

LUNCH SPECIALS

11:30 AM TO 2:30PM DAILY

PASTA OF THE DAY \$20

Linguine pasta tossed with bistro shrimp, grape tomatoes, fresh basil in a ricotta lemon cream sauce (*No modifications*)

SCACCIA DI GIORNO \$20

Thin crust Sicilian pizza with prosciutto cotto ham, cherry tomatoes, zucchini, black olives, mozzarella cheese and tomato sauce mozzarella and tomato sauce.

CALZONE \$19

Bacon, diced tomatoes, green onions, jalapeno peppers, diced potatoes, mixed cheese and salsa in a large pizza pocket.

(add a side of ceasar, selvaggia or Mediterranean salad or fries for \$4)

SOUP AND SALAD COMBO

CHOOSE ONE SALAD AND ONE SOUP FROM EACH COLUMN

SOUP:

MINISTRA GIORNO

Our Chef's housemade soup of the day.
Please ask your server for our daily selection.

FUNGHI ALLA CREMA

A rich, homemade cream soup with a blend of five different mushrooms.

MINISTRA POMODORO

Our house-made cream of tomato, feta and basil soup.

SALADS:

INSALATA CESARÉ

Romaine lettuce with croutons, housemade dressing garnished with shredded parmesan cheese.

INSALATA ARANCIA

Mixed greens and romaine lettuce, tossed with mandarin orange slices, dried cranberries, walnuts and cucumbers in a honey Dijon dressing.

INSALATA SELVAGGIA

Field greens, cucumbers, Red onion, and tomato wedges with a balsamic vinaigrette dressing.

\$14

ADD ONS: grilled chicken breast \$7, spicy Italian sausage \$6, garlic sautéed shrimp \$7 or 6oz grilled salmon filet \$10.⁵⁰

CHEF'S HALF AND HALF PASTA (No modifications)

RAVIOLI

Fours cheese stuffed ravioli in tomato cream sauce.

\$19

PASTA SPECIAL OF THE DAY

Fusilli noodles tossed with diced chicken and mushrooms in a Dijon cream sauce (*No modifications*)

FOR THOSE WHO AREN'T AS HUNGRY AND WANT A BIT SMALLER PORTION, SOME OF OUR FOOD CAN BE MADE IN (2/3RD) PORTION SIZE

LUNCH SPAGHETTI CON POLPETTE-Spaghetti with three large parmesan infused veal meatballs in a fresh herb tomato sauce. \$19 (*Extra meatballs \$4 each*)

LUNCH POLLO GAMBERI-A chicken breast pan seared in a pureed sun-dried tomato cream sauce with black tiger shrimp. Served with linguine in tomato sauce and vegetables. \$25

LUNCH VITELLO MARSALA-Veal scaloppini pan seared with sliced mushrooms in a sweet Marsala wine cream sauce. With linguine in tomato sauce and veg. \$24

LUNCH POLLO PARMIGIANA-A lightly breaded chicken breast topped with spicy capicollo ham, mozzarella, fresh basil and tomato sauce then baked. With cream penne and veg. \$23

LUNCH CANNELLONI-Two large pasta tubes stuffed with ground beef, fresh herbs, baked with mozzarella cheese. Choice of sauces: cream, tomato, or tomato cream (Rosé) sauce. \$17

LUNCH VITELLO LIMONE-Veal scaloppini pan seared with mushrooms in a lemon butter sauce. With linguine in tomato sauce and vegetables. \$24

LUNCH POLLO BRUSCHETTA-Pan seared chicken breast with bruschetta tomatoes, basil pesto and mozzarella cheese, topped with a balsamic reduction. With linguine in tomato sauce and vegetables. \$23

LUNCH SALMONE CON SPINACI-A 6 oz fillet of Atlantic Salmon pan seared on a bed of sautéed baby spinach & shallots, in a tarragon cream sauce. With linguine in tomato sauce and vegetables. \$25