



Lunch Menu

ANTIPASTA

ITALIAN MEATBALLS \$10

Home Made Italian Meatballs served over a bed of our House Made Marinara Sauce. Topped with Parmesan.

BELLA NAPOLI \$14

Thinly Rolled Pasta Chips, Sweet Italian Sausage, Kalamata Olives, Pepperoncini Peppers, Tomatoes & Asiago Cheese Sauce.

FONDUTA \$12

Creamy Spinach & Artichoke Fondue Baked with White Wine, Italian Cheeses, and Prepared with Clam Sauce and a dash of Cayenne Pepper. Served with Toasted Crostini.

TRUFFLE FRENCH FRIES \$9

Fresh Cut French Fries Seasoned with Garlic, Salt, Pepper, Topped with White Truffle Oil & Parmesan.

INSALATA, ZUPPA & BREAD

HOUSE SALAD SMALL: \$6/LARGE: \$10

Artisan Mixed Greens, Tomatoes, Cucumbers, Salami, Red Onion, Kalamata Olives, Fresh Mozzarella Cheese & Red Wine Vinaigrette.

CAESAR SALAD SMALL: \$3.50/LARGE: \$6

Romaine Lettuce, Parmesan Cheese, Croutons & Roman-Style Caesar Dressing.

SOUP OF THE DAY CUP: \$5/BOWL: \$8

Ask your server about the Chef's creation of seasonal soups and stews.

HOUSE SALAD & SOUP COMBO CUP: \$9/BOWL: \$12

CAESAR SALAD & SOUP COMBO CUP: \$7/BOWL: \$10

Salad & Soup Combos come with House Made Focaccia Bread & Olive Oil.

FOCACCIA LOAF & OLIVE OIL \$2.50

FLATBREAD

MARGHERITA FLATBREAD \$10

*Olive Oil, Fresh Garlic, Tomatoes, Mozzarella & Fresh Basil
(Vegan Option available upon request for additional \$2 fee)*

ITALIAN SAUSAGE FLATBREAD \$13

Asiago Cream Sauce, Crumbled Italian Sausage, Garlic, Tomatoes, Spinach And Wild Mushrooms. Topped with Parmesan Cheese & Fresh Basil.

PASTAS

RAVIOLO DI VERDURE AL FORNO \$21

*(Vegan Dish) Roasted Vegetable Ravioli
with a choice of Marinara or Pesto Sauce.
Topped with Spinach and Wild Mushrooms
& Vegan Parmesan Cheese.*

RAGU PAPPARDELLE \$14

*Braised Beef Sirloin in a Chianti Tomato Ragu Sauce
with Fresh Pappardelle Pasta.*

CANNELLONI \$14

*(2) House Made Cannelloni Pasta filled with
Spinach, Sun-Dried Tomatoes, Mozzarella & Ricotta Cheese.*

CHICKEN ORECCHIETTE \$15

*Grilled Chicken Breast Topped with Orecchiette Pasta
& Asiago Cream Sauce, Finished-off with Smoked Bacon.*

LASAGNA BOLOGNESE \$19

*Delicate Layers of Pasta with a Rich Ragu Bolognese
and a Creamy Béchamel Sauce, Baked to Perfection
& Topped with Grated Parmesan Cheese.*

DOLCI

PUMPKIN RICOTTA CHEESECAKE \$10

*Decadent Pumpkin Cheesecake with Liqueur-Infused Caramel,
Candied Pecans, Whip Cream & Chocolate Shavings.
Served with Pumpkin Latte Ice Cream.*

MOCHA TIRAMISU \$10

*Layered Mocha Tiramisu Cake Served over Chocolate Drizzle. Topped
with Whip Cream, Chocolate Shavings & a Cherry.*

CASSIS CHOCOLATE CAKE \$12

*(Vegan & Gluten Free)
A Rich and Decadent Chocolate Cake that Melts in your Mouth,
Topped with a Chocolate Glaze and Sauce Infused with Cassis Liqueur,
Fresh Raspberries and Strawberries & House Made Whip Cream.*