

Lunch Menu

Cool Pleasures and Lighter Fare

Mozzarella and S. Daniele Prosciutto	16.95
Fresh mozzarella wrapped in prosciutto atop a tomato crown with house marinated vegetables	
Caprese	11.95
Fresh mozzarella, tomato, red peppers and basil	
*Carpaccio di Tonno	15.95
Thin slices of raw Ahi tuna on a bed of arugula the freshest lemon-mint dressing	
*Carpaccio di Manzo	14.95
Delicate raw tenderloin slices blanket arugula and Parmigiano shavings, sliced mushrooms and balsamic dressing	
Arugula and Parmigiano	12.95
Arugola topped with nutty Parmigiano tossed with Chef's lemon dressing	
Insalata di Spinaci All'Italia	12.95
Baby spinach, toasted walnuts and crispy pancetta bits, Parmigiano with balsamic dressing	
Insalate di Pera	11.95
Peppery watercress layered with pear slices and Pecorino tossed in lemon dressing	
Organica	8.95
Organic baby field greens tossed with balsamic dressing	
Ortolana	10.95
Arugola, spinach, radish, Gaeta olives, roasted red and red onion slivers with olive oil and sea salt	
Zuppa del Giorno	6.95
Chef's daily soup (all vegetarian based)	
Grilled Jumbo Shrimp	18.95
With fresh herbs and organic salad with lemon dressing	
Grilled Chicken	14.95
With fresh herbs and organic salad with balsamic dressing	
*Grilled Salmon	15.95
With fresh herbs and organic salad with light lemon dressing	
Pollo al Rosmarino	16.95
Grilled chicken breast with fresh rosemary, white wine and lemon Served with fresh vegetables and oven roasted potatoes	
Cozze in Bianco or Rosso	12.95
Imported mussels sautéed in white wine, olive oil and garlic or in a lightly spiced tomato sauce	

Chef's Hand Crafted Pasta

Paccatelli	14.95
Short, toothsome pasta with hearty fresh-herbed tomato and sausage ragu	
Strozzaprete ai Broccoli di Rape	15.95
Robust red and white pasta sautéed with savory Italian broccoli di rape in olive oil, white wine, garlic or in slightly spiced tomato sauce	
Gnocchi Sorrentina	14.95
Light potato/pasta orbs in tomato sauce and mozzarella bits or with gorgonzola sauce	
Tagliolini Mare e Monti	17.95
Long delicate pasta sautéed in tomato sauce, tailed shrimp and mushrooms	
Tagliolini con Pomodoro e Basilica	13.95
Sautéed in Chef's homemade tomato sauce, fresh garden basil & Parmigiano	

Chef Marcellino's Lunch Special

\$28.95

*Please choose one antipasto and one secondo

*Includes a glass of wine, iced tea or soda

Fantinel Pinot Grigio, Pinot Bianco, Pinot Nero, Dogajola, Rosso Piceno

Antipasto

Zuppa del Giorno – Chef's daily soup (all vegetarian based)

Organic Salad – Baby field greens with balsamic dressing

Cozze in Bianco o Rosso – Imported mussels sautéed in white wine, olive oil, garlic or a lightly spiced tomato sauce

Secondo

Gnocchi Sorrentina – Light potato/pasta orbs in a tomato sauce and mozzarella bits or with a creamy gorgonzola sauce

Paccatelli – short, toothsome pasta with a hearty fresh-herbed tomato and sausage ragu

***Grilled Salmon or Chicken** and organic salad

Chef's Full Menu Available Daily!

A discretionary 18% gratuity will be added to parties of six or more

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness especially if you have certain medical conditions