

TODAY'S LUNCH MENU BROUGHT TO YOU BY EXECUTIVE CHEF AND OWNER
GAETANO TURI

APPETIZERS

GRILLED CALAMARI

TENDER DOMESTIC CALAMARI MARINATED AND GRILLED, LACED WITH SORRENTO LIMONCELLO REDUCTION, SERVED WITH SPICY CANNELLINI BEANS \$ 7.95 (NOTE: FRIED CALAMARI ALSO AVAILABLE)

BRUSCHETTA TRADIZIONALE

GRILLED CROSTINI BREAD TOPPED WITH DICED ROMA TOMATOES, FRESH HERBS, GOAT CHEESE AND IMPORTED PROSCIUTTO. \$ 7.95

MOZZARELLA E POMODORO AMALFI

WARM FRESH MOZZARELLA, CHERRY TOMATOES, HERBS, OLIVES AND ROASTED RED PEPPERS, TOSSED WITH OLIVE OIL, BALSAMIC VINEGAR AND APULIAN SEA SALT. \$ 7.95

SALADS

GRILLED SALMON AND PENNETTE

ATLANTIC SALMON MARINATED AND GRILLED TO PERFECTION, SERVED OVER BABY PENNE PASTA, CHERRY TOMATOES, ASPARAGUS AND ROASTED RED BELL PEPPERS, LACED WITH RASPBERRY VINAIGRETTE. \$8.95

BLUE CRAB SALAD KEY WEST STYLE

HAND PICKED BLUE CRAB, AVOCADO, ORANGE SEGMENTS, HEARTS OF PALM, BABY LETTUCES AND COCONUT/CURRY VINAIGRETTE. \$9.95

TEA SMOKED CHICKEN

DIJARLING TEA SMOKED CHICKEN BREAST, APPLES AND GRILLED ARTICHOKE, ON A BED OF MIXED BABY LETTUCE, DRIZZLED WITH PEACH VINAIGRETTE. \$8.95

GRILLED SHRIMP CAESAR

GRILLED JUMBO SHRIMP OVER A BED OF ROMAINE AND CROUTONS, SPRINKLED WITH PARMIGGIANO AND LACED WITH CAESAR DRESSING. \$8.95

GRILLED CHICKEN CAESAR

GRILLED CHICKEN BREAST OVER A BED OF ROMAINE AND CROUTONS, SPRINKLED WITH PARMIGGIANO AND LACED WITH CAESAR DRESSING. \$7.95

PANINI (SANDWICHES)

SALMON FILLET BURGERS

MINI GRILLED SALMON FILLET BURGERS WITH GRILLED ARTICHOKE, TOMATO AND OUR TARTAR. \$7.95

FOCACCIA CON POLLO

MARINATED CHICKEN BREAST AND SEASONAL VEGETABLES GRILLED TO PERFECTION, TOPPED WITH PROVOLONE CHEESE, SERVED OVER HOMEMADE TOMATO FOCACCIA BREAD. \$7.95

CHICKEN PARMIGGIANA

CHICKEN BREAST BREADED AND BAKED IN ROMA TOMATO SAUCE, TOPPED WITH FRESH MOZZARELLA, SERVED ON TOASTED ITALIAN BREAD. \$7.95

MEATBALLS SANDWICH

HOMEMADE MEATBALLS COOKED IN OUR ROMA TOMATO SAUCE, TOPPED WITH PROVOLONE CHEESE, SERVED ON TOASTED ITALIAN BREAD. \$ 7.95

ROAST BEEF, RED PEPPERS AND SWISS

SLOW ROASTED TOP ROUND, THINLY SLICED AND PILED ON TOASTED ITALIAN BREAD, TOPPED WITH SWISS AND ROASTED RED PEPPERS, DRIZZLED WITH JUICE. \$7.95

MILE HIGH BBQ PORK PANINO

PORK LOIN SLOW ROASTED IN ALPINE HERBS AND SPICES, SMOTHERED WITH OUR BBQ SAUCE, PILED ON ITALIAN BREAD, TOPPED WITH GRILLED ONIONS. \$ 7.95

PASTA

FETTUCCHINE FIORENTINA

SEASONAL GARDEN VEGETABLES SAUTÉED IN GARLIC PINOT GRIGIO WINE SAUCE AND FRESH BASIL, TOSSED WITH HOMEMADE FETTUCCHINE. \$8.95

CAVATELLI WITH CHICKEN, ARTICHOKE AND ZUCCHINI

HOMEMADE CAVATELLI TOSSED WITH CHICKEN BREAST, ARTICHOKE, ZUCCHINI AND CHERRY TOMATOES IN HERBS AND SPUMANTE WINE SAUCE. \$8.95

ANGEL HAIR WITH SHRIMP AND BROCCOLI

ANGEL HAIR PASTA WITH JUMBO SHRIMP AND BROCCOLI, IN OUR CHOPPED ROMA TOMATO AND PINOT GRIGIO SAUCE. \$10.95

STONE CRAB RAVIOLI IN ROASTED GARLIC CREAM SAUCE

STONE CRAB RAVIOLI TOSSED WITH ROASTED GARLIC, FRESH HERBS AND CREAM SAUCE. \$10.95

CHICKEN AND SPINACH RAVIOLI ALLA ROMANA

RAVIOLI FILLED WITH ROASTED CHICKEN AND SPINACH TOSSED WITH SWEET PEAS, PROSCIUTTO, ROSEMARY AND DEMI GLAZE. \$8.95

BAKED RIGATONI SORRENTO

RIGATONI BAKED IN ROMA TOMATO SAUCE WITH BASIL AND FRESH MOZZARELLA. \$ 8.95

SAUSAGE AND BROCCOLI RAVIOLI

RAVIOLI FILLED WITH ITALIAN SAUSAGE AND BROCCOLI TOSSED WITH MUSHROOMS, CHERRY TOMATOES, FENNEL, PINOT GRIGIO AND DEMI GLAZE. \$8.95

ENTREES

VEAL TOSCA

VEAL SCALOPPINI SAUTÉED WITH WALNUTS, GORGONZOLA, HERBS AND MOSCATO WINE. \$ 9.95

CHICKEN VERMOUTH

CHICKEN BREAST SAUTÉED WITH VERMOUTH, FRESH HERBS, MUSHROOMS AND PINK PEPPERCORNS. \$ 8.95

ORANGE ROUGHY AMALFI

ORANGE ROUGHY SAUTÉED WITH LEMON, HERBS AND PINOT GRIGIO. \$10.95

WHITEFISH ALMOND CRUST

LAKE SUPERIOR WHITEFISH BAKED WITH TOASTED ALMONDS AND PARMIGGIANO CRUST, SERVED OVER GRILLED LEMON. \$ 9.95

*ALL ENTREES SERVED WITH PASTA OF THE DAY & HOUSE SALAD.
ADD \$3.00 FOR SPLIT CHARGE. AN 18% GRATUITY IS ADDED TO PARTIES OF
SIX OR MORE.*