

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

WINTER SALAD 13
A REFRESHING BLEND OF BABY ARUGULA, BALSAMIC GLAZED BEETS, HEART OF PALM, RADICCHIO, SLICED RED APPLE, AND PARMESAN CHIPS. FINISHED WITH WINTER CITRUS 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

TIRAMISU 12
CLASSIC TIRAMISU LAYERED WITH CREAMY MASCARPONE AND FINISHED WITH COCOA.

NY STYLE CHEESECAKE 13
NEW YORK-STYLE CHEESECAKE ON A BUTTERY GRAHAM CRACKER CRUST. TOPPED WITH STRAWBERRY SAUCE.

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.

THURSDAY 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

- WINTER SALAD** 13
A REFRESHING BLEND OF BABY ARUGULA, BALSAMIC GLAZED BEETS, HEART OF PALM, RADICCHIO, SLICED RED APPLE, AND PARMESAN CHIPS. FINISHED WITH WINTER CITRUS 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

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HOMEMADE TAGLIATELLE PASTA TOSSED IN OUR CLASSIC MARINARA SAUCE, TOPPED WITH TENDER HOUSE-MADE MEATBALLS AND FINISHED WITH FRESH PARSLEY AND PARMIGIANO-REGGIANO
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HAND-ROLLED ITALIAN-STYLE POTATO DUMPLINGS SERVED IN A RICH, VELVETY ALFREDO SAUCE
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