Lunch Specials

Salads

Steak Paillard - sliced NY strip steak over crips romaine lettuce coated with a ceaeser dressing,			
or a tricolore salad with a balsamic vinagrette glaze			
Pear & Arugula Salad – arugula toasted cliced almonds & goat cheese with raspberry vinagrette			
Pistachio Apple Salad – mescaline, apples, gorgonzola cheese & pistachios with orange vinagrette			
Insalata Caprina – romaine, apples, pears, topped with almonds & goat cheese with raspberry vinaigrette \$7.95			
Add grilled chicken	\$4.00		
Add shrimp	\$5.00		
	Pasta		
Gnocchi Gorganzola – pot	ato pasta in a tomato sauce with fresh basil and gorgonzola cheese	\$12.95	
Angel Hair Russillo – angel hair w/shrimp, chicken, raddichio and pancetta			
Orecchiette – orecchiette pasta, sausage, shrimp, broccoli rabe in a garlic & oil sauce			
Sandwiches			
Grilled Vegetable Focaccia - grilled eggplant, zucchini, roasted peppers, portabella mushrooms,			
topped with melted fresh mozzarella, werved with steak fries			
Fried Flounder Focaccia – fresh filet with lettuce, tomato, onion served with steak fries			
Grilled Chicken Focaccia – grilled and topped with bacon and melted provolone with lettuce, tomato,			
onions, served with steak fries			
Sausage Broccoli Rabe – Italian sausage topped with sautéed broccoli rabe and fresh mozzarella			
served with steak fries			
Chicken Cheesesteak – thin pieces of chicken breast sautéed with peppers and onions,			
topped with cheddar & mozzarella served with steak fries		\$8.95	
Lunch Entrees			
Fish and Chips – served with cocktail and tartar sauce		\$11.95	
Chicken Sinatra – chicken	breast with portobello mushrooms, Italian hot peppers & potato		
sautéed in a brown demi glaze with a touch of garlic, served with salad or pasta			
Cajun Shrimp – served over sautéed escarole & beans with salad or pasta			
Pork Ossobucco – slow cooked pork shank in a porcini brandy sauce			
served with mushroom infused risotto			
Chicken Margherita – breast of chicken topped with eggplant ricotta tomato & fresh mozzarella			
over a light tomato basil sauce			