

WEDNESDAY LUNCH

STARTERS

- ARTISAN ANTIPASTO BOARD** 32
AN ARTISANAL SPREAD FEATURING OUR HOUSE-MADE SALAMI AND COPPA, PAIRED WITH PROSCIUTTO DI PARMA, SMOKED GOUDA, FONTINA, AND LOCALLY CRAFTED PROVOLONE. ACCOMPANIED BY FRESH SEASONAL FRUIT, MARINATED OLIVES, SAVORY MUSHROOMS, AND SWEET PEPPER STRIPS. SERVED WITH TOASTED CROSTINI.
- HOUSE-MADE MEATBALLS** 15
THREE JUMBO MEATBALLS TOPPED WITH OUR HOMEMADE MARINARA SAUCE, FRESH PARSLEY, AND PARMIGIANO REGGIANO. SERVED WITH CROSTINI.

SALADS

- SUMMER SALAD** 13
A REFRESHING BLEND OF BABY ARUGULA, MIXED GREENS, ROMAINE, AND RADICCHIO, TOSSED WITH RED ONIONS, GRAPE TOMATOES, CUCUMBERS, AND QUINOA. FINISHED WITH A DIJON HONEY MUSTARD VINAIGRETTE.
- TRADITIONAL CAESAR SALAD** 13
CRISP ROMAINE LETTUCE TOSSED WITH OUR HOMEMADE CAESAR DRESSING, EXTRA VIRGIN OLIVE OIL, FRESH LIME JUICE, GARLIC, AND SHAVED PARMIGIANO REGGIANO.
- SALAD ADDITIONS**
- CHICKEN 7
SHRIMP 8

MAINS

- MARGHERITA FLATBREAD** 16
HOMEMADE FLATBREAD TOPPED WITH MOZZARELLA CHEESE, OUR HOMEMADE TOMATO SAUCE, AND FRESH BASIL
- CLASSICO FLATBREAD** 16
TOPPED WITH PROSCIUTTO DI PARMA, MELTED FONTINA CHEESE, FRESH ARUGULA, A DRIZZLE OF BALSAMIC GLAZE, AND EXTRA VIRGIN OLIVE OIL
- BREADED STEAK SANDWICH** 15
CRISPY BREADED STEAK ON A TOASTED BROCHE BUN WITH ROMAINE LETTUCE, TOMATO, PROVOLONE, CARAMELIZED ONIONS, AND DIJON MUSTARD AIOLI. SERVED WITH A SIDE OF FRIES.
- GRILLED CHICKEN SANDWICH** 16
GRILLED CHICKEN BREAST LAYERED WITH PROSCIUTTO DI PARMA, ROASTED RED PEPPERS, FRESH HOUSE-MADE PESTO, AND MOZZARELLA CHEESE, ON A BRIOCHE BUN. SERVED WITH A SIDE OF FRIES.
- TAGLIATELLE & MEATBALLS** 19
HOMEMADE TAGLIATELLE PASTA TOSSED IN OUR CLASSIC MARINARA SAUCE, TOPPED WITH TENDER HOUSE-MADE MEATBALLS AND FINISHED WITH FRESH PARSLEY AND PARMIGIANO-REGGIANO
- GNOCCHI ALFREDO** 19
HAND-ROLLED ITALIAN-STYLE POTATO DUMPLINGS SERVED IN A RICH, VELVETY ALFREDO SAUCE
- PASTA ADDITIONS**
- CHICKEN 7
SHRIMP 8

DESSERTS

- LIMONCELLO CAKE** 12
LIGHT AND ZESTY LIMONCELLO INFUSED CAKE LAYERED WITH MASCARPONE CREAM AND TOPPED WITH SHAVED WHITE CHOCOLATE.
- TARTUFO** 13
A CLASSIC ITALIAN DESSERT OF CHOCOLATE AND VANILLA GELATO, DIPPED IN DARK CHOCOLATE WITH A CHERRY AND SLICED ALMOND CENTER.

ALL FOOD ITEMS ARE SUBJECT TO 18% GRATUITY.

A 3% PROCESSING FEE IS APPLIED TO ALL CREDIT CARD PAYMENTS.

TO AVOID THIS FEE, YOU MAY USE A DEBIT CARD AT THE TABLE OR PAY CASH AT THE BAR.