

LUNCH MENU



Italy Today

**SATURDAY
& SUNDAY
DINNER
MENU ONLY**

Antipasto.

Caprese 14
Fresh tomatoes, fresh mozzarella, basil, extra virgin olive oil and balsamic glaze.

Burrata 15
Fresh Burrata and tomatoes with raspberry sauce.

Croccette di Prosciutto 12
Prosciutto croquettes with mint aioli, and pepper sauce.

Mozzarella fritti 11
Fried mozzarella served with marinara and mint aioli.

Antipasto Toscano 20
Chef's choice selection of curated meats, cheeses, olives, roasted peppers and bread.

Carpaccio di Manzo 17
Sliced raw prime filet mignon lemon, arugula, shaved Parmesan cheese.

Smoked salmon carpaccio 16
Slice smoked salmon with lemon salted capers, onions, mix greens and shaved Parmesan cheese.

Calamari fritti 14.50
Fried calamari served with marinara sauce and mint aioli.

Torretta di melanzane e mozzarella 15
Lightly breaded eggplant with slice of tomatoes and fresh mozzarella, arugula and balsamic glaze.

Fantasia di mare alla Griglia 19
Grilled calamari, clams, shrimp, octopus and mussels with onions and red peppers, extra virgin olive oil and mint aioli.

Zuppa. Cup 5.25 - Bowl 6.50

Minestrone
Traditional Italian vegetable soup with short pasta.

Zuppa di Fagioli
Italian bean soup with pancetta and cavatelli pasta.

Insalate.

**Add Shrimp 6.5 - Grilled Calamari 5 - Salmon 10
Grilled Chicken 6 - Skirt Steak 10**

Insalate Caesar 8.50
Crispy fresh Romaine, croutons, Caesar dressing and grated Parmesan cheese.

Insalate de Fragola 12
Mixed organic greens, strawberries, goat cheese, walnuts, red wine dressing.

Insalata di Arugula 13
Arugula, tomatoes, artichokes and shaved Parmesan cheese.

Insalate Italiana 10
Romaine lettuce, kalamata olives, red onions, fresh tomatoes, cucumber, italian dressing and shaved Parmesan cheese.

Pasta.

Add Shrimp 6.00 - Grilled Chicken 6.0

Spaghetti Le Polpette di Carne 11.50
Meatballs and pomodoro sauce.

Spaghetti Bolognese 11.50
Pancetta and bolognese sauce.

Lasagna Napoletana 13
Homemade pasta with bolognese sauce and mozzarella.

Penne Pomodoro 11
Pomodoro sauce and fresh basil.

Fettuccine Alfredo 12
Creamy Alfredo sauce.

Linguini Frutti di Mare 18.50
Octopus, shrimp, clams, mussels, calamari with your choice of sauce Pomodoro, Alfredo.

Linguini alla Viviana 16
Fresh tomatoes, basil, roasted garlic extra Virgin olive oil with your choice of chicken or shrimp.

Fiochetti di Pera 16
Pasta filled with pear and taleggio cheese in a brandy walnut butter sauce.

Ravioli di Zucca 15
Pumpkin ravioli with sage -brown butter pink sauce.

Ravioli di Formaggio 15
Cheese ravioli with your choice of sauce. Alfredo, pink o pomodoro.

Gnocchi Della Casa 14.50
Serve with your choice of sauce. Cream pesto, pomodoro, Alfredo or pink.

Parmesan Risotto 18
Arborio rice with cream Parmesan cheese sauce.

Panini.

Caprese 11
Fresh mozzarella, avocado, tomatoes, arugula, basil and jalapeño aioli.

Chicken Chipotle 11
Grilled chicken, pancetta, cheddar cheese, Romaine lettuce and chipotle aioli.

Costolette 13
Slow cooked short ribs, coriander, crispy onions, mozzarella cheese and kalamata dressing.

Principale.

Served with your choice of one side.

Parmigiana di Melanzane 13
Lightly breaded eggplant baked in light pomodoro sauce and mozzarella.

Pollo alla Parmigiana 12
Breaded chicken topped with Pomodoro sauce and mozzarella.

Pollo al Limone 13.5
Lemon butter sauce with capers.

Pollo al Marsala 14
Marsala demi glaze wine sauce with portobello mushrooms.

Pollo Portobello 15
Sautéed portobello mushrooms, cream and goat cheese.

Bistecca di Soto 23
10 oz skirt steak with Italian Chimichuri.

Bistecca Piemontese 36
20 oz Rib Eye steak topped with sautéed onions.

Cotolette d'Agnello 29
Three lamb chops and sautéed spinach with garlic and extra virgin olive oil.

Polpo alla Griglia 22
Grilled octopus with fresh sautéed vegetables and mint aioli.

Fish of the Day MP
Served with choice of 1 side.

Salmon 24
Served with choice of 1 side.
Al Forno Fresh spinach, kalamata olives, garlic and tomatoes.
Alla Griglia With italian chimichurri.
Al Limone Lemon butter sauce with capers.

Rustic Pizza Bar.

Homemade pizza dough baked in our brick oven.

Ruccola e Prosciutto 13.50
Mozzarella, prosciutto, arugula and extra virgin olive oil.

Hawaiian 12
Mozzarella, ham and pineapple.

Pepperoni 12
Mozzarella and pepperoni.

Quattro Formaggi 14
Mozzarella, Ricotta, Gorgonzola, Parmesan cheese. (No sauce.)

Italian 13
Mozzarella, red peppers, kalamata olives, red onions, mushrooms, salami and soppressata.

Margherita 11.50
Fresh mozzarella, cherry tomatoes and basil leaves.

Greek 12
Mozzarella, Romaine lettuce, kalamata olives, red onions, cucumber, tomatoes, feta cheese and Mediterranean dressing.

Meat Lovers 16
Mozzarella, sopressatta, salami, italian sausage and pepperoni.

Pollo 16.50
Mozzarella, grilled chicken, avocado, red onions, cilantro and chipotle sauce.

Extra toppings.

Artichokes, broccoli, onions, kalamata olives, tomatoes, spinach, arugula, mushrooms, eggplant, extra cheese, goat cheese **2.00 each**

Ham, salami, Italian sausage, pepperoni, prosciutto **3.00 each**

Grilled chicken **6.00**

Contorni. (Sides)

Funghi Trifolati 6.50
Sautéed mix mushrooms with garlic.

Fresh Veggies 6.50
Grilled zucchini, carrots, broccoli, eggplant, asparagus and red onion.

Rosemary Roasted Potatoes 6.50
Roasted potatoes with garlic and extra olive oil.

Purè di Patate 6.50
Homestyle mashed potatoes.

Spinaci con Aglio 6.50
Fresh sautéed spinach with garlic and onions.

Insalata Side 6.50
Choice of: Caesar salad, House salad or Italian salad.

Pasta Side 6.50
Pasta Options: Penne, spaghetti, linguini, fettuccine.
Sauces Options: Pomodoro, Pink, Alfredo, Pesto, Bolognese.

KIDS EAT FREE MONDAYS, TUESDAYS & SUNDAYS, 4PM TO 10PM
*KIDS 12 & UNDER EAT FREE WITH THE PURCHASE OF AN ADULT ENTRÉE.

SUNDAY BRUNCH
11 AM TO 3 PM - LIVE MUSIC
\$28 ADULTS - \$32 UNLIMITED - \$14 KIDS
MIMOSAS 12 & UNDER

THURSDAYS
WINE TASTING 6PM TO CLOSE
HALF PRICE WINE BOTTLE ALL DAY

HAPPY HOUSE DRINKS
MONDAYS ALL DAY
TUESDAY TO FRIDAY
4PM TO 7PM
SATURDAY & SUNDAY
4PM TO 6PM
1/2 PRICE

All substitutions charged. A la Carte. Prices subject to change without notice. *Cooked to Order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please let us know if you have any food allergies. Not all ingredients are listed in the menu.

October 2018