# **LUNCH MENU**

# **Pannini**

## Di Parma

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

# **Insalate**

#### 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

<sup>\*</sup>Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.