

~ A La Carte Lunch Menu ~

SALAD

FIELD GREENS	9	CAESAR	9
CHOPPED	9	ENDIVE	9

ADD SHRIMP OR CHICKEN 16/14

ANTIPASTI

PEI MUSSELS	13	RICE BALLS	11
FRIED CALAMARI	12	TRIPLE CROSTINI	10
GOAT CHEESE FRITTER	13	ASPARAGUS	12
SOUP OF THE DAY	9	ASSAGGIO	14

PIZZA

MARGHERITA	11	PICCANTE	11
BOSCO	11	N.Y. STYLE	10
QUATTRO STAGIONE	13	PARMA	14

PANINI

CHICKEN CAESAR WRAP	12
PROSCIUTTO, MOZZARELLA, TOMATO, ARUGULA	13
GRILLED CHICKEN, BROCCOLI DI RAPE	14
PANINI DEL GIORNO	P/A

PASTA

RICOTTA GNOCCHI Pomodoro	15
FUSILLI BOLOGNESE classic meat sauce	16
LINGUINI VONGOLE pancetta, olive oil, chilies	16
PAPPARDELLE braised, pork shoulder, soffritto and tomato	16
GARGANELLI Sausage, peas, tomato, cream	16
RAVIOLI filled with fall squash, mascarpone, brown butter and sage	16
GLUTEN FREE SPAGHETTI Swiss chard, garlic mushrooms and ricotta salata	16

ENTRÉE

SALMON potato and leek compote, red wine emulsion	20
MARKET FISH Swiss chard, roasted mushroom	P/A
CHICKEN SCARPARELLO hot cherry peppers, sausage and rosemary	18
SKIRT STEAK roasted potatoes, herbed salad, roasted shallots demi glace	20
EGG WHITE FRITTATA mushrooms, asparagus goat cheese	16
CHICKEN MILANESE arugula, tomatoes, fresh mozzarella	17

~ Price-Fixed Lunch Menu ~

Price-fixed lunch includes the choice of one Salad/Antipasti and one entrée - \$18(+tax)

SALAD/ANTIPASTI

ORGANIC FIELD GREENS balsamic lemon vinaigrette
CHOPPED SALAD tomatoes, mozzarella, artichokes, chick peas, onions
HEARTS OF ROMAINE classic Caesar dressing
TRIPLE CROSTINI root vegetables, Parmigiano and pancetta
ENDIVE romaine hearts, figs, gorgonzola, red wine emulsion
CRISPY CALAMARI assorted dipping sauces
MUSSELS steamed curry cream broth
RICE BALLS filled with black truffle pecorino
SOUP OF THE DAY

ENTRÉE

EGG WHITE FRITTATA Mushrooms, asparagus, goat cheese
CHICKEN MILANESE Chicken cutlet, arugula, tomatoes, fresh mozzarella
PIZZA MARGHERITA Tomato sauce, fresh mozzarella,
PIZZA PICCANTE Sausage, cherry peppers, tomato sauce, mozzarella
GRILLED CHICKEN CAESAR WRAP Romaine hearts, fresh mozzarella, grilled onions
RICOTTA GNOCCHI Tomato basil sauce
FUSILLI BOLOGNESE Classic meat sauce
CHICKEN SCARPARELLO Chicken, hot cherry peppers, sausage and rosemary
MARKET FISH Swiss Chard and roasted mushrooms
SALMON Potato and leek compote, red wine emulsion
SKIRT STEAK roasted potatoes, herbed salad, roasted shallots demi glace

Menu is subject to change.