

\$10 LUNCH SPECIAL
(Monday-Friday from 11:30-2)

FIRST COURSE:

soup of the day or mixed green salad

MAIN COURSE:

spaghetti pomodoro, fettuccine florentine, or rigatoni buttera

BEVERAGE OPTIONS:

all sodas, lemonade, iced tea, or coffee

SOUP & SALAD

SOUP OF THE DAY \$5

MIXED GREENS \$5

CAESAR SALAD \$7

CAPRESE \$7

fresh mozzarella, tomatoes, basil, balsamic reduction

POACHED PEAR SALAD \$8

arugula, Gorgonzola dolce, pumpkin seeds, cranberries,

honey vinaigrette

BEET SALAD \$8

arugula, goat cheese, honey glazed walnuts,

balsamic vinaigrette

KALE SALAD WITH FRIED EGG \$10

baby kale, parmesan, pancetta, toasted pine nuts,

lemon vinaigrette

ADD CHICKEN \$4, SALMON \$7

OR SHRIMP \$7 TO ANY SALAD

PANINI

(SERVED WITH MIXED GREENS)

CAPRESE PANINI \$8

fresh mozzarella, walnut pesto, roasted tomatoes

CHICKEN PANINI \$8

grilled chicken, roasted red peppers,

provolone, Dijon mustard

MORTADELLA PANINI \$8

mortadella, roasted tomatoes, provolone, herbed olive oil

SALAMI PANINI \$9

salami, fresh mozzarella, roasted red peppers,

herbed olive oil

CUBAN PANINI \$9

pulled pork, rosemary ham, provolone,

bread & butter pickles, lemon aioli

PANINI DI CARNE \$9

mortadella, sopressata, salami, rosemary ham,

capicola and provolone

PIZZA

MARGHERITA PIZZA \$12

fresh mozzarella, fresh basil, homemade tomato sauce

FUNGHI PIZZA \$13

roasted mushrooms, fontina cheese, fresh thyme,

black truffle pate

PESTO PIZZA \$13

sun-dried tomatoes, pancetta, goat cheese, walnut pesto

SOPRESSATA PIZZA \$13

sopressata, mozzarella, fontina cheese, roasted red peppers,

tomato sauce

PROSCIUTTO PIZZA \$14

prosciutto, goat cheese, herb garlic olive oil, arugula,

roasted tomatoes

PASTA

SPAGHETTI POMODORO \$12

FARFALLE PESTO \$14

farfalle, walnut pesto, cream, pine nuts

FETTUCCHINE FLORENTINE \$14

fettuccine, roasted mushrooms, spinach,

sun-dried tomatoes, cream, Marsala wine

PIZZICHI DI FARRO PRIMAVERA \$15

farro pizzichi, artichoke hearts, asparagus,

roasted mushrooms, sun-dried tomatoes

PAPPARDELLE FUNGHI \$16

pappardelle, cream, roasted mushrooms,

black truffle pate

PENNE ALL AMATRICIANA \$15

pancetta, rosemary, oregano, pomodoro sauce, pecorino

RIGATONI BOLOGNESE \$15

rigatoni, bolognese sauce

ORECCHIETTE BARESI \$15

orecchiette, pork sausage, wilted spinach, garlic

RIGATONI BUTTERA \$16

pork sausage, sweet peas, pomodoro sauce, cream

LINGUINI VONGOLE \$17

clams, white wine, garlic, parsley, Calabrian chili

LINGUINI PESCATORE \$19

clams, shrimp, bay scallops, white wine, garlic,

parsley, Calabrian chili

All pasta and pizza can be prepared gluten free

18% gratuity will be added for parties of six or more