



## Complete Lunch Special \$20.12

Take time to enjoy lunch again.  
Executive Chef Michael DeGeorgio has developed a spectacular three course menu for you to enjoy.

### Appetizers

#### Caprese

Hand rolled fresh mozzarella, seasonal tomato, basil,  
15 year aged balsamic

#### Mozzarella in Carrozza "Fiorentina"

Fresh mozzarella, spinach and prosciutto pan fried on tuscan bread with roman sauce

#### Flame Grilled Vegetables

Zucchini, eggplant, peppers, squash, asparagus and portobello mushroom

#### Zucchini Fritti con Gorgonzola

Fried zucchini sprinkled with gorgonzola

### Entrees

#### Rigatoni al Filetto di Pomodoro

Tomato, garlic, prosciutto, pancetta and basil

#### Cavatelli Primavera

Zucchini, arugula, asparagus, plum tomato, peas, garlic, oil

#### Classic Chicken Caesar Salad

Shrimp add \$4

#### Lemon Sole Oreganate

Baked with seasoned breadcrumbs, garlic, olive oil,  
white wine and parsley

#### Eggplant Tower

Eggplant, ricotta, mozzarella, marinara sauce

#### Gamberi con Granchi Gratinato (8 supplemental)

Jumbo shrimp stuffed with king crab, spinach, and grana padana in béchamel sauce

#### Parmigiana di Pollo con Linguine

Boneless chicken cutlet, panko breadcrumbs, tomato sauce, fresh mozzarella

### Dessert

Chefs Daily Selection