



## LUNCH

### ANTIPASTI – APPETIZERS

#### INSALATA CESARE | CAESAR SALAD

Romaine, prosciutto, fried capers, Parmigiano, torn focaccia croutons, house made vinaigrette & grilled lemon \$12

#### INSALATA CAPRESE | CAPRESE SALAD

Vine tomatoes, fresh mozzarella, fresh basil, pesto basil, salt, pepper & finished with a balsamic glazed \$12

#### INSALATA DI BARBABIETOLE | BEET SALAD

Roasted golden beets, toasted pecans, mixed greens, goat cheese & peppers. Tossed in a honey Dijon vinaigrette & garnished with crispy pancetta \$14

#### ARANCINI | RISOTTO BALLS

Vegetable risotto, smoked mozzarella, provolone, house-made tomato sauce & Parmigiano \$12

#### CALAMARI CROCCANTE | CRISPY CALAMARI

Lightly battered calamari, house-made sauce & parsley \$12

#### ZUPPA DEL GIORNO | DAILY SOUP

Ask your server \$8

***Bread basket: First basket will be complimentary. Additional bread will be a charge \$0.50 per piece***

### LUNCH PASTA

#### SPAGHETTI POLPETTE

House-made beef meatballs, san Marzano tomato sauce & Parmigiano \$12

#### LINGUINE CON COZZE

Linguine with mussels, cherry tomatoes, garlic, chilli, extra virgin olive oil & parsley \$13

#### POLLO PARMIGIANA | CHICKEN PARMIGIANA

Breaded chicken breast topped with mozzarella served on spaghetti with pesto sauce & Parmigiano \$15

#### GNOCCHI SORRENTINA

Handmade gnocchi, tomato sauce, mozzarella, panko, salt, pepper, parsley & Parmigiano baked in the oven \$14

### DINNER MENU AVAILABLE ALL DAY

Ask your server for details

## BUON APPETITO!

### PIZZA

#### 1/2 IL TRULLO

House made fennel sausage, tomato sauce, Genoa salami, mozzarella, chilli, rosemary & lavender honey \$14

#### 1/2 MARGHERITA CLASSICA

Fresh mozzarella, tomato sauce, fresh oregano & basil \$14

#### 1/2 POLLO

Tomato sauce, roasted chicken, oregano, sundried tomatoes, goat's cheese & balsamic drizzle \$14

#### 1/2 CAPRICCIOSA

Tomato sauce, mozzarella, ham, black olives, mushrooms & artichokes \$14

#### ***Choices of sides with 1/2 Pizza or Paninis:***

***Mixed green salad***

***Lunch Caesar salad***

***Polenta fries***

***Daily soup (add \$3)***

### PANINI - SANDWICHES

***All paninis served with sides. See above for choices***

#### POLPETTE

3 house-made Angus beef meatballs, tomato sauce, caramelized onion, mozzarella & garlic butter served on a baguette bread \$14

#### CARNE

Shaved beef, provolone, mushrooms, sweet peppers, caramelized onions & horse radish mayo served on an open face house-made focaccia bread \$14

#### PESCE

Crispy fried panko haddock (4 oz), lemon dill aioli, vine tomato, mixed greens, one piece of lemon wedge served on a burger bun \$14



*Gluten free (GF) Dairyfree (DF) options available, please ask your server. Notify us if you have any dietary considerations or allergies. We take great pride in making our own breads, pizza dough & some pastas with our own two hands. This gives us, as well as our customers, a greater appreciation for the art of food & the difference homemade makes. Please be advised that because we make our own bread, pasta and pizza dough, flour is airborne in our restaurant.*