

## **Lunch Menu**

**\$20.00**

### **Appetizers**

#### **TOMATO BRUSCHETTA**

Grilled Tuscan bread/fresh mozzarella/basil/garlic/onion

#### **FRIED MOZZARELLA**

marinara sauce

#### **CRISPY ARTICHOKEs**

Served with marinara & mild chipotle sauce

### **Entrees**

#### **CHICKEN PARAMIGIANO**

breaded chicken/mozzarella/marinara sauce

#### **EGGPLANT FLORENTINE**

sautéed eggplant/fresh spinach/mushrooms/baked mozzarella/marinara sauce

#### **RIGATONI CON**

hot sausage/peas/marinara cream

#### **PUMPKIN RAVIOLI**

Pumpkin filled ravioli served in a butternut squash sauce

### **Dessert**

TIRAMISU

CHOCOLATE OR VANILLA ICE CREAM

COFFEE AND SODA

## **Dinner Menu**

**\$30.00**

### **Appetizers**

#### **FRIED CALAMARI**

lightly fried calamari served with hot peppers and marinara/spicy aioli

#### **BRUSSEL SPROUTS**

topped with truffle honey and bacon

#### **FIG BRUSCHETTA**

Crostini fig puree, goat cheese, crushed honey walnuts

House Salad

### **Entrees**

#### **CHICKEN PICATTA**

Capers/lemon wine sauce/mashed potatoes/vegetables

#### **GRILLED SALMON**

served with basmati rice / vegetables/provencal sauce

#### **RIGATONI CON**

hot sausage/peas/marinara cream

#### **PUMPKIN RAVIOLI**

Pumpkin filled ravioli served in a butternut squash sauce

### **Dessert**

TIRAMISU

CHOCOLATE OR VANILLA ICE CREAM

CHOCOLATE CHIP CANNOLI

COFFEE AND SODA

