

LUNCH



APPETIZERS

Tequila cured salmon with creamy horseradish sauce	16.75
Seared beef carpaccio with arugula, parmigiano & olive oil	16.75
Prosciutto & melon	16.75
Caprese salad with mozzarella di bufala, tomato & basil olive oil	16.75
Insalata mista with fresh basil vinaigrette	13.75
Caesar salad with creamy dressing, croutons & shaved parmigiano	15.75
Arugula salad with pear & stilton cheese	15.75
Calamari fritti with spicy aioli	16.75
Grilled calamari with tomato olive vinaigrette	16.75
Shrimp sautéed with oyster mushrooms, sambuca & cream	21.00

LIGHT LUNCHEON

Duck confit with poached pear, goat cheese on baby spinach salad	26.00
Grilled chicken breast with caesar salad	25.00
Grilled Atlantic salmon with mixed green salad	27.00

PASTA

Penne all' arrabbiata with roast pepper, sundried tomato & tomato sauce	22.00
Lobster ravioli with fresh tomato cream	30.00
Linguine with shiitake, oyster mushroom, truffle oil & white wine	30.00
Spaghettini with mixed seafood & marinara sauce	30.00
Baked veal cannelloni topped with provolone & rose sauce	23.00

MAIN COURSES

Breast of chicken with lobster meat and spinach cream	25.75
Veal scaloppine alla parmigiana with spaghettini tomato basil sauce	28.00
Veal scaloppine with pancetta, sage & white wine	32.00
Veal scaloppine with mixed mushrooms & marsala	32.00
Provimi calf's liver with spanish onion & sherry	27.00
Grilled 8oz striploin steak with peppercorn sauce	39.00
Grilled Atlantic salmon with tomato, capers & lime	30.00