

LUNCH MENU



ANTIPASTI (choice of 2)

**Romaine Heart Salad**

*Summer Vegetables, Romaine Hearts, 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 (choice of 2)

**Bolognese**

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

**Agnolotti**

*Goat Cheese & Ricotta Filled Pasta, Roasted Sweet Corn, Summer Truffle Butter, Green Onions*

**Pan Roasted Market Fish**

*Sweet Corn Fregola, Romano Beans, Roasted Cippolini Onions, Fresh Basil, Beet Pesto*

**Roman Style Braised Chicken**

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

**Wood Grilled Hanger Steak**

*Salad of Wild Arugula, Grilled Peaches & Cucumbers, Rosemary Lemon Butter, Chianti Mostarda*

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DOLCI (choice of 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 @ \$40.00 per person  
House Made Focaccia Bread Included  
For Iced or Soda add \$2.00  
Excludes Tax and Gratuity

All menu items are subject to change  
based on seasonality

Chef  
Bryant Wigger