





a FRESH Take on Italian

AGLIOLIO: The Fusion of AGLIO (Garlic) + OLIO (Olive Oil)

FRESH California-Grown, Non-GMO Heirloom Garlic & Cold-Pressed Olive Oil • FRESH Pasta, Scratch-Made from 100% Semolina FRESH All-Natural, Clean, Antibiotic-Free & Hormone-Free Chicken • FRESH Grass-Fed Beef • FRESH Clean Produce

LUNCH "PERFECT PAIR"

Your Choice of Panini, Sub, or Tenders w/ Soup, Salad or Side Item 11.9

Choose a Panini, Sub or Tenders:

Caprese Panini - Tomatoes, Pesto, Fresh Mozzarella & Balsamic Reduction

Eggplant Panini - Breaded Eggplant w/ Roasted Red Peppers, Spinach, Mozzarella & Balsamic Reduction

Grilled Chicken Panini - Grilled Fresh, All-Natural/ABF Chicken w/ Spinach, Tomato, Mozzarella & Roasted Garlic Aioli

Momma's Meatball Sub - Homemade 100% Grass-Fed Beef Meatballs & Marinara Topped with Melted Mozzarella

Eggplant Parmigiana Sub - Breaded Eggplant & Marinara Topped with Melted Mozzarella

Chicken Parmigiana Sub - Breaded Fresh, All-Natural/ABF Chicken & Marinara Topped with Melted Mozzarella

Chicken Tenders - Breaded Fresh, All-Natural/ABF Chicken

...and Select a Soup, Salad or Side!

Pasta Fagioli G Lemon Chicken Orzo Soup G

Vegetarian Tomato-Basil Bisque G

House Salad G V Caesar Salad G

Fries G

LUNCH HAND-CRAFTED SALADS

House Tossed in House Vinaigrette with Black Olives and Diced Plum Tomatoes G V 9.9

Caesar Romaine & Homemade Croutons w/ Creamy House-Made Caesar Dressing G 9.9

NE[₩] **Spinach** w/ Fresh Mozzarella, Pancetta, Glazed Walnuts, Navel Oranges, Balsamic Vinaigrette & Berry Reduction **G** 12.9

NEW Mediterranean Romaine w/ Hummus, Garlicky Bruschetta & Eggplant Caponata G V 12.9

Create-Your-Own Salad G V 12.9

Choose a Lettuce...

Romaine Lettuce G V

Spinach G V

Select a House-Made Dressing...

House Vinaigrette G V

Creamy Italian G

Balsamic Vinaigrette G V Caesar G

...and Mix Some In!

Diced Plum Tomatoes G V Baby Heirloom Tomatoes G V

Garlicky Bruschetta G V Fresh Mushrooms G V

Black Olives G V Glazed Walnuts G

House-Roasted Red Peppers G V Fresh Red Bell Peppers G V

Homemade Croutons Fresh Mozzarella G Artichokes G V Onions G V

Top Any Salad Off!

Eggplant (+4)

Simply-Grilled G V, Cajun G V or Breaded

Fresh, All-Natural/ABF Chicken (+6)

Simply-Grilled G, Cajun G or Breaded

Fresh, All-Natural/ABF Fried Chicken Tenders (+6)

Shrimp (+8)

Simply-Grilled G Cajun G or Fried

Fresh Scottish Salmon (+10)

Simply-Grilled G or Cajun G

Diced Pancetta Bacon G (+2)

LUNCH "PASTA-BILITY" PERSONALIZED TO YOUR TASTE

Your Choice of Soup or Salad, Fresh Pasta & Small-Batch Sauce 11.9

Select a Soup or Salad...

House Salad G V Caesar Salad G Homemade Soup G

Choose a Fresh, Homemade Pasta...

Angel Hair Fusilli Cheese Ravioli (+3) Linguini Penne "Zoodles" G V (+3) Conchiglie Chickpea Pasta G V Spaghetti

Select a Small-Batch, Hand-Crafted Sauce... AGLI & LIO GV Marinara

Marinara G V Alfredo G Francese G Pink G **Bolognese**

...and Top It Off!

Meatballs (+4) Chicken Parmigiana (+5) Sausage G (+4)

Eggplant Parmigiana (+4) Grilled Chicken Parmigiana G (+5) Grilled/Cajun Chicken G (+5) Eggplant Rollatini (+4) **Breaded Chicken Cutlet** (+4) **Chicken Francese** (+5)

We are committed to making every guest's experience an outstanding one. Please notify your server if you have food allergies, so that we may assist you in navigating our menu. However, because all of our dishes are made-to-order, and many of our scratch ingredients are known as common allergens (e.g., eggs, dairy, wheat, etc.), we cannot guarantee that any menu item may be prepared completely free of allergens.







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HAND-CRAFTED DESSERTS



Chocolate Lasagna 8.9
Fresh Chocolate Pasta Layered with Whipped Chocolate Mascarpone
Cheese & a Rich Chocolate Ganache Sauce; Served Chilled



Tiramisu 8.9 Whipped Mascarpone Cream Infused with Bailey's & Kahlua, then Layered with House-Brewed Espresso-Soaked Sponge Cake



Cannoli Chips 7.9
Crispy Pieces of Italian Pastry Shell Drizzled with Chocolate Sauce & Served with Homemade Cannoli Cream for Dipping



Zeppole 6.9 Hot Italian Donuts, Fried To-Order and Tossed in Powdered Sugar

LAVAZZA COFFEE & AFTER-DINNER DRINKS

Café Americano 2.9

Espresso 2.9

Cappuccino 5.9

Affogato 5.9

Vanilla Gelato Topped with a Freshly-Brewed Shot of Espresso

Café AGLIOLIO 9.9

Cappuccino with Bailey's, Kahlua, Whipped Cream & Chocolate Drizzle

Café Italiano 9.9

Cappuccino with Frangelico, Crème de Cacao, Whipped Cream & Chocolate Drizzle

Café Amore 9.9

Coffee with Amaretto di Saronno, Grand Marnier & Whipped Cream

Irish Coffee 9.9

Coffee with Jameson's Irish Whiskey & Whipped Cream

Hennessy VSOP Sambuca Romana Marie Brizard Anisette Campari Aperol Grand Marnier