

## 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