

# Lunch Menu

(Tuesday-Friday only)

## Di Parm

Prosciutto di parma, casalingo salami, fresh mozzarella, baby arugola,  
extra virgin olive oil, balsamic glaze, ciabatta bread.....Eleven

## Caprese

Fresh bufala mozzarella, Holland vine tomatoes, pesto sauce, multigrain bread.....Eleven

## Di Pollo

Grilled chicken breast, wild mushrooms, roasted red peppers, wilted spinach,  
fontiago cheese, ciabatta bread.....Eleven

## Salmone Afumicato

Pastrami style smoked Norwegian salmon, English cucumbers, Bermuda red onions,  
French creamy blue cheese, multigrain bread.....Twelve

## Cesare

Romaine hearts, ceasar dressing, served in parmigiano reggiano crisp.....Ten

## Mediterraneo

Arugula, macademeia nuts, fresh oranges sundried cherries, orange flavored extra virgin olive oil.....Eleven

## Toscana

Spring mix, roasted red peppers, kalamata olives, tomatoes, fontinella cheese,  
grilled chicken, extra virgin olive oil, aged balsamic vinegar.....Twelve

## Californian

Organic spinach, walnuts, fresh berries, cantaloupe, raspberry vinaigrette dressing.....Ten

## Russian

Roast pork loin, salami, peas, carrots, pickles, boiled eggs, mayonnaise dressing.....Eleven

## Tono

Sicilian float tuna, roasted red peppers, tomatoes, scallions, kalamata olives,  
extra virgin olive oil, white balsamic.....Twelve

## Gnocchi Pomodoro

House made potato dumplings tossed in tomato sauce and parmigiano reggiano cheese.....Eleven

## Pollo Romagnola

Chicken breast, roman artichokes, capper berries, chardonnay white wine, lemon butter sauce.....Twelve

## Gamberi Portofino

Grilled jumbo shrimp, served over julienne zucchini squash and carrots, drizzled  
with champagne cream, peas and prosciutto.....Sixteen

## Penne Carciofi

Artesian penne pasta, roman artichokes, shiitake mushrooms, pancetta, tomatoes, mascarpone cream.....Eleven

## Scaloppine di Vitello Fedora

Veal, wild mushrooms porcini butter, florio marsala wine, demi glaze.....Fourteen

## Filetto Di Manzo

Petite Prime Certified Angus Filet Mignon incrusted in roasted garlic and peppercorn  
topped with cipolline, trumpet mushroom, truffle balsamic.....Eighteen

**Coffee, tea and soft drinks are \$3 per person**