

# LUNCH



## APPETIZERS

<b>Tequila cured salmon</b> with creamy horseradish sauce	13.75
<b>Seared beef carpaccio</b> with arugula, parmigiano & olive oil	14.50
<b>Prosciutto</b> & melon	14.50
<b>Caprese salad</b> with mozzarella di bufala, tomato & basil olive oil	14.50
<b>Insalata mista</b> with fresh basil vinaigrette	10.50
<b>Caesar salad</b> with creamy dressing, croutons & shaved parmigiano	11.75
<b>Baby spinach salad</b> with apple, pecans & honey dressing	10.50
<b>Arugula salad</b> with pear & stilton cheese	12.75
<b>Calamari fritti</b> with spicy garlic aioli	14.25
<b>Grilled calamari</b> with tomato olive vinaigrette	14.25
<b>Shrimp</b> sautéed with oyster mushrooms, sambuca & cream	16.75

## LIGHT LUNCHEON

<b>Warm baby spinach salad</b> with sautéed shrimp & oyster mushroom	19.75
<b>Grilled chicken breast</b> with caesar salad	21.00
<b>Grilled Atlantic salmon</b> with mixed green salad	20.25
<b>Ahi tuna carpaccio</b> with arugula & red onion salad	20.25

## PASTA

<b>Penne all' arrabbiata</b> with roast pepper, sundried tomato & tomato sauce	19.75
<b>Fettuccine</b> with fresh salmon, dill & fresh tomato cream	23.75
<b>Linguine</b> with shiitake, oyster mushroom, truffle oil & white wine	23.75
<b>Spaghettini</b> with mixed seafood & marinara sauce	27.00
<b>Spaghettini</b> with garlic, fresh tomato and olive oil	19.75
<b>Baked veal cannelloni</b> topped with provolone & rose sauce	20.00

## MAIN COURSES

<b>Breast of chicken</b> with oyster mushroom, frangelico & cream	23.75
<b>Veal scaloppine</b> alla parmigiana with spaghettini tomato basil sauce	21.75
<b>Veal scaloppine</b> with pancetta, sage & cream	25.00
<b>Veal scaloppine</b> with mixed mushroom & marsala	25.00
<b>Provimi calf's liver</b> with spanish onion & sherry	23.75
<b>Grilled 8oz striploin steak</b> with peppercorn sauce	29.50
<b>Grilled Atlantic salmon</b> with tomato, capers & lime	24.00