

LUNCH



2019

Primi

(Choice of 2)

Della Casa

Mixed greens, radish, carrot, red onion, sherry vinaigrette

Classic Caesar

Focaccia croutons, Grana Parmigiano

Minestrone alla Genovese

Ditalini, cannellini beans, pesto

Mainplate

(Choice of 4)

Radiatore con Salsiccia

Grilled sweet link sausage, broccoli rabe, roasted grapes, aglio e olio
(Vegetarian upon request)

Spaghetti con Gamberi

Seasonal Set

Wood Grilled Salmon

Seasonal Set

Melanzana Portafovia

Crisp breaded eggplant, smoked mozzarella, oven dried tomatoes, over spinach and tomato butter sauce

Insalate Toscana con Pollo

Mixed greens, grilled chicken, fresh mozzarella, red grape tomatoes, polenta croutons,
roasted garlic, kalamata olives and balsamic vinaigrette

Chicken Milanese

Seasonal salad, lemon vinaigrette, shaved grana padano, grilled lemon

Chicken Parmigiana

Fresh mozzarella, spaghetti, plum tomato sauce, basil

Long Rigatoni Bolognese

Hearty Italian meat sauce, pesto, creamy ricotta

Penne Alla Vodka

Sun dried tomatoes, garlic, fresh basil, San Marzano tomato vodka cream, aged parmesan

LUNCH



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Specialty Entrees
(Additional \$10 per ordered)

New York Strip
Seasonal Set

Brunch Entrees
(Available on Sundays only)
(Choice of 2)

Salumi Benedict
Poached eggs, English muffin, prosciutto, coppa, finocchiona, potato rosti, béarnaise

Blueberry Polenta Pancakes
Breakfast sausage, local syrup, honey butter

House Cured Gravlax
Bagel, capers, red onion, tomato, green leaf lettuce, Boursin cheese

Frittata
Asparagus, heirloom cherry tomatoes, spring onions, local goat cheese, house greens

Dessert
(Choice of 2)

Classic Tiramisu
Chocolate sauce

Flourless Chocolate Cake
Crème anglaise

or

A Special Cake Made By Our Pastry Chef

Starting At \$29 Per Person

All beverages are charged upon consumption