



Appetizers

Olive Pesto Dip ^v

mixed olives with candied walnuts, pesto, honey balsamic, cheese and olive oil \$4

Goat Cheese Garlic Bread ^v

toasted Italian bread with garlic, parmesan, goat cheese and fresh herbs \$10

Bruschetta Trio ^v

2) artichoke and feta, 2) mushrooms and gorgonzola, 2) four cheese \$10

Burrata ^v

burrata, crostini, balsamic vinegar, cherry tomatoes, and olive oil \$14

Appetizer Wine Pairing: Pol Clement Brut Sparkling Wine

Soup of the Day \$7

Salads

small \$7 / large \$12

Salad Protein Add-on: Chicken \$5, Shrimp \$6, Salmon \$7

Caprese ^{v gf}

tomatoes topped with mozzarella cheese, and basil with balsamic vinaigrette

Beet ^{v gf}

roasted beets with goat cheese and candied walnuts in a honey mustard dressing

Caesar

romaine hearts in a classic Caesar dressing with parmesan cheese, croutons and tomatoes

Spinach ^{v gf}

baby spinach, candied walnuts, apples, grapes, and feta cheese in a honey mustard dressing

Mista ^{v gf}

mixed greens with bleu cheese and candied walnuts in a balsamic vinaigrette

Salad Wine Pairing: Albertoni Pinot Grigio

Classic Entrée's

all served with roasted vegetables

Lamb Shank

braised lamb in a demi glaze and gorgonzola sauce \$23

Chicken Marsala or Piccata

pan seared chicken in your choice of piccata or marsala sauce. \$19

Braised Short Ribs

slow cooked boneless beef ribs with demi glaze and bleu cheese sauce. \$22

Moroccan Tagine

slow cooked cubes of beef with green peas and caramelized onions in a saffron sauce. \$22

Moroccan Chicken ^{gf}

chicken breast with preserved lemon and green olives in a saffron sauce. \$19

Seafood
Gamberi Luna ^{gf}
tiger shrimp sautéed with mushrooms in a champagne dill cream sauce with roasted vegetables \$22

Wine Pairing: White Haven Sauvignon Blanc

Cioppino

clams, mussels, salmon and shrimp in a lobster sauce with pernod liqueur \$22

Pescatore

clams, mussels, tiger shrimp, salmon, and halibut with linguini in either wine or tomato lobster sauce \$25

Wine Pairing: J. Lohr Chardonnay

Gamberi

linguine with tiger shrimp, crab and spinach in a choice of garlic tomato sauce or creamy parmesan \$20

Salmon Modomio

pan seared salmon with mushrooms in a champagne cream dill sauce \$20

Wine Pairing: Le Crema Chardonnay

Pasta

Carbonara

chicken, bacon, and peas in an alfredo cream sauce \$18

Wine Pairing: Albertoni Merlot

Gnocchi

potato dumplings, italian sausage, mushrooms, green peas in spicy tomato cream sauce \$20

Lasagna

meat lasagna with bolognese and béchamel sauce topped with tomato cream sauce \$21

Wine Pairing: Chianti Classico

Ravioli ^v

porcini mushrooms and ricotta cheese in a marsala cream sauce with truffle oil \$19

Marchigiana Granchio ^{spicy}

prawns, crab, broccoli, mushrooms and crushed red pepper in an garlic olive oil \$22

Pesto

penne with chicken, roasted tomatoes and spinach in a creamy pesto sauce \$18

Bolognese

fettuccini with meatballs in a classic meat sauce \$19

**Whole wheat penne & Gluten Free Pasta available upon request for \$1.00*

One of the Amazing Sandwiches offered on our Lunch Menu.
Monday – Saturday from 11:00 AM – 2:00 PM

Please note: not all ingredients are listed. Inform your server of any food allergies!

v = vegetarian

gf = gluten free

spicy = spicy

