



LUNCH MENU

SERVED FROM 11:30 AM TO 3:30 PM

PANINI \$12

PANINO DI MARE

Sicilian tuna salad, mayo, capers, red onions and baby arugula.

PANINO OMELETTE ALLA PRIMAVERA

3 eggs omelet with arugula and pesto~mayo spread.

PANINO DI POLLO

Grilled marinated free-range chicken breast, roasted sweet peppers, mozzarella and basil pesto.

PANINO ALLA PARMIGIANA

Chicken Parmigiana, chicken cutlet with pomodoro and melted mozzarella.

PANINO DI PROSCIUTTO

Aged Prosciutto di Parma, Mozzarella, baby arugula, plum tomatoes, and Extra Virgin Olive Oil.

PANINO TAMARRO

Grilled sweet Italian sausage, broccoli rabe, and Chimichurri sauce.

INSALATA \$10

ESOTICA Gluten Free

Baby arugula, hearts of palm, avocado, plum tomatoes, shaved Parmesan cheese and Italian house dressing.

BARBABIETOLA Gluten Free

Baby arugula, roasted beets, avocado, goat cheese and hazelnut vinaigrette.

CAVOLO NERO

Tuscan kale, apples, crispy pancetta, walnuts, croutons with Caesar dressing.

COCKTAILS

BELLINI \$ 8

MANGO / PASSION FRUIT / LIMONCELLO / PEACH

MIMOSA \$ 8

ORANGE / GRAPEFRUIT

SPRITZ \$ 12

APEROL / GRAPEFRUIT & APEROL / ELDERFLOWER ROSEMARY

BLOODY MARY \$ 9

PASTA \$15

FUNGHI

Homemade fettuccine with wild mushrooms and a light cream sauce.

BOLOGNOSE

Rigatoni with an original Italian recipe made with ground beef, celery, carrots and onion.

FIRENZE

Rigatoni with eggplant, melted mozzarella, tomato sauce and basil.

LASAGNA

Homemade beef bechamel lasagna.

SORRENTINA

Homemade gnocchi with tomato sauce, basil and fresh mozzarella.

GENOVESE

Penne with homemade creamy basil~walnut Pesto.

RAGU DI MANZO

Homemade pappardelle with honey-braised short rib ragu.

SECONDI

POLLO PARMIGIANA \$21

With side of spaghetti pomodoro.

SALMON ALLA GRIGLIA \$21 Gluten Free

Grilled salmon filet with capers white wine sauce; served with sautéed spinach and mashed potatoes.

TAGLIATA \$21 Gluten Free

Grilled hanger steak with chimichurri sauce served with rosemary roasted potatoes.