



## LUNCH

### APPETIZERS

<b>Tequila cured salmon</b> with creamy horseradish sauce	12.50
<b>Seared beef carpaccio</b> with arugula, parmigiano & olive oil	13.50
<b>Prosciutto e melone</b>	13.50
<b>Insalata caprese</b> with mozzarella di bufala, tomato & basil olive oil	13.75
<b>Insalata mista</b> with fresh basil vinaigrette	9.50
<b>Caesar salad</b> with creamy dressing, croutons & shaved parmigiano	10.75
<b>Baby spinach salad</b> with apple, pecans & honey dressing	9.50
<b>Arugula salad</b> with pear & stilton cheese	11.75
<b>Calamari fritti</b> with spicy garlic aioli	13.75
<b>Grilled calamari</b> with tomato olive vinaigrette	13.75
<b>Shrimp</b> sautéed with oyster mushrooms, sambuca & cream	15.75

### LIGHT LUNCHEON

<b>Warm baby spinach salad</b> with sautéed shrimp and oyster mushroom	17.75
<b>Grilled chicken breast</b> with caesar salad	16.75
<b>Grilled Atlantic salmon</b> with mixed green salad	17.75
<b>Ahi tuna carpaccio</b> with arugula and red onion salad	17.75

### MAIN COURSES

<b>Penne all' arrabbiata</b> with roast pepper, sundried tomato & tomato sauce	17.75
<b>Penne</b> with grilled chicken, mushroom & diced tomato	19.75
<b>Linguine</b> with shiitake, oyster mushroom & truffle oil	19.75
<b>Spaghettini pescatore</b> with marinara sauce	23.00
<b>Lobster &amp; ricotta agnolotti</b> with lobster alfredo sauce	22.00
<b>Baked veal cannelloni</b> topped with provolone & rose sauce	18.75
<b>Breast of chicken</b> with prosciutto, spinach & provolone	19.75
<b>Veal scaloppine</b> alla parmigiana with spaghettini tomato basil sauce	19.75
<b>Veal scaloppine</b> with pancetta, sage & white wine	22.75
<b>Veal scaloppine</b> with mixed mushroom & marsala	22.75
<b>Provimi calf's liver</b> with spanish onion & sherry	21.50
<b>Grilled 8oz striploin steak</b> with peppercorn sauce	27.00
<b>Grilled Atlantic salmon</b> with tomato, capers & lime	21.50