

LUNCH PRIX FIXE

\$19.50 (tax & gratuity extra)

FIRST COURSE *choice of*

ZUPPA

Roasted pumpkin soup with pumpkin seeds, brown butter drizzle and sage

INSALATA

Baby arugula, spinach, shaved apple, radish and toasted pecans with a maple balsamic dressing

ARANCINI

Arborio rice balls filled with ricotta, mascarpone and cauliflower, lightly fried, finished with grated pecorino and served with marinara sauce

SECOND COURSE *choice of*

PIZZA DIAVOLO

Tomato sauce, fresh mozzarella, spicy salami, basil, black olives

PIZZA MARGHERITA

Tomato sauce, fresh mozzarella, basil

PIZZA MELANZANE

Tomato sauce, fresh mozzarella, eggplant, basil, cherry tomatoes

INSALATA SALMON NIZZARDA

Roasted salmon on baby arugula with green beans, carrots, potatoes, olives, egg and a citrus dressing

POLLO PANINO

Lightly fried chicken breast with cabbage slaw and chilli aioli on a milk bun

RISOTTO

Slowly cooked arborio rice with roasted root vegetables and parmesan

AGNOLOTTI

Butternut squash agnolotti in a light cream sauce

PICCOLO VINO *Enjoy a 4 oz. glass of wine with lunch 6.25*

STRACCALI CHIANTI DOCG '15 *Giulio Straccali, Toscana, Italia*

Deep ruby red / floral, cherry, sweet spice aromas / medium-bodied well balanced / dry finish

OGGI BOTTER PINOT GRIGIO '15 *Casa Vinicola, Veneto, Italia*

Pale straw colour / floral and green apple aromas / dry and light crisp citrus finish

FEATURE COCKTAIL

AMARETTO SOUR

Amaretto Disaronno and fresh lime juice 8.00
