

THE RESERVE

BY CHEF ANTONIO

LUNCH MENU

OMELETTES & SANDWICHES

Omelette with Vegetables	16
Fluffy omelette with fresh broccoli, zucchini, carrots and mushrooms.	
Omelette with Cheese	16
Fluffy omelette with melted mozzarella and parmigiano cheese.	
Sandwich with Meatballs	16
Homemade meatballs in our marinara sauce on warm baguette.	
Sandwich Chicken Parmigiana	16
Breaded chicken, tomato and mozzarella on warm baguette.	
Sandwich with Burrata and Prosciutto	17
Creamy burrata, thinly sliced prosciutto, arugula and fresh cherry tomatoes on warm baguette.	
Avocado Toast	14
Warm baguette topped with fresh avocado, fresh cherry tomato, olive oil, sea salt and touch of lemon.	

SOUPS, SALADS & APPETIZERS

Caesar Salad	14
Hearts of romaine lettuce with Parmigiano Reggiano, homemade croutons and our classic Caesar dressing. Add chicken or shrimp +9	
Kale Salad	14
Crispy kale leaves tossed with a garden-fresh medley and seasonal fresh fruit. Add chicken or shrimp +9	
Eggplant Parmigiana Roll	16
Thin slices of eggplant, breaded, lightly pan-fried, wrapped around ricotta and parmesan, finished with a touch of marinara sauce.	
Flatbread Shortribs	17
Savory American-style short ribs served on a crispy flatbread for a delightful crunch.	
Carpaccio	18
Prime beef slices adorned with 36-months-aged Parmigiano Reggiano and drizzled with a rich parmesan sauce.	
Burrata and prosciutto	17
Creamy Italian Burrata cheese paired with delicate Prosciutto.	
Mushroom Soup	14
Velvety soup featuring a medley of wild mushrooms for an earthy and comforting taste.	

PASTA

Fettuccini Porcini Mushroom	23
Handmade fettuccine with the aroma of wild Porcini Mushrooms in a light cream sauce, finished with Parmigiano Reggiano.	
Ravioli Spinach and Ricotta	22
Indulge in luxury with our decadent ricotta and spinach filled ravioli bathed in a luscious fresh tomato sauce elevating every bite to a culinary masterpiece.	
Fettuccini with Meatballs	21
Fresh homemade fettuccini pasta with tender meatballs, prepared in true Nonna's marinara sauce.	
Gnocchi Sorrentina	21
Homemade potato gnocchi tossed in our fresh tomato sauce, finished with melted mozzarella and fresh basil.	
Fettuccini Bolognese	24
Fresh homemade fettuccini tossed in our traditional slow-cooked Bolognese sauce, prepared with ground beef, pork, Italian sausage, tomatoes, and aromatic herbs.	

ENTRÉES

(entrées served with seasonal veggies)

Grilled Salmon	24
Perfectly grilled Faroe Island salmon, finished with mango sauce.	
Shrimp Mozambique	28
Key West Shrimp sautéed with fresh tomatoes, garlic, shallots, olive oil, and a touch of fresh jalapeno for a flavorful kick.	
Chicken Tuscany	24
Chicken breast sautéed with artichokes and mushrooms in a rich Marsala wine sauce.	