



Sizzling Summer Lunch Price Fixe

\$23.95 Per Person – Three Courses

MONDAY THRU FRIDAY 11:30 AM – 2:30 PM

Beverages, Tax, and Gratuity Not Included.

DINE-IN ONLY. CASH ONLY. NO GIFT CARDS. NO COUPONS.

CANNOT COMBINE WITH ANY OTHER OFFERS.

SUBSTITUTIONS, SHARING, & SPLITTING NOT PERMITTED.

NOT VALID FOR PARTIES OF 6 OR MORE (Surcharge May Apply)

CHOICE OF APPETIZER

Mixed Greens Side Salad

With cherry tomatoes, walnuts and Gorgonzola in a sherry vinaigrette

Caesar Salad

Romaine lettuce and garlic croutons topped with shaved Parmesan in a Caesar dressing

Penne Marinara

In our traditional marinara sauce

Penne Pomodoro

With crushed tomatoes, onions, prosciutto and basil

Penne or Rigatoni alla Vodka

In a tomato, cream and vodka sauce

Mozzarella in Carrozza

Crispy fried country bread stuffed with mozzarella served in a marinara sauce

Pasta Fagioli

Tubetti pasta, vegetables and beans in a tomato broth

Italian Sausage and Bean Soup

Italian sausage, vegetables and beans in a chicken broth

Tortellini in Brodo

Tortellini and fine herbs in a chicken broth

Cream of Zucchini Soup

Zucchini, onion, garlic, and cream in a chicken broth

Vegetable Barley Soup

Onions, carrots, celery and barley in tomato broth

Stracciatella Soup

Spinach, egg and Pecorino Romano in a chicken broth

CHOICE OF ENTRÉE

Salmone in Agrodolce

Lightly breaded over roasted eggplant in a sherry vinegar, honey and sweet garlic sauce

Sautéed Tilapia

Topped with pine nuts and raisins in a lemon white wine sauce served over spinach and roasted potatoes

Filet of Sole Francese

In a lemon, white wine, butter sauce, served with sautéed spinach and saffron risotto

Chicken Classics

Choice of preparation:

Parmigiana, Marsala, Francese, or Piccata

Broiled Salmon

Broiled in olive oil and served with mixed grilled vegetables with a touch of balsamic

Tilapia Oreganata

Classic crust of breadcrumbs, garlic, and Pecorino Romano served with vegetables and roasted potatoes

Brasato al Barolo

Braised beef short ribs with mushrooms in a Barolo wine sauce served with creamy polenta

Eggplant Classics

Choice of preparation:

Parmigiana or Rollatini

CHOICE OF DESSERT

Crème Brûlée ❖ Peach Ravioli ❖ Tiramisu
Vanilla Ice Cream ❖ Chocolate Ice Cream ❖ Mini Cannoli

❖ Gift Cards Available ❖

Catering On & Off Premise ❖ Private Parties for up to 120 People

Open for Lunch and Dinner 7 Days a Week!