

LUNCH Monday-Friday 11:30-2:30

Zuppa del Momento ~ Chilled Cucumber Soup with fresh green grapes, toasted almonds, evoo, and Maine crab garnish

Summer Salad ~ with heirloom cherry tomatoes, housemade mozzarella, organic field greens, and toasted hazelnuts tossed in a tarragon white balsamic vinaigrette with carta musica

Polpette di Vitello ~ tender veal meatballs with ricotta, fresh herbs, and parmigiano slow cooked in fresh tomato sauce

Shrimp Cocktail ~ poached shrimp with spicy cocktail sauce \$6 suppl

Entrées (Choice of)

Ravioli del Giorno ~ housemade ravioli of the moment

Sauteed Chicken Milanese ~ with arugula and tomato salad accompanied by roasted potatoes

Homemade Potato Gnocchi ~ “alla sorrentina” tossed with a zesty San Marzano tomato sauce with melting mozzarella and pecorino romano

Sogliola alla Mugnaia ~ pan seared Sole served with herb roasted potatoes, sauteed vegetables, and a natural sauce with garlic, lemon, white wine, and fresh parsley

Desserts (Choice of)

~ Tiramisu ~

~ Chocolate Mousse with crème chantilly ~

~ Chocolate Bread Pudding 3.50 suppl charge ~

\$20.18 excluding tax and gratuity

Price does not include tax or gratuity and **may not be combined with any other offer, discount, or promotion of any kind**

*****Due to nature of promotion no substitutions**