



PRE-FIXE LUNCH MENU

Three-Course: \$45 per person

Two-Course: \$35 per person

Coffee or Tea included

APPETIZERS

Soup of the Day

Made daily with fresh seasonal ingredients.

Burrata con Basilico

Creamy burrata paired with vine-ripened tomatoes in a vibrant basil sauce.

Classic Caesar Salad

Crisp romaine hearts tossed with garlic croutons, anchovies, freshly grated Parmesan cheese in our signature Caesar dressing.

Endive Salad

Endive, golden apple slices, frisée, walnuts, and dried cranberries, topped with gorgonzola cheese in a tangy balsamic dressing.

ENTRÉES

Spaghetti Bolognese

Spaghetti served with our hearty classic Bolognese sauce.

Fettuccine Mediterranean

Fettuccine pasta tossed with asparagus, olives, capers, tomatoes, basil and a hint of garlic.

Spaghetti alla Carbonara

Spaghetti with crispy bacon in a rich Parmesan cream sauce.

Scaloppine di Pollo

Chicken escalope served with herbs, mashed potatoes in a savory mushroom sauce.

Filetto di Salmone

Grilled salmon filet with sautéed broccoli rabe, roasted cauliflower, cherry tomatoes in a tangy Dijon mustard sauce.

New York Strip Loin

New York strip steak served with roasted potatoes, spinach in a red wine reduction sauce.

DESSERTS

Tiramisu

Layers of espresso-soaked ladyfingers and mascarpone with a dusting of cocoa.

Panna Cotta

Silky vanilla panna cotta topped with sweet and tart Amarena cherries.

Sorbetto

A trio of mango, lemon, and raspberry sorbets to cleanse the palate.

If you have a food allergy, please speak to the owner, manager, chef or your server.