

# LUNCH

## SOUPS & SALADS

**SHRIMP BISQUE – or – SOUP OF THE DAY** Cup 4.5 Bowl 6.5

**CHICKEN CAESAR SALAD** Traditional Caesar with Parmesan and flame grilled chicken. 8.5

**GOAT CHEESE AND WALNUT SALAD** Assorted greens in balsamic vinaigrette, with tomato, red onions, roasted red peppers, goat cheese, roasted walnuts and flame grilled chicken. 9.5

**ARUGULA SALAD WITH FLAME GRILLED APPLES AND CHICKEN** With roasted walnuts, gorgonzola cheese and gorgonzola vinaigrette. 9.5

**POLLO SALAD** Chicken breast strips fried or grilled over fresh spinach with honey mustard, bacon, tomato, mozzarella cheese and chopped egg. 9

**MEDITERRANEAN PASTA SALAD** Bow tie tossed with roasted chicken, olive oil, sun-dried tomatoes, black olives, roasted red peppers, walnuts, Parmesan cheese and capers over mixed greens with focaccia crisps and red chili sauce. 10 Substitute grilled shrimp 11.5

**ITALIAN CHOPPED SALAD** Chopped Genoa salami, pepperoni, cappicola and smoked bacon with feta cheese, black olives, capers, red onion and tomato on a bed of mixed greens with balsamic vinaigrette. 12

## SANDWICHES

All served with choice of soup, Caesar salad or fries.

**HOUSE SMOKED TURKEY PANINI** Griddle-pressed fresh foccacia bread with smoked turkey, bacon, caramelized red onion and Fontina cheese with roasted coriander mayonnaise. 8.5

**ITALIAN CLUB PANINI** Griddle-pressed foccacia bread with white wine Genoa salami, pepperoni, cappicola, bacon, caramelized red onion, roasted red pepper and Fontina cheese with roasted coriander mayonnaise. 8.5

**AMERIGO BURGER** *Neola Farms* beef grilled to order and topped with Fontina cheese. Served on a french bread roll with coriander mayonnaise, roasted roma tomatoes, lettuce and pickles. 11

## PASTA

**STRAW AND HAY** Green and white fettuccine tossed with smoked ham, green peas and mushrooms in a Parmesan cheese cream sauce. 9

**PASTA POMODORO** Vermicelli tossed with diced tomatoes, capers, garlic and fresh herbs in an olive oil - marinara sauce. 8.5

**OVEN ROASTED LASAGNA** Ricotta, mozzarella, sautéed ground beef layered between fresh pasta and topped with tomato sauce and baked. 9

**ROASTED VEGETABLE & PENNE** Sun-dried tomatoes, peppers, squash, asparagus and garlic in an herb olive oil and pesto sauce with penne noodles. 9.

**CANNELLONI AL FORNO** Fresh egg pasta stuffed with roasted chicken, ricotta cheese, spinach, fresh herbs and Parmesan cheese, topped with fresh mozzarella, tomato sauce and béchamel sauce. 9.5

## MAIN COURSE

**CHICKEN ACUTO** Flame grilled chicken breast over black bean salsa with green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice, and seasoning. 9.5

**FLAME GRILLED SALMON FILET** With sun-dried tomato herb butter over black bean salsa with green beans. Petite 14 Regular 19.5

**VEAL PICCATA** Pan-roasted and finished with a white wine lemon butter, mushrooms and capers, topped with jumbo lump crabmeat, over angel hair pasta. 14

**CHICKEN MARSALA** Over angel hair, sautéed chicken breast, Marsala wine brown sauce, mushrooms, and artichokes. 9.5

**CEDAR WOOD ROASTED FISH OF THE DAY** A 5 ounce fillet roasted on cedar wood with blended Asiago cheese leek potatoes and vegetables. 15

**CEDAR WOOD ROASTED SEA BASS** An 8 ounce fillet roasted on cedar wood with blended Asiago cheese leek potatoes and vegetables. 24

## LUNCH PAIRINGS

**SOUP AND SALAD** Your choice of Shrimp Bisque or Soup of the day along with your choice of Caesar or Spring Mix salad. 8

**HALF PIZZA AND SALAD** Your choice of three authentic pizzas, Margherita, Classic Italian or White pizza served with a Caesar or Spring Mix salad. 8

**PASTA AND SALAD** A half portion of Spaghetti and Meatball, Fettuccine Alfredo or Pasta Pomodoro with your choice of Caesar or Spring Mix salad. 8