

Lunch Menu

Appetizers

Calamari Fritto

A plateful of calamari, lightly dusted, with seasoned flour then flash fried. Served with marinara sauce & pesto aioli \$8

Bruschetta Gambretto

Melted mozzarella crostini topped with marinated tomato, basil & garlic; finished with diced grilled shrimp. \$8

Milto con Brodo

Mussels sautéed in olive oil, butter & garlic; opened with a white wine & seafood broth, then garnished with diced tomato & fresh basil, served with warm sourdough bread \$11

Salads

Insalata di Pesce

Spinach & Romaine lettuce tossed in a citrus-tarragon vinaigrette with black olives, tomato, boiled egg & red onion. Topped with a seafood salad of shrimp, crab, tarragon & capers. \$10

Caesar Grigliato Pollo

Split hearts of Romaine lettuce, brushed with herbed olive oil & grilled, topped with marinated chicken breast. Served with our tangy Caesar dressing, fresh Romano & seasoned pan-fried garbanzo beans. \$9

Trio Insalata

A combination of our Italian Chicken Salad, Rotini Pasta Salad & spinach salad with balsamic reduction. \$8

Insalata de Pollo Formaggio

Strips of Romaine lettuce topped with grilled chicken breast, crispy prosciutto, peas, boiled egg, Gorgonzola cheese, tomato & red onion. Served with a side of cippolino honey dressing \$9

Complimentary bread available upon request

Sandwiches

All Sandwiches are served with a choice of fresh seasonal fruit or pasta salad

Grigliato Pollo con Cappicola

Grilled chicken breast topped with Cappicola ham on our house foccacia bun, with lemon caper aioli, lettuce, tomato & red onion \$9

Arrosto di Manzo

Warm roast beef, sautéed peppers & onions topped with melted smoked provolone cheese on a toasted partini bun & a side of rosemary-marsala au jus for dipping \$10

Pollo Tramezzini

Our Italian chicken salad on our house foccacia bun with shredded lettuce & tomato \$8

Entrees

Capellini Gambretto

Sautéed shrimp with fresh tomato in white wine cream sauce laced with Boursin cheese & tossed with Capellini pasta alongside a small house salad \$11

Senape Incrostato Mahi Mahi

Pan-seared or grilled Mahi Mahi, served with sautéed zucchini, yellow squash, pancetta & fresh tomatoes \$10

Pomodoro e Pollo

Grilled chicken breast atop cappelini pasta tossed with warm sun-dried tomato & scallion dressing, finished with sautéed mushrooms & toasted pine nuts \$ 10

Tortellini di Granchio

Crab, fresh tomato & spring onion tossed with cream & cheese tortellini pasta, accompanied with a small house salad. \$ 11

Pasta Pelosi

Lightly-browned chopped veal in a white wine cream sauce with spring onion & mushrooms atop al dente Penne pasta \$ 10

Maiale Malfamato Romano Incrostato

Romano-crusted pork tenderloin atop Capellini pasta tossed with oven-roasted tomato, green onion, artichoke, black olive, capers & white wine. Finished with a drizzle of balsamic reduction. \$ 11

Pollo di Parmesana

Lightly-breaded deep fried chicken breast topped with marinara sauce, melted smoked Provolone cheese & fresh basil atop a classic spaghetti marinara. \$ 10

Cannelloni de Pollo

Chicken, spinach, pancetta & mozzarella stuffed crepes, smothered with Alfredo sauce, lightly browned & garnished with diced tomato & fresh basil. \$ 11