

Lunch Menu Option 1

(menu includes regular and decaffeinated coffee, ice tea and ice water)

Insalata

Insalata di Cesare

Classic Caesar salad with polenta croutons

Secondi

(Choice of)

Lasagnetta

One of our house specialies. Chicken and artichoke hearts layered with lasagnea, Ricotta cheese and tomato sauce

Prosciutto Cotto e Brie

Prosciutto Cotto, Brie cheese, green apples, lettuce and tomatoes served with whole grain mustard on Ciabatta bread

Orecchiette alla Checca

“Little ears” pasta wiht fresh mozzarella, basil diced tomato, garlic, fresh tomato purée and olive oil

Dolci

Tiramisu

Traditional lady finger cookies soaked in espresso, layered with mascarpone, coffee liquor and cocoa

\$20 per person

Lunch Menu Option 2

(menu includes regular and decaffeinated coffee, ice tea and ice water)

Antipasti

(Served Family Style)

Focaccia Nicola

Baked flat bread topped with pecorino cheese, garlic,
fresh rosemary and olive oil

Insalata

Insalata Mista

Mixed greens with tomatoes, balsamic vinaigrette and Parmigian-Reggiano

Secondi

(Choice of)

Rigatoni alla Zarina con Pollo

Rigatoni pasta with oven-roasted chicken and spinach in a spicy vodka sauce

Casarecci alla Bolognese

Classic pasta served with savory meat sauce
and Parmigiano-Reggiano cheese

Orecchiette alla Checca

“Little ears” pasta with fresh mozzarella, basil diced tomato,
garlic, fresh tomato purée and olive oil

Dolci

(Choice of)

Tiramisu

Traditional lady finger cookies soaked in espresso,
layered with mascarpone, coffee liqueur and cocoa

Crema Bruciata alla Vaniglia

Vanilla crème brûlée with fresh berries

\$24 per person

Lunch Menu Option 3

(menu includes regular and decaffeinated coffee, ice tea and ice water)

Antipasti

(Served Family Style)

Focaccia Siciliana

Italian flat bread baked in our wood-burning oven topped with fresh tomato, pine nuts, sun-dried tomato, fresh basil and olive oil

Calamari Fritti

Lightly floured calamari with garlic aioli and tomato sauce

Insalata o Zuppa

(Choice of)

Insalata Mista

Mixed greens with tomatoes, balsamic vinaigrette and Parmigian-Reggiano

Zuppa di Giorno

Secondi

(Choice of)

Pollo Parmigiana

Herb-crusted breast of chicken roasted with smoked provolone cheese

Panino Vegetariano

Vegetarian panini with grilled zucchini, squash, bell peppers, eggplant, provolone cheese and garlic aioli
served with french fries

Fusilli Spaccati Luciana

“Leaf-shaped” pasta served with shrimp, sun-dried tomato and arugula finished with fresh mascarpone cheese and white wine

Dolci

(Choice of)

Tiramisu

Traditional lady finger cookies soaked in espresso, layered with mascarpone, coffee liqueur and cocoa

Crema Bruciata alla Vaniglia

Vanilla crème brûlée with fresh berries

\$28 per person

Lunch Menu Option 4

(menu includes regular and decaffeinated coffee, ice tea and ice water)

Antipasti

(Served Family Style)

Bruschetta Pomodoro e Pecorino

Grilled Italian bread with diced tomato, basil, garlic and Pecorino cheese

Gamberi Dorati

Fried shrimp with sun-dried tomato aioli

Insalata o Zuppa

(Choice of)

Insalata di Cesare

Traditional Caesar salad with focaccia croutons

Minestrone alla Toscana

Hearty Tuscan vegetable soup with focaccia croutons.

Secondi

(Choice of)

Pollo Parmigiana

Herb-cruste d breast of chicken roasted with smoked provolone cheese

Salmone al Pistacchio

Dijon and pistachio cruste d salmon with roasted Brussels sprouts, carrots, artichokes, pancetta and red bell pepper sauce

Casarecci alla Bolognese

Classic pasta served with savory meat sauce and Parmigiano-Reggiano cheese

Orecchiette alla Checca

“Little ears” pasta with fresh mozzarella, basil, diced tomato, garlic, fresh tomato purée, and olive oil

Dolci

(Choice of)

Tiramisu

Traditional lady finger cookies soaked in espresso, layered with mascarpone, coffee liqueur, and cocoa

Crema Bruciata alla Vaniglia

Vanilla crème brûlée with fresh berries

\$32 per person