



LUNCH

(three-course dinner for \$55)

STARTER

(choose one)

- *Caprese salad*
(fior di latte, sliced tomatoes, basil olive oil)
- *Parmigiana di Melanzane*
(battered layers of eggplant baked in tomato sauce with parmigiano cheese and fior di latte)
- *Fagioli rapini e salsiccia*
(red beans, sausages, rapini oven baked)

PASTA

(choose one)

- *Pappardelle ai funghi*
(delicate pasta ribbons with mix mushrooms)
- *Gnocchi alla Sorrentina*
(home made gnocchi with pomodoro sauce and fior di latte cheese)
- *Spaghetti Bolognese*
(spaghetti slow cooked in meat sauce)



MAIN

(choose one)

- *Salmon alla griglia*
(grilled Atlantic salmon)
- *Supreme di pollo*
(chicken supreme in white wine sauce and mushrooms)
- *Vitello alla parmigiano*
(veal parmigiano style)

All mains are served with baked seasonal veggies



DINNER

(three-course dinner for \$75)

STARTER

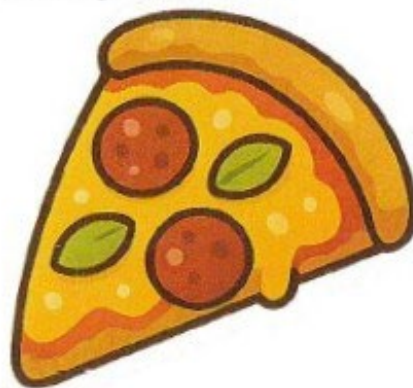
(choose one)

- *Mozzarella di Bufala*
(buffalo mozzarella with thinly sliced prosciutto di Parma and tomatoes)
- *Parmigiana di Melanzane*
(battered layers of eggplant baked in tomato sauce with parmigiano cheese and fior di latte)
- *Funghi al forno*
(oven-baked oyster mushrooms with arugula, balsamic glaze and parmesan cheese)

PASTA

(choose one)

- *Linguine allo scoglio*
(linguine with a bounty of clams, mussels and shrimps in light cherry tomato sauce)
- *Gnocchi arugula e provola*
(home made gnocchi with light cherry tomato sauce, arugula and provola cheese)
- *Caccio e pepe*
(spaghetti with Pecorino cheese and black pepper)



MAIN

(choose one)

- *Baccala alla livornese*
(white cod with cherry tomatoes, capers and black olives)
- *Spigola all sale*
(seabass oven-baked in sea salt)
- *Bistecca alla griglia*
(12oz NY Angus striploin grilled)

All mains are served with baked seasonal veggies