



LUNCH MENU

To Share Plates

Shaved Ribeye Crostini	11
Caramelized Onions, Gorgonzola Dolce, Balsamic Glaze	
Crostini Sampler	11
Prosciutto Fig Chutney, Smoked Salmon, Tomato Mozzarella	
Duck Confit Agnolotti	11
Madeira Wine	
Charcuterie	14
Prosciutto, Salumi, Boursin, Manchego, Apples, Walnuts	
Black Mussels	11
Roasted Peppers, Spanish Chorizo, Tomato	
Eggplant Parmigiana	11
Fresh Mozzarella, Tomato, Balsamic Glaze	
Non Gluten Calamari Fritto Misto	12
Shrimp, Cauliflower, Zucchini, Jalapenos	

Soups & Salads

Tomato Basil	Cup	5
French Onion Gruyere	Cup	7
Mixed Greens Salad Organic Beets		6
Dried Cranberries, Candied Walnuts, Gorgonzola, White Balsamic		
Caesar Salad		6
Parmesan Cheese, Polenta Croutons		
Mozzarella & Tomato Caprese		12
Fresh Basil, Balsamic Glaze		
Italian Chicken Cobb Tower		14
Pancetta, Egg, Avocado, Roma Tomato, Gorgonzola		
Shrimp & Crab Cobb Salad		15
Pancetta, Eggs, Gorgonzola, Avocado, Tomatoes		
Flat Iron Steak, Greek Salad		16
Feta, Crispy Onions, Tomatoes, Cucumbers, Olives		
Ahi Tuna Salad		16
Greens, Napa Cabbage, Crispy Pasta, Avocado, Mango, Sesame		

Pizzas & Flatbreads

Margherita Pizza	11
Tomato Sauce, Fresh Mozzarella, Basil	
Prosciutto di Parma Pizza	13
Caramelized Onions, Portabella Mushrooms, Fontina	
Pizza Di Carne	12
Italian Sausage, Veal Meatballs, Pepperoni	
Pepperoni Pizza	11
Pepperoni, Mozzarella, Fresh Basil	
Chicken Goat Cheese Flatbread	11
Caramelized Onions, Peppers, Spinach	
Smoked Salmon Flatbread	11
Spinach, Fontina, Red Onions, Capers, Crème Fresh	

Crudo

Pepper Crusted Ahi tuna	13
Asian Cucumber, Arugula, Citrus Ponzu Sauce	
Wagyu Beef Carpaccio	12
Arugula, Red Onions, Shaved Parmesan, Garlic Citrus Aioli	
Sea Scallops	13
Poach Pears, Pistachios, Pomegranate Glaze	

Classics

Chicken:	Marsala, Milanese, Saltimbocca	15
Served with Linguini Pasta		

Burgers, Paninis & Fries 13

Brisket and Ribeye Burger, Gruyere, Pancetta
Ribeye Panini, Caramelized Onions, Gorgonzola
Grilled Chicken Saltimbocca, Prosciutto, Provolone
Meatballs, Tomato Ragu, Fontina

Lunch Entrees

Oven Cedar Plank Scottish Salmon	16
Garlic Mash Potatoes, Brussels Sprouts, Orange Dijon Glaze	
Parmesan Crusted Chicken	15
Polenta Grits, Tomatoes, Arugula, Cucumbers, Lemon	
Blue Crab Stuffed Shrimp	16
Mascarpone Risotto, Shaved Asparagus, Roasted Peppers	
Pork Chop	16
Garlic Potatoes, Asparagus, Cranberry Demi	
Flat Iron Steak	18
Wild Mushroom Risotto, Brandy Peppercorn	
Sole Parmesan	16
Mascarpone Risotto, Beurre Blanc	

House Made Artisan Pastas*

Veal, Pork, Tortellini*	16
Wild Mushrooms, Herbs, Prosecco	
Blackened Shrimp, and Sea Scallops Capellini	18
Asparagus, Spinach, Chardonnay Roasted Pepper Sauce	
Prosciutto Gnocchi*	15
Basil, Tomato Cream	
Hand Cut Pappardelle Bolognese*	15
Pancetta, Ribeye, Fresh Herbs	
Fra Diavolo Lobster Fettuccini*	21
Lobster, Shrimp, Scallops, Asparagus, Peppers, Spicy Tomato	
Lobster Ravioli Pescatore*	18
Shrimp, Scallops, Lump Crab	
Spinach & Pea Tortellini*	15
Wild Mushroom, Prosecco Wine	

Now Open Sunday Brunch and Live Music During the Week Coming Soon!

Happy Hour Monday - Friday 4:00-7:00 PM

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.