

LUNCH



APPETIZERS

Tequila cured salmon with creamy horseradish sauce	14.75
Seared beef carpaccio with arugula, parmigiano & olive oil	14.75
Prosciutto & melon	14.75
Caprese salad with mozzarella di bufala, tomato & basil olive oil	15.75
Insalata mista with fresh basil vinaigrette	11.50
Caesar salad with creamy dressing, croutons & shaved parmigiano	12.75
Arugula salad with pear & stilton cheese	13.25
Calamari fritti with spicy aioli	14.75
Grilled calamari with tomato olive vinaigrette	14.75
Shrimp sautéed with oyster mushrooms, sambuca & cream	16.75

LIGHT LUNCHEON

Duck confit with poached pear, goat cheese on baby spinach salad	24.00
Grilled chicken breast with caesar salad	22.00
Grilled Atlantic salmon with mixed green salad	22.00

PASTA

Penne all' arrabbiata with roast pepper, sundried tomato & tomato sauce	19.75
Lobster ravioli with fresh tomato cream	26.00
Linguine with shiitake, oyster mushroom, truffle oil & white wine	24.00
Spaghettini with mixed seafood & marinara sauce	27.75
Baked veal cannelloni topped with provolone & rose sauce	20.75

MAIN COURSES

Breast of chicken supreme with fennel orange cream	23.75
Veal scaloppine alla parmigiana with spaghettini tomato basil sauce	25.00
Veal scaloppine with pancetta, sage & white wine	29.00
Veal scaloppine with mixed mushrooms & pesto cream	29.00
Provimi calf's liver with spanish onion & sherry	24.50
Grilled 8oz striploin steak with peppercorn sauce	35.00
Grilled Atlantic salmon with tomato, capers & lime	25.00