

# Market Lunch Menu

**\$26.95 per Person ♦ Three Courses**

MONDAY THRU FRIDAY 11:30 AM – 2:30PM

DINE-IN ONLY. NOT VALID FOR PARTIES OF 6 OR MORE (surcharge may apply)

Substitutions, Sharing & Splitting Not Permitted.

Beverages, Tax, and Gratuity Not Included.

## CHOICE OF ONE 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 fresh 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 ONE ENTRÉE

### **Salmon 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**

Choose your 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**

With a 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**

Choose your preparation:  
Parmigiana or Rollatini

## CHOICE OF ONE DESSERT

Crème Brulee ♦ 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  
Cannot be Combined with Any Other Offer \*\*NO COUPONS\*\*

Open for Lunch and Dinner 7 Days a Week!