



LUNCH MENU

Available 11am - 3pm

PIATTO DI AFFETTATI E FORMAGGI

(Meat & Cheese Platter for Two) 17

Chefs choice of imported meats & cheeses, honey, home-made fig marmalade, flatbread, arugula, balsamic glaze

ZUPPA (Soup)

- Red lentil and Italian sausage soup 5
- Zuppa di Giorno 5

PASTA

SMALL | LARGE

Side Salad 4 | Cup of Soup 3

- Homemade Ricotta Gnocchi (V)** 13 | 25
Butternut Squash, brown butter, sage, toasted pumpkin seeds, parmesan cheese
- Homemade Four Cheese Ravioli Bognese** 14 | 27
Slow cooked meat sauce (beef, pork, bacon), crushed tomatoes, parmigiano reggiano
- Homemade Fettuccine (Large only)** 27
Fried prosciutto wrapped burrata, tomato-basil sauce, basil oil

PIATTO PRINCIPALE (Main Dish)

SMALL | LARGE

Side Salad 4 | Cup of Soup 3

- Country Fried Chicken Thighs** 13 | 25
Wilted kale, country biscuits and parmesan gravy
- Cod En Brodo (GF)** 14 | 27
Giant white beans, kale, roasted red tomatoes, seafood broth, preserved lemon
- Stuffed Zucchini (V) (GF)** 14 | 27
Quinoa, tomatoes, red bell peppers, onions, basil, white balsamic glaze, tomato-basil sauce

INSALATA (Salad)

Add Roasted or Breaded Chicken 4 | Garlic Herb Shrimp 6

LUNCH | DINNER

- Insalata Mista (V)** 9 | 11
Mixed greens, heirloom cherry tomatoes, cucumber, asiago cheese, homemade croutons, red wine vinaigrette
- Insalata Di Spinaci (V) (GF)** 11 | 14
Baby spinach, pears, herb goat cheese, pomegranate seeds, candied walnuts, pomegranate vinaigrette
- Insalata Di Rucola (V) (GF)** 10 | 13
Baby arugula, crumbled gorgonzola, toasted almonds, dried figs, honey-balsamic vinaigrette

PANINI (Sandwich)

All Panini come with a House Salad & Homemade Potato Chips

- Molto Bene Grilled Cheese** 11
Fontina cheese, thick cut bacon, tomatoes, fresh basil, roasted garlic, roasted tomato alioli, 7 grain bread
- Pollo Arrosto** 11
Roasted chicken, caciocavallo cheese, marinated roasted red peppers, arugula, roasted garlic alioli, ciabatta
- *33 Burger** 13
Ground pork, beef and bacon, caciocavallo, pickles, tomato, arugula, whipped ricotta, focaccia bread
- *Hamburger Di Pollo** 12
Italian herb ground chicken, fontina cheese, tomato-chili puree, micro greens, roasted garlic, toasted briocheadd Thick Cut Bacon 2
- BBQ Pulled Pork** 12
Bacon, buttermilk ranch, cheddar, scallions, crispy onions, brioche
- Mozzarella Fresca (V)** 11
Mozzarella, tomatoes, basil pesto alioli, balsamic glaze, ciabattaadd Roasted Chicken 2
..... add Prosciutto di Parma 3
- Verdure Miste (V)** 11
Baby spinach, wild mushroom, roasted tomatoes, asiago cheese, basil pesto alioli, flatbread

PIZZETTE

(Individual Pizza)

- Pear and Pancetta** 13
Chianti soaked pears, crispy pancetta, pesto cream cheese, balsamic glaze
- Buffalo Mozzarella (V)** 14
Imported buffalo mozzarella, fresh basil, pomodoro sauce

BEVANDE (Beverage)

- Italian Soda (Sparkling Water + Monin Flavor)** 2.25
Strawberry, Cherry, Raspberry, Lemon - Lime, Summeraid (Lemonade & Strawberry)
- Arnold Palmer (Iced tea + lemonade)** 1.95
- Iced Tea (Unsweetend)** 1.95
- Coke, Diet Coke** 1.75
- Nantucket Nectars: Apple, Orange, Cranberry** 2.25
- San Pellegrino** 1.75
Flavors: Limonata, Aranciata Rosa, Aranciata
- San Pellegrino (Sparkling Water)** Small 1.50 Large 2.95
- Panna (Natural Water)** 1.50

LUNCH SPECIALS 11am - 3pm

*Excludes Hamburger Di Pollo & 33 Burger Panini

- Half Panini* & Bowl of Soup 9.99
- Half Salad & Bowl of Soup 9.99
- Half Panini* & Half Salad 9.99

(V) Vegetarian (GF) Gluten Free

We Only Cook with Extra Virgin Olive Oil and Canola Oil

Please Notify Your Server of Any Allergies or Special Dietary Restrictions

Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness