

## Complete Lunch Menu

## Dine In + Take Out

### Antipasti

### *Two Course Lunch*

Mamma's Meatballs – Warm ricotta, basil, fresh tomato sauce

Tri Color + Gorgonzola Salad – Yellow raisins, cranberries, walnuts, champagne vinaigrette

Everything Encrusted Calamari – Creamy lemon garlic white wine sauce (Additional \$5.00)

### Entrees

Cavatelli Pasta Bolognese – Wild mushroom + sweet peas, tomato cream sauce

Fettuccini + Tuscan Chicken - Portobello, spinach, caramelized onions, Marsala cream sauce

Grilled Boneless Pork Chop - Cherry peppers, caramelized onions, roasted potato, port wine

Chicken Breast Scarpiello - Italian sausage, potato, peppadews, rosemary demi

Chicken Villa Sorrento - Prosciutto, mushroom, artichoke heart, mozzarella, pan sauce

Pan Seared Salmon Filet - Dill Chardonnay cream sauce

### Sandwiches + Salad

Grilled Chicken + Broccoli Rabe - Roasted pepper + fresh mozzarella + balsamic

Turkey Club Sandwich - Swiss cheese avocado, caramelized onions + bacon, ciabatta bread

Chicken Breast Parmigiana Hero - Mozzarella cheese + basil + tomato sauce

Beef Short Rib Parmigiana Hero - Mozzarella cheese + basil + tomato sauce

Cajun Chicken + Cheddar Cheese -peppers, onions, mushroom, chipotle ranch, ciabatta bread

Sausage + Broccoli Rabe – Provolone, sun-dried tomato, balsamic drizzle, ciabatta bread

Baby Arugula + Goat Cheese Salad –Raisins, cranberries, Candied pecans champagne dressing

/ With Grilled chicken breast

BOTTLE WINE SPECIALS \$ 35.00 Pinot Grigio + Chardonnay + Cabernet + Italian

*\$ 22.00 plus tax + gratuity*

---

Gift Certificates' not valid/ not good with any other offer or coupon  
20 % Gratuity & Tax Additional / Please No Substitutions or Sharing

---

ANTIPASTI

Lobster Bisque Soup – *Chef's Spring Favorite*

Shrimp + Mussels – *Braised fennel, cherry tomatoes, basil, garlic, white wine*

Burrata Cheese – *Roasted Beets, crispy prosciutto, arugula, basil, balsamic*

Feta Cheese + Watermelon Salad – *Arugula, feta cheese, watermelon, shaved fennel*

Everything Calamari – *Creamy lemon garlic white wine sauce (Additional \$ 5.00)*

ENTREES

*Cheese Tortelloni – Shrimp + crabmeat, asparagus, oven roasted tomato cream*

*Fettuccini + Filet Mignon – Portobello, spinach, caramelized onions, sherry cream*

*Bell + Evans Chicken Breast – Artichoke hearts, sun-dried tomato, Merlot demi glaze*

*Long Island Duck – Half crispy Duck, coconut rice, raspberry Chambord glaze*

*Shrimp + Scallops Risotto – Asparagus + wild mushroom, shrimp essence*

*Pan seared Stripe Bass – Oven roasted tomato, marinated artichoke, garlic, basil*

*Braised Beef Short Rib – Boneless, caramelized onions, Port wine braising jus*

*Pork Osso Bucco – Braised pork shank, fresh sage, mashed potato*

*Garlic Encrusted Shell Steak – Port wine demi sauce, roasted potato (Additional \$ 6.00)*

Dessert :

*Chocolate Flourless Cake – Homemade Tiramisu*

*Chocolate Panna Cotta – Pistachio Tartufo*

*Brownie Sundae or Bananas Foster Flambé Add \$ 5.00 \$ 44.00*

*WINE BOTTLE SPECIALS \$ 40.00 Pinot Grigio + Chardonnay + Cabernet + Italian*

---

Gift Certificates' not valid/ not good with any other offer or coupon - No Costco Gift Cards  
20 % Gratuity & Tax Additional / Please No Substitutions or Sharing

---