

# PRIX FIXE LUNCH

11:30 AM - 4:00 PM

\$18 (tax & gratuity extra) // WEDNESDAY TO SUNDAY // DECEMBER OPEN EVERY DAY

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## FIRST COURSE

*choice of*

### ZUPPA

Please ask your server for our soup of the day

### ARUGULA AND BEET SALAD

Arugula, beets, chèvre, balsamic vinaigrette

### ARANCINI

Arborio rice balls filled with ricotta and spinach fried then finished with grated pecorino, served with marinara sauce

## SECOND COURSE

*choice of*

### CHEESE CANNELLONI

Ricotta and spinach filled cannelloni, tomato, cream sauce, parmesan and mozzarella

### PIZZA MARGHERITA

Tomato sauce, fior di latte, basil

### BACON PIZZA

Tomato sauce, mozzarella, bacon, onions, mushrooms

### LINGUINI POLLO PESTO

Grilled chicken, pesto, cream, parmesan cheese, cherry tomatoes  
*\*contains nuts*

### CHICKEN SANDWICH

Lightly fried chicken breast with cabbage slaw and chilli aioli on a brioche bun served with crispy fingerling potatoes

### RIGATONI BOLOGNESE

Tomato, beef and prosciutto bolognese sauce

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*Group Bookings:*

*Book your group in one of our private rooms:*

*Our library holds up to 40 people, the Refugio up to 18*

*See our catering menu, great for office lunches*

*For the month of December we will be open every day*

# MINI PIZZAS

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*A mini pizza served with your choice of a side beet salad or side insalata mista is the perfect lunch combo*

## MINI PIZZA CARNE

Tomato sauce, mozzarella, bacon, sausage, pepperoni, green peppers 13.00

## MINI BBQ PIZZA

Tomato sauce, mozzarella, slow roasted chicken, chipotle BBQ sauce, roasted red peppers, charred red onions 14.00

## MINI PIZZA FICHI

Marscapone, prosciutto, figs, shaved parmigiana, honey, arugula 15.00

## MINI VEGETARIAN PIZZA

Tomato sauce, cheese, red onion, black olives, sundried tomatoes, broccoli 14.00

## MINI MARGHERITA PIZZA

The classic pizza from Naples with tomato sauce, fresh mozzarella and basil 13.00

## MINI PIZZA OF THE DAY

Please ask your server for today's mini pizza selection P/A

## 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

## FEATURE DRAUGHT

### BROCK STREET TRADITIONAL IRISH RED (5.5%)

A traditional red that is almost black in the hand, but ruby red in the light. With just a touch of toasted grains, Brock Street Traditional Irish Red is a specialty malt forward Irish style ale, crafted using earthly hops. *Half pint 12 oz 5.00*

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