

Lunch Menu

Antipasti

Formaggi ~ \$15

Our plate of imported Italian cheese: Fontina, Gorgonzola Dolce, Asiago, Oregianito with grapes, fig chutney and apricot honey

Tuscan Oven Antipasti ~ \$15

San Daniele prosciutto, sopressatta, house made mozzarella, Beefsteak tomatoes, roasted red & yellow peppers, Italian long hot peppers, artichoke hearts, house-cured olives, aged balsamic vinegar & EVOO

Enjoy a Sampling of all the above items for the table ~ \$25

Zuppa di Cozze ~ \$14

Prince Edward Island mussels steamed with garlic, white wine & pomodoro sauce

Insalate

Insalata Tri Colori ~ \$9

Lola rossa, Boston bibb & Belgium endive salad with toasted pinenuts, Gorgonzola dolce with white balsamic citrus vinaigrette

Insalata Cesar ~ \$8

Our Cesar salad of Romaine lettuce with garlic croutons & parmesan cheese tossed in a classically prepared dressing

Insalata Mista ~ \$7

Mixed baby greens tossed with cherry tomatoes, julienne carrots, Belgium endive & balsamic vinaigrette

Primi

Penne alle Vodka ~ \$11/\$17

Plum tomato, imported prosciutto, sweet onions, fresh basil, crushed red pepper, vodka and a touch of cream

Tagliatelle al Bolognese ~ \$12/\$19

House made tagliatelle tossed with our classic Bolognese sauce of beef, pork, veal and pancetta

Spaghetti ai frutti di Mare ~ \$24

Spaghetti tossed with shrimp, mussels, clams, scallops & calamari in a light marinara sauce... lightly spicy

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