



Lunch 2017

First Course

Tuna Carpaccio

pepper encrusted abi tuna, seaweed salad, spicy aioli

Roasted Beet Salad

whipped ricotta, toasted pine nut, organic local honey

Rollatini di Nico

rolled Sicilian eggplant with fresh ricotta, spinach and mozzarella, baked with plum tomatoes

Insalata Di Casa

iceburg, tomato, olives, onions, cucumber, hard boiled egg

Entrée

Melanzane Panini

traditional eggplant parmigiano

Linguine alla Vongole

farm raised clams, house made linguine, scampi sauce

Pasta Puttanesa (GF Optional)

olives, capers, plum tomatoes

Parmesan Encrusted Cod

pea and pancetta risotto, lemon butter sauce

Pork Loin

fig and walnut sauce

Dolce

Tiramisu

Cannoli

Lemon Sorbet (GF Optional)

\$20 per person

plus tax or gratuity

please no splitting or sharing of dishes

Excludes Saturday

**Consuming raw or undercooked meat, poultry,*

Seafood, shellfish or eggs may increase your risk of food borne illness

***before placing your order, please inform your server if a person in your party has a food allergy*