

LUNCH ENTREES SWEET POTATO RAVIOLI* 13 HOUSE MADE RAVIOLI WITH SWEET POTATO FILLING AND SAGE CREMA **ROSE PASTA** 14 SWEET SAUSAGE, MUSHROOMS AND SPINACH IN A LIGHT TOMATO CREAM SAUCE WITH FOUR CHEESE TORTELLINI CHICKEN GNOCCHI 14 CHICKEN, SUN- DRIED TOMATOES AND HOUSE MADE RICOTTA **GNOCCHI WITH HOME MADE PESTO CREAM SAUCE** POMODORO* 11 A LIGHT SAUCE OF FRESH TOMATO, SLIVERED GARLIC, FRESH BASIL AND FRESH MOZZARELLA TOSSED WITH RIGATONI PASTA SALUTE MAC N CHEESE 13 SALUTE MAC AND CHEESE WITH CARMELIZED ONIONS AND SMOKED BACON **RAGU BOLOGNESE** 13 A CLASSIC RAGU OF BEEF, PORK AND VEAL SIMMERED WITH A SOFRITO OF VEGETABLES, FINISHED WITH A TOUCH OF CREAM AND RIGATONI PASTA PASTA ALA VODKA* 11 RIGATONI TOSSED IN A SAUCE OF LIGHT TOMATO CREAM, FETA CHEESE, BROCCOLI, GARLIC & SUN-DRIED TOMATO ADD: CHICKEN 6 SHRIMP 7. SHRIMP PICCATA 15 SAUTEED SHRIMP, LEEKS, ONIONS, GARLIC, CAPERS AND TOMATO IN A WHITE WINE, LEMON AND BUTTER SAUCE OVER LINGUINE SHRIMP FRA DIABLO ** 16 SAUTEED SHRIMP, HOT ITALIAN AND CHORIZO SAUSAGE, SICILIAN OLIVES, RED PEPPER FLAKES AND SPINACH IN A FIERY TOMATO SAUCE OVER LINGUINE CHICKEN PARMESAN 13 CRISPY BREADED AND BAKED WITH MARINARA AND HOUSE MOZZARELLA SERVED OVER LINGUINE SPASTA PESTO* 13 A SAUTE OF JULIENNED VEGETABLES IN A NEST OF SPAGHETTI SQUASH WITH PESTO AND OUR HOME-MADE FRESH TOMATO SAUCE SPICY DISH** VEGETARIAN SELECTIONS*



SUBSTITUTE GLUTEN FREE PASTA, SPAGHETTI SQUASH OR GNOCCHI ADD 2