

Tuesday thru Friday: 12-3pm

**LUNCH \$24**

**-2 COURSE-**  
\$29 1ST GLASS OF HOUSE WINE OR BEER

**1ST COURSE**

*choice of:*

**INSALATA CAESAR**

Romaine lettuce, polenta croutons, caesar dressing

**INSALATA MISTA**

Organic mixed greens, tomatoes, shaved carrots, cucumbers

**ZUPPA DEL GIORNO**

Housemade specialty

**POLENTA VALDOSTANA**

Polenta cake, creamy fontina cheese sauce, truffle oil

**CAPRESE**

Mozzarella, tomatoes, basil, extra virgin olive oil.

Add roasted peppers +\$3

**ARANCINI**

Risotto rice balls, prosciutto, fontina, truffle sauce

**INVOLTINI PRIMAVERA DI SALSICCIA**

Spring roll, broc. rabe, ground sausage, cherry peppers, fresh mozzarella, fontina cheese, tomato sauce +\$3

**VONGOLE GRATINATE**

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

**FRITTO DI CALAMARI**

Fried calamari, cherry peppers, marinara sauce +\$3

**2ND COURSE**

*choice of:*

**COTOLETTA ALLA MILANESE**

Breaded, baked chicken, arugula, tomatoes, lemon dressing

**BLISS BURGER**

Signature beef burger, spinach, smoked mozz., aurora sauce, fries (pancetta +\$2)

**CAPRI PANINI**

Organic grilled chicken, fresh mozz., tomatoes, basil pesto

**SALMONE IN CROSTA PARMIGIANO**

Parmesan crusted salmon, spinach, lemon sauce +\$4

**PENNE BOLOGNESE**

Penne, veal, beef meat sauce & shaved parmigiano

**RIGATONI ALLA RUSTICA**

Rigatoni pasta, chicken, creamy roasted garlic sauce & broccoli

**INVOLTINI DI MELANZANE**

Panko breaded eggplant, fresh ricotta cheese, fresh mozzarella, spaghetti, tomato sauce

**LINGUINE INTEGRALI ALL' ORTOLANA**

Whole wheat linguine, mixed veggies, tomato sauce

**MARGHERITA PIZZA**

Tomato sauce, fresh mozz., fresh basil (cauliflower crust +\$2)

**3RD COURSE +\$6**

*choice of:* Gelato, Chocolate Mousse, Tiramisu, Panna Cotta, Mini Cannolis

Tues-Fri: 3:30-10pm, Sat: 2-7pm, Sun: 2-5pm

**DINNER \$39**

**-3 COURSE-**  
\$46 W/ 1ST GLASS OF HOUSE WINE OR BEER

**1ST COURSE**

*choice of:*

**INSALATA CAESAR**

Romaine lettuce, polenta croutons, caesar dressing

**INSALATA RUCOLA**

Baby arugula, mushrooms, shaved parmigiano, lemon dressing

**ZUPPA DEL GIORNO**

Housemade specialty

**ARANCINI**

Risotto rice balls, prosciutto, fontina, truffle sauce

**INVOLTINI PRIMAVERA DI SALSICCIA**

Spring roll, broc. rabe, ground sausage, cherry peppers, fresh mozz, fontina cheese, tomato sauce +\$4

**POLPETTE DI AGNELLO**

Lamb & beef meatballs on tomato sauce topped with goat cheese +\$5

**BURRATA SPECIAL**

Stuffed burrata, pesto, prosciutto di Parma, panko lightly breaded, roasted pepper puree +\$6

**ANTIPASTO DI MARE**

Seafood salad, shrimp, calamari, octopus, mussels, scallops, celery & tomatoes, lemon dressing +\$8

**BAKED CLAMS**

Little neck clams, butter, roasted pepper, chives, pancetta, white wine sauce

**POMODORI VERDI FRITTI CON CAPRINO**

Panko breaded fried green tomatoes, goat cheese, tomato sauce

**2ND COURSE**

*choice of:*

**SCALOPPINE DI VITELLO AI PICCATA**

Veal scaloppini piccata stye sauce, sauteed spinach medallion potatoes

**POLLO SCAMORZA E POMODORO**

Organic chicken scaloppini, smoked mozzarella, tomatoes

**FILETTO DI MAIALE CON**

**FUNGHI MARSALA**

Pork tenderloin, prosciutto, mushrooms, marsala, polenta

**BISTECCA SPOGLIATA**

Strip steak, sauteed peppers & onions, medallion potatoes, demi-glaze +\$16

**GAMBERI IMPANATI**

Breaded jumbo shrimp, mozzarella, imported prosciutto di Parma, sauteed spinach, medallion potatoes, demi-glaze (supp \$10)

**BRANZINO**

Brazino filet, julienne butternut squash, artichoke hearts, pancetta, medallion potatoes, lemon sauce +\$7

**SALMONE IN CROSTA PARMIGIANO**

Parmesan crusted salmon, spinach, lemon sauce

**RIGATONI ALLA BOLOGNESE**

Rigatoni pasta, veal and beef meat sauce

**SPAGHETTI ALLA CARBONARA**

Fresh spaghetti, egg yolk, pancetta, cream & black pepper, shaved parmigiano

**RAVIOLI FARCITI DI SPINACH E RICOTTA**

Spinach, ricotta filled ravioli, gorgonzola sauce and poached pears

**INVOLTINI DI MELAZANE**

Panko breaded eggplant, fresh ricotta cheese, fresh mozz, spaghetti, tomato sauce

**3RD COURSE**

*choice of:*

**HOMEMADE DESSERT**

Gelato, Chocolate Mousse, Tiramisu, Panna Cotta, Italian Cheesecake, Mini Cannolis

