



LUNCH



Menu

APRIL 7TH- 14TH

\$24 TWO COURSE PRIX FIXE LUNCH ONLY

FIRST COURSE

CHOOSE ONE

Soup of the Day

Classic Caesar

Chopped Gorgonzola

Arcadian Greens

Kale & Quinoa

SECOND COURSE

CHOOSE ONE

Crab Cake Sandwich

Roasted Red Pepper Aioli & Arcadian Greens

Chicken Milanese Panino

Arugula & Roasted Garlic Aioli

Toscano Burger

Blue Cheese Crumbles, Caramelized Onions, Calabrian Remoulade on a Brioche Bun With Parmesan Truffle Tots

Rigatoni

Grilled Chicken, Tomato, Spinach, Artichoke Hearts, Parmesan in Garlic & Oil



DINNER



Menu

APRIL 7TH-14TH

\$46 THREE COURSE PRIX FIXE DINNER ONLY

FIRST COURSE CHOOSE ONE

Baked Clams

Topped with seasoned breadcrumbs

Prosciutto & Melon

Melon wrapped in prosciutto di Parma over masculine greens with fig balsamic glaze

Fried Calamari

*Served with traditional marinara sauce
Gemelli Vodka or Bolognese*

Caesar Salad

In a parmesan cestino with crispy polenta croutons

Eggplant & Mozzarella Tower

Grilled eggplant, mozzarella sliced tomato, roasted peppers speck, aged sherry wine vinaigrette

SECOND COURSE CHOOSE ONE

All entrees served with roasted potatoes & vegetables

Baci Baci

Chicken breast stuffed with spinach, ricotta and mozzarella in red wine tomato mushroom demi glaze

Steak Pizzaiola

Peppers, onions, mushrooms marinara sauce

Stuffed Fish Filet

White fish filet stuffed with crab meat

Steak & Shrimp Siciliana (\$18 supplement)

Eggplant Caprese

Layers of fried eggplant, mozzarella, and ricotta in marinara sauce

Branzino Mediterranean

Garlic, fresh herbs olive oil and lemon

Lupe di Mare Francese

White fish filet with light egg-battered sautéed with lemon and wine

THIRD COURSE CHOOSE ONE

Tiramisu, Italian Cheesecake, Canoli