



Lunch 2018

First Course

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*

La Misticanza

mesclun greens, tomatoes, house sherry vinaigrette

Entrée

Melanzane Panini

traditional eggplant parmigiano

Risotto Con Pollo

aborrio rice, julien chicken, with wild mushroom, and truffle demi sauce

Pasta Puttanesa (GF Optional)

olives, capers, plum tomatoes

Prosciutto Panini

parma prosciutto, homemade mozzarella, fire roasted peppers

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*