

ANTIPASTI

Lunch

B ruschetta

Garlic, olive oil and grana cheese over toasted bread

\$4.95

F ritto M isto

Fried zucchini with artichokes

\$6.95

M ozzarella C asareccia

Fresh Mozzarella with tomato

in olive oil

\$7.95

C alamari F ritti

Fried Calamari with Marinara sauce

\$6.95

C arpaccio di F iletto di B ue

Thinly sliced beef with mushrooms over spinach Julienne

served with parmesan cheese shavings

flavored with tartufo oil

\$9.95

INSALATE

Lunch

Insalata Romana

Romaine lettuce with croutons
in Caesar dressing
\$6.95

Radicchio con Caprino

Fresh salad with goat cheese
and walnuts
\$7.95

Insalata della Casa

Fresh mesclun salad
in house dressing
\$6.95

Ruola e Pomodoro

Fresh arugula salad with grilled
tomato and goat cheese
\$6.95

Marinata di Carciofi

Marinated artichokes
with sliced parmesan cheese
\$6.95

Cuori di Palma e Granseola

Hearts of palm with crab meat
\$10.95

Insalata di Spinaci

Spinach salad with Grana
parmesan cheese
and orange wedges
\$6.95

ZUPPE

Lunch

M inestra di V egetali

A Classic Italian interpretation
of vegetable soup

\$6.95

C alamari

Calamari soup
in light tomato sauce

\$8.95

C ozze in B ianco

Steamed mussels
in white sauce

\$7.95

P asta e F agioli

Bean soup
with broken pasta

\$6.95

T ortellini

Pasta stuffed with meat
in a lemon-infused chicken broth

\$9.95

PASTA

Lunch

P aglia e F ieno

Two tone pasta with eggplants
and fresh mozzarella

in tomato sauce

\$9.95

P enne al T onno

Short pasta with olives,
capers and tuna in cherry tomato

sauce

\$9.95

S paghetti V ongole

Pasta with fresh clams

in tomato sauce

\$10.95

R igatoni alla N orma

Pasta with eggplants and
mozzarella in tomato sauce

\$9.95

L inguine S coglio

Pasta with mussels, shrimp
and calamari in your choice of
tomato or white wine sauce

\$11.95

B orsini di R icotta

Round pasta stuffed
with ricotta cheese and spinach
in cream sauce

\$9.95

G nocchi ai T re

F ormaggi

Potato dumplings with arugula
in three cheese sauce

\$9.95

C annelloni al F orno

Our own chef's creation of pasta
stuffed with veal and vegetables
topped with fontina cheese in

aurora sauce

\$11.95

PESCE

Lunch

Gamberoni alla Cesare

Large shrimp served over Caesar salad

\$12.95

Trota alle Erbe

Fresh rainbow trout with fresh herbs
in lemon sauce

\$13.95

Tilapia alla griglia

Grilled fresh fish with fresh herbs

\$13.95

Salmon alle Olive

Fresh Canadian salmon
sauteed with cherry tomato
and black olives

\$15.95

Capesante al Carciofo

Pan fried sea scallops with fresh artichokes

\$16.95

CARNE

Lunch

P o l l o A l l a C e s a r e

Grilled chicken breast
over Caesar salad

\$13.95

P e t t o d i P o l l o a i V e g e t a l i

Chicken breast with zucchini, shiitaki mushrooms in dry
white wine with green peppercorn

\$13.95

F e g a t o V e n e z i a n a

Fresh Calf liver with onions and capers

\$15.95

P o l l o C a r c i o f i

Chicken breast with artichokes
in Chablis wine sauce

\$13.95

V i t e l l o G i u d e a

Veal Scaloppine with artichokes
in Chablis wine sauce

\$15.95

V i t e l l o M a r s a l a

Veal Scaloppine
with shiitaki mushrooms
in Marsala wine sauce

\$15.95

DOLCI

Lunch

Crema al Caramello

Cream Caramel
served with lady fingers
\$6.95

Tiramisu

Mascarpone cheese
layered with savoiardi cookies
dipped in Espresso coffee
and served with chocolate sauce
\$6.95

Strudel di Mele

Apple strudel served
with Italian Vanilla ice cream
\$7.95

Sorbetto Italiano

Your choice of Peach or Lemon sorbet,
each in its own shell,
directly imported from Italy
\$9.95

BEVANDE

Lunch

American Coffee

(Decaffeinated Available)

\$3.00

Hot Tea

(Herbal tea available)

\$3.00

Espresso

\$3.00

Cappuccino

\$4.00

Café Oggi

Coffee with Amaretto and Bailey's
topped with whipped cream

\$9.00