

## LUNCH MENU



ITALIAN RESTAURANT & BAR

### ANTIPASTI (Choose 2)

#### **Romaine Heart Salad**

*Summer Vegetables, Romaine Hearts, Shaved Grana Padano, Warm Garlic-Anchovy Dressing*

#### **House Salad**

*Wild Arugula, Cherry Tomatoes, Shaved Grana Padano Cheese, Lemon Vinaigrette*

#### **Arancini**

*Crispy Sweet Corn Risotto Balls, Buffalo Mozzarella, Pancetta, Shrimp, Basil Aioli*

#### **Sicilian Pork Meatballs**

*Currants, Marsala Sugo*

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### MAIN COURSES (Choose 2)

#### **Wood Grilled Salmon Salad**

*Roast Eggplant, Ceci Beans, Tuscan Kale, Wild Arugula, Ciabatta Croutons, Balsamic Vinaigrette*

#### **House Made Lamb Sausage Pizza**

*Buffalo Mozzarella, Rapini, Caramelized Fennel, Frisee, Orange Vinaigrette*

#### **Roman Style Braised Chicken**

*Mary's Organic Chicken Leg and Thigh, Artichokes, Emmer Verde, Saffron*

#### **Bolognese**

*Rigatoni Pasta, Short Rib Bolognese, Pancetta, Grana Padano Cheese*

#### **Pomodoro**

*Spaghettoni, San Marzano Tomato Sauce, Grana Padano Cheese, Fresh Basil*

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### DOLCI (Choose 2)

#### **Panna Cotta**

*Greek Yogurt-Honey Panna Cotta, Fresh Market Plums, Smoked Honey, Crunchy Streusel*

#### **Semifredo**

*Praline Crunch, Milk Chocolate Mouse, White Chocolate Genache, Salted Caramel, Raspberry Sorbetto*

#### **Tiramisu**

*(Non traditional) – Roasted Summer Apricots, Housemade Ladyfingers, Mascarpone Crema, Toasted Pecans, Salted Caramel*

### **All Served Family Style**

3 Courses @ \$32.00 per person  
House Made Focaccia Bread Included  
For Iced Tea or Soda add \$2.00  
Excludes Tax and Gratuity

All menu items are subject to change  
based on seasonality

Chef  
Bryant Wigger