

LUNCH MENU

Entrées

Fettucine Alfredo traditional, in cream sauce	\$ 12 ⁹⁵
Spaghetti Marinara or Bolognese traditional, choice of sauce	\$ 12 ⁹⁵
Shrimp Linguine in rosè sauce	\$ 12 ⁹⁵
Spaghetti Sicilian peppers, mushrooms, onions in spicy marinara sauce	\$ 12 ⁹⁵
Linguine Vongole Traditional buttered baby clams, natural or marinara sauce	\$ 14 ⁹⁵
Prawns in Pernod Sauce sautéed mushrooms, onions with cream	\$ 14 ⁹⁵
Chicken Piccata lemon butter, caper sauce	\$ 14 ⁹⁵
Chicken Pomodoro Mushrooms, fresh tomatoes in garlic sauce	\$ 14 ⁹⁵

Entrée Add Ons:

Chicken	\$ 6 ⁹⁵
Prawns	\$ 9 ⁹⁵
Pasta with Cream Sauce	\$ 3 ⁹⁵
Insalata Verde	\$ 2 ⁹⁵
Caesar Salad	\$ 2 ⁹⁵

Stuffed Pasta — *lunch size, served with salad* \$ 14⁹⁵

House-Made Lasagna Al Forno
traditional with beef, spinach & cheese

House-Made Manicotti
spinach, ricotta & marinara sauce

House-Made Veal Cannelloni
blended with cheese, cream & meat sauce

Mushroom Ravioli
tomato pesto sauce

Insalatas

Insalata Verde \$ 6⁹⁵
mixed greens, parmesan with red wine vinaigrette

Avocado Salad \$ 14⁹⁵
stuffed with baby shrimp, vinaigrette

Add: chicken \$ 6⁹⁵ or prawns \$ 9⁹⁵

Caesar Salad \$ 8⁹⁵
Traditional, house dressing

Tomato and Onion Salad \$ 8⁹⁵
with red wine vinaigrette

Zuppa

French Onion au Gratin \$ 9⁹⁵
oven-baked with mozzarella cheese

Minestrone Cup: \$ 4⁹⁵ Bowl: \$ 8⁹⁵
an Italian tradition—vegetarian

☞ Gluten-aware, dairy-free and vegan options are available, please ask your server — additional charges may apply ☞

☞ Ask about smaller portions for kids ☞

☞ A 15% gratuity will be added to the bill for parties of 8 or more ☞

Summer, 2019