

Tuesday thru Friday: 12-3pm

LUNCH \$24

-2 COURSE-

\$29 W/ 1ST GLASS OF HOUSE WINE OR BEER

1ST COURSE

choice of:

POLENTA VALDOSTANA

Polenta cake, creamy fontina cheese, truffle oil

CAPRESE

Mozzarella, tomatoes, basil, extra virgin olive oil.

Add roasted peppers +\$3

ARANCINI

Risotto rice balls, prosciutto, fontina, truffle

INSALATA CAESAR

Romaine lettuce, polenta croutons, caesar dressing

INSALATA MISTA

Organic mixed greens, tomatoes, shaved carrots

SOUP OF THE DAY

Housemade specialty

2ND COURSE

choice of:

PENNE BOLOGNESE

Penne, meat sauce

COTOLETTA ALLA MILANESE

Breaded, baked chicken, arugula, tomatoes, lemon dressing

MELANZANE ALLA PARMIGIANA

Eggplant parmigiana, spaghetti

CLASSICO PANINI

Parma prosciutto, mozzarella, tomatoes. fries or salad

BLISS BURGER

Signature cut brisket/prime short rib burger, spinach,

smoked mozz., aurora sauce, fries

PENNE ALLA RUSTICA

Penne, chicken, creamy roasted garlic sauce & broccoli

Tues-Fri: 3:30-10pm, Sat: 2-7pm, Sun: 2-9pm

DINNER \$46

-3 COURSE-

\$53 W/ 1ST GLASS OF HOUSE WINE OR BEER

1ST COURSE

choice of:

CAPRESE

Mozzarella., tomatoes, basil,
extra virgin olive oil. Add roasted peppers +\$3

INSALATA MISTA

Organic mixed greens, tomatoes, shaved carrots

INSALATA CAESAR

Romaine lettuce, polenta croutons, caesar dressing

ARANCINI

Risotto rice balls, prosciutto, fontina, truffle

VONGOLE GRATINATE

Little neck clams, panko bread crumbs,
parmigiano cheese, white wine garlic sauce

POLENTA VALDOSTANA

Polenta cake, creamy fontina cheese, truffle oil

CAPELLINI CAKES

Angel hair pasta, mortadella, pistachio, parmiginiano,
tomato sauce

MINESTRONE

mix veggies minestrone soup

2ND COURSE

choice of:

SCALOPPINE DI VITELLO AI PORCINI

Veal scaloppini, porcini mushroom sauce,
medallion potatoes

POLLO SCAMORZA E POMODORO

Organic chicken scaloppini,
smoked mozzarella, tomatoes

SALMONE IN CROSTA PARMIGIANO

Parmesan crusted salmon , spinach ,lemon sauce

PENNE ALLA RUSTICA

Penne, chicken, creamy roasted garlic sauce
and broccoli

MELANZANE ALLA PARMIGIANA

Eggplant parmigiana, spaghetti

RIGATONI ALLA BOLOGNESE

Rigatoni, veal and beef meat sauce

SALSICCIA GIRANDOLA

Pinwheel sausage, sauteed pepper, onions,
cherry peppers, demi glaze

RIGATONI BARESE

Fresh rigatoni, crumbled sausage, broccoli rabe,
caramelized onions, garlic oil, ricotta salata

RAVIOLI FARCITI DI SPINACH E RICOTTA

Spinach, ricotta filled ravioli, gorgonzola sauce
and poached pears

FILETTO DI MAIALE CON

FUNGHI MARSALA

Pork tenderloin, prosciutto, mushrooms,
marsala, polenta

GAMBERI IMPANATI

Breaded jumbo shrimp, mozzarella., imported
prosciutto di Parma, sauteed spinach, medallion
potatoes, white wine garlic sauce (supp \$10)

FILETTO AL PEPE VERDE

8 oz. Center cut filet mignon, peppercorn,
brandy, rosemary potato mix
- veggies (supp. \$16)

3RD COURSE

choice of:

HOMEMADE DESSERT

Gelato, Chocolate Mousse,
Tiramisu, Panna Cotta

