

# LUNCH



## APPETIZERS

<b>Tequila cured salmon</b> with creamy horseradish sauce	14.75
<b>Seared beef carpaccio</b> with arugula, parmigiano & olive oil	15.75
<b>Prosciutto</b> & melon	15.75
<b>Caprese salad</b> with mozzarella di bufala, tomato & basil olive oil	15.75
<b>Insalata mista</b> with fresh basil vinaigrette	12.75
<b>Caesar salad</b> with creamy dressing, croutons & shaved parmigiano	13.75
<b>Arugula salad</b> with pear & stilton cheese	13.75
<b>Calamari fritti</b> with spicy aioli	15.75
<b>Grilled calamari</b> with tomato olive vinaigrette	15.75
<b>Shrimp</b> sautéed with oyster mushrooms, sambuca & cream	17.75

## LIGHT LUNCHEON

<b>Duck confit</b> with poached pear, goat cheese on baby spinach salad	24.00
<b>Grilled chicken breast</b> with caesar salad	23.00
<b>Grilled B.C. salmon</b> with mixed green salad	24.00

## PASTA

<b>Penne all' arrabbiata</b> with roast pepper, sundried tomato & tomato sauce	19.75
<b>Lobster ravioli</b> with fresh tomato cream	27.00
<b>Linguine</b> with shiitake, oyster mushroom, truffle oil & white wine	27.00
<b>Spaghettini</b> with mixed seafood & marinara sauce	29.00
<b>Baked veal cannelloni</b> topped with provolone & rose sauce	21.75

## MAIN COURSES

<b>Breast of chicken</b> with lobster meat and spinach cream	23.75
<b>Veal scaloppine</b> alla parmigiana with spaghettini tomato basil sauce	25.00
<b>Veal scaloppine</b> with pancetta, sage & white wine	29.00
<b>Veal scaloppine</b> with mixed mushrooms & marsala	29.00
<b>Provimi calf's liver</b> with spanish onion & sherry	25.00
<b>Grilled 8oz striploin steak</b> with peppercorn sauce	35.00
<b>Grilled B.C. salmon</b> with tomato, capers & lime	27.00