

# *Lunch*



## *\* Insalate \**

### **Insalata Di Arance (seasonal) \$9.95**

Fresh oranges, fennel, organic greens, raisins, dry figs, & lemon vinaigrette

### **Tre Colori \$8.95**

Arugula, endive, radicchio, & italian dressing

### **Insalata Di Funghi \$9.95**

Frisee, organic greens, fennel, red onions, walnuts, blueberry, wild mushrooms, & Parmigiano shavings

### **Frutti Di Mare \$11.95**

Array of seafood served in a lemon & herb dressing

### **Insalata Di Caesar \$9.95**

Traditional 1983 recipe

*\* Chefs Special \**

## *\* Zuppe \**

### **Minestrone 6.95**

Traditional vegetable soup

### **Pasta E Fagoli 6.95**

Pasta & bean soup

*\* Chef's Special \**

## *\* Pasta \**

### Gnocchi Di Spinaci \$13.95

Homemade gnocchi with cherry tomatoes & shaved ricotta salata

### Ravioli Di Zucca \$14.95

Homemade ravioli stuffed with pumpkin, mozzarella, in a Butter & sage sauce

### Risotto Agli Asparagi E Speck \$13.95

Asparagus, speck, in a pink sauce

### Linguine Alle Vongole \$15.95

Manila clams in a white wine sauce

### Spaghetti Integrali al Pomodoro \$13.95

Homemade whole wheat pasta with cherry tomatoes and basil

## *\* Entrée \**

### Pollo Scarpariello \$14.95

Chicken sautéed in white wine topped with a Rosemary garlic sauce

### Pollo Pailard (French bone) \$13.95

Blacken organic chicken with organic greens

### Tagliata Alla Toscana \$18.95

Charcoaled grilled sirloin with arugula and shaved parmigiano cheese

### Salsiccia Di Pollo \$13.95

Charcoaled grilled house chicken sausage with roasted peppers

### Scaloppine Di Vitello Al Limone \$16.95

Veal Scaloppine with artichokes & white wine lemon sauce

### Salmone Grigliato \$17.95

Marinated salmon broiled over spinach

### Calamari Alla Griglia \$15.95

Marinated with herbs & lemon over sautéed escarole & beans

### Chef's Seafood Combo

Hunts point market picks with pesto sauce