

Lunch Menu

Available Monday-Sunday 12:00 to 3:45 pm

All Menus include freshly baked bread, Iced Tea, Sodas, coffee & tea

\$25 per person

1st Course:

Choice of (1) Appetizer served family style (Each additional appetizer add \$3.50)

Antipasto Italiano

Italian meats and cheeses, roasted peppers, olives, artichokes, tomatoes

Balsamic Peperonata

Roasted peppers, long hot peppers, olives and garlic marinated with balsamic, served with grilled crostini bread

Fried Calamari

Tender calamari rings and zucchinis breaded and fried served with a marinara dipping sauce and lemon

Grilled Calamari

Grilled calamari with olives, sundried tomatoes, capers, red onion, basil with a lemon dressing

2nd Course:

Choice of (1) Salad served family style

Cesare

Romaine, herbed croutons and homemade Caesar dressing, Parmigiano reggiano cheese

House Salad

Mixed green salad with red onions, fresh tomatoes and cucumbers, in a balsamic vinaigrette

Baby Arugula

Baby arugula, cherry tomatoes, lemon vinaigrette, shaved Parmigiano Reggiano cheese

3rd Course

Choice of (3) Entrées served individually

Penne Prosciutto Vodka

Penne pasta with Prosciutto and asparagus spears in vodka blush sauce

Chicken Parmigiana

Breaded chicken cutlet with mozzarella & tomato sauce served with spaghetti olive oil and garlic

Eggplant Parmigiana

Breaded and fried eggplant parmigiana with fresh mozzarella, Parmigiano cheese with traditional marinara sauce, served with spaghetti

Chicken Marsalla

Chicken breast with mushrooms in a marsalla wine sauce

Salmon Griglia (add \$2 per person)

Grilled Salmon, sautéed spinach, cherry tomatoes, garlic in a lemon caper sauce

**** Cappuccino & Espresso are alla carte***

****Guests are permitted to bring their own cake and alcohol (no fees)***

If you prefer to keep the event private, please ask about the minimum amount of people

Lunch Menu

Available Monday-Sunday

Includes freshly baked bread, Bruschetta, Iced Tea, Sodas, coffee & tea

\$32 per person

1st Course:

Choice of (2) Appetizer served family style (Each additional appetizer add \$3.50)

Antipasto Italiano

Italian meats and cheeses, roasted peppers, olives, artichokes, tomatoes

Balsamic Peperonata

Roasted peppers, long hot peppers, olives and garlic marinated with balsamic, served with grilled crostini bread

Fried Calamari

Tender calamari rings and zucchinis breaded and fried served with a marinara dipping sauce and lemon

Prosciutto Mozzarella

Thinly sliced prosciutto, fresh Mozzarella, Roma tomatoes, roasted peppers, balsamic reduction and fresh basil

Italian Sausage

Grilled Italian Veal sausage with broccoli rabe and red pepper flakes

Mozzarella and Funghi

Fresh Mozzarella, Portobello Mushrooms baked and topped with chopped tomatoes and balsamic vinegar

2nd Course:

Choice of (2) Insalata served family style

Cesare

Romaine, herbed croutons and homemade Caesar dressing, Parmigiano reggiano cheese

House Salad

Mixed green salad with red onions, fresh tomatoes and cucumbers, in a balsamic vinaigrette

Baby Arugula

Baby arugula, cherry tomatoes, lemon vinaigrette, shaved Parmigiano Reggiano cheese

Beet and Ricotta

Red and golden beets, apples, red onions, balsamic vinaigrette, shaved ricotta

Arugula and Arancia

Baby arugula, oranges, fresh fennel, olives and goat cheese in an Italian lemon dressing

3rd Course

Choice of (3) Entrée served individually

Gnocchi Sorrentina

Gnocchi pasta with fresh mozzarella, marinara sauce and fresh basil

Rigatoni Bolognese

Rigatoni pasta in a veal Bolognese sauce topped with grated Parmigiano

Eggplant Parmigiana

Breaded and fried eggplant parmigiana with fresh mozzarella, Parmigiano cheese with traditional marinara sauce, served with spaghetti

Eggplant Cordon Bleu

Breaded eggplant with prosciutto, Fontina cheese in a creamy mushroom sauce with spaghetti pasta

Chicken Milanese

Breaded chicken cutlet topped with a chopped arugula salad, extra virgin olive oil & lemon with shaved Parmigiano reggiano

Chicken Carciofi

Sautéed chicken breast, artichokes, tomatoes in a lemon white wine garlic sauce

Chicken Porcini (Veal add \$2)

Chicken breast with prosciutto in a dry porcini mushroom reduction sauce

Chicken Cacciatore (Veal add \$2)

Sautéed chicken breast with mushrooms, peppers and caramelized onions in a light red cacciatore sauce

Salmone Griglia

Grilled Salmon, sautéed spinach, cherry tomatoes, garlic in a lemon caper sauce

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Lunch Menu

Available Tuesday-Sunday

All Menus include freshly baked bread, Iced Tea, Sodas, coffee & tea

Includes Bruschetta appetizer, chef's fruit platter OR Cannoli/Tiramisu platter

\$36 per person

1st Course:

Choice of (2) Appetizer served family style (Each additional appetizer add \$3.50)

Mussels & Clams

P.E.I mussels and little neck clams, thyme, with a spicy marinara sauce or white wine

Antipasto Italiano

Italian meats and cheeses, roasted peppers, olives, artichokes, tomatoes, grilled zucchini

Eggplant Parmigiana

Breaded and fried eggplant parmigiana, fresh mozzarella, Parmigiano cheese with traditional marinara sauce

Fried Calamari

Tender calamari rings and zucchinis breaded and fried served with a marinara dipping sauce and lemon

Grilled Calamari

Grilled calamari with olives, sundried tomatoes, capers, red onion, basil with a lemon dressing

Prosciutto Mozzarella

Thinly sliced prosciutto, fresh Mozzarella, Roma tomatoes, roasted peppers, balsamic reduction and fresh basil

Portobello Genovese

Portobello mushroom, wild mushrooms, garlic, chopped shrimp with a touch of pesto Genovese

2nd Course:

Choice of (2) Insalata served family style (Each additional appetizer add \$2)

Baby Arugula

Baby arugula, cherry tomatoes, lemon vinaigrette, shaved Parmigiano Reggiano cheese

Bietole

Red and golden beets, apples, red onions, balsamic vinaigrette, shaved ricotta

Arugula and Arancia

Arugula, oranges, fresh fennel, olives and goat cheese in an Italian lemon dressing

Fig Salad

Figs, Farro grain and baby arugula in a honey red wine vinaigrette w/ goat cheese

Caprese

Fresh mozzarella, Roma tomatoes, roasted red peppers, drizzled with extra virgin olive oil

3rd Course

Choice of (3) Entrée served individually

Fettuccine al Salmone

Fettuccine pasta with chopped salmon in a creamy vodka blush sauce

Rigatoni Bolognese

Rigatoni pasta in a veal Bolognese sauce topped with grated Parmigiano

Gnocchi with Steak

Potato gnocchi with steak tips in a creamy gorgonzola sauce

Pappardelle Saporino

Pappardelle pasta with shrimp, fresh tomatoes, lemon, in a white wine garlic sauce

Penne Saponi

Whole wheat penne, spinach with an arugula almond pesto sauce and Italian veal sausage

Eggplant Cordon Bleu

Breaded eggplant with prosciutto, Fontina cheese in a creamy mushroom sauce with spaghetti pasta in the same sauce

Pollo Involtini

Stuffed with spinach, prosciutto, Fontina, mozzarella, rosé sauce, sundried tomatoes and mushrooms

Chicken/Veal Cacciatore

Veal medallions w/ mushrooms, caramelized onions, peppers in a light red Cacciatore sauce

Chicken/Veal Limone

Sautéed chicken breast with a lemon caper sauce

Chicken/Veal Porcini

Chicken breast with prosciutto in a dry porcini mushroom reduction sauce

Salmone Griglia

Grilled Salmon, sautéed spinach, cherry tomatoes, garlic in a lemon caper sauce

Veal Saltimbocca

Veal medallions with prosciutto, mozzarella cheese, sage in a white wine garlic sauce

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