

LUNCH



APPETIZERS

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| Tequila cured salmon with creamy horseradish sauce | 15.75 |
| Seared beef carpaccio with arugula, parmigiano & olive oil | 15.75 |
| Prosciutto & melon | 16.75 |
| Caprese salad with mozzarella di bufala, tomato & basil olive oil | 16.75 |
| Insalata mista with fresh basil vinaigrette | 12.75 |
| Caesar salad with creamy dressing, croutons & shaved parmigiano | 14.75 |
| Arugula salad with pear & stilton cheese | 14.75 |
| Calamari fritti with spicy aioli | 16.75 |
| Grilled calamari with tomato olive vinaigrette | 16.75 |
| Shrimp sautéed with oyster mushrooms, sambuca & cream | 18.75 |

LIGHT LUNCHEON

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| Duck confit with poached pear, goat cheese on baby spinach salad | 25.00 |
| Grilled chicken breast with caesar salad | 24.00 |
| Grilled B.C. salmon with mixed green salad | 25.00 |

PASTA

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| Penne all' arrabbiata with roast pepper, sundried tomato & tomato sauce | 19.75 |
| Lobster ravioli with fresh tomato cream | 28.00 |
| Linguine with shiitake, oyster mushroom, truffle oil & white wine | 28.00 |
| Spaghettini with mixed seafood & marinara sauce | 30.00 |
| Baked veal cannelloni topped with provolone & rose sauce | 21.75 |

MAIN COURSES

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| Breast of chicken with lobster meat and spinach cream | 23.75 |
| Veal scaloppine alla parmigiana with spaghettini tomato basil sauce | 26.00 |
| Veal scaloppine with pancetta, sage & white wine | 30.00 |
| Veal scaloppine with mixed mushrooms & marsala | 30.00 |
| Provimi calf's liver with spanish onion & sherry | 26.00 |
| Grilled 8oz striploin steak with peppercorn sauce | 37.00 |
| Grilled B.C. salmon with tomato, capers & lime | 29.00 |