

SIT DOWN LUNCH OPTION

ALL THE PRICES BELOW DO NOT INCLUDE TAXES OR GRATUITY.



APPETIZER (FAMILY STYLE CHOICE OF 2)

- MIXED GREENS SALAD WITH BALSAMIC VINAIGRETTE
- CAESAR SALAD WITH HOMEMADE DRESSING
- VEAL MEATBALLS WITH FRESH TOMATO SAUCE, BASIL, PARMIGIANO CHEESE
- FRIED CALAMARI WITH FRESH SAGE
- GRILLED CALAMARI WITH HEART OF PALM SALAD
- BURRATA WITH HEIRLOOM CHERRY TOMATOES
- PROSCIUTTO AND MOZZARELLA
- TUNA TARTARE ON CROSTINI (ADD \$5)
- BRUSCHETTA
- ARUGULA SALAD WITH SHAVED PARMIGIANO CHEESE
- FRIED MOZZARELLA WITH SPICY TOMATO SAUCE
- PORCINI MUSHROOMS RISOTTO CROQUETTE
- POTATO CROQUETTE SERVED TRUFFLE MAYO
- CRISPY BRUSSELS SPROUTS WITH PARMIGIANO
- BABY SCALLOPS AND CHORIZO CHERRY TOMATO SAUCE, OVER TOASTED BREAD (ADD \$5)

ENTREE (FAMILY STYLE CHOICE OF 2 OR À LA CARTE CHOICE OF 3)

- RIGATONI WITH MEAT SAUCE, BASIL PESTO, AGED RICOTTA
- PENNE WITH FRESH TOMATO SAUCE, BASIL
- GARGANELLI (HAND ROLL PENNE PASTA) WITH SMOKED PROSCIUTTO, ARUGULA IN A PARMIGIANO CREAM SAUCE
- HOMEMADE LASAGNA WITH BÉCHAMEL, MEAT SAUCE(ADD \$5)
- SHRIMP AND LOBSTER RAVIOLI WITH PINK SAUCE (ADD \$5)
- ROASTED CORNISH HEN WITH SHISHITO PEPPERS, FINGERLING POTATOES
- GRILLED SALMON WITH GRAIN MUSTARD ,ASPARAGUS, ROASTED POTATOES
- BRANZINO FILET WITH WHITE WINE AND CAPER SAUCE SERVED WITH MASHED POTATOES
- SEARED TUNA WITH PEPPER CRUSTED, SESAME SEED, WASABI AIOLI, CHICK PEAS PUREE (ADD \$10)
- ROASTED MAINE LOBSTER WITH FENNEL, ORANGE SALAD (ADD \$10)
- CHICKEN PARMIGIANA WITH FRENCH FRIES
- GRILLED SKIRT STEAK SERVED WITH SAUTÉED SPINACH, MUSHED POTATOES (ADD \$8)
- GRILLED NY SIRLOIN WITH FRENCH FRIES (ADD \$10)
- GRILLED RIB EYE WITH MASHED POTATOES, SAUTÉED BROCCOLI RABE (ADD \$10)
- GRILLED ANGUS FILET MIGNON WITH WHITE TRUFFLE BUTTER, MASHED POTATOES, BABY SPINACH (ADD \$15)
- ROASTED LAMB CHOPS WITH BROCCOLI RABE, MASHED POTATOES (ADD \$15)

MENU CAN ALSO BE CUSTOMIZED TO YOUR LIKING.