

SUMMER PRIX FIXE

THREE COURSE
LUNCH \$18

FIRST COURSE

- Select one of the following

ZUPPA

Ask your server for today's soup

COZZE CON POMODORO

Mussels in a spicy tomato broth

INSALATA CESARE

Crispy romaine tossed in our house-made creamy caesar dressing with shaved parmigiana and croutons

INSALATA CAPRESE

Hot house tomatoes, fior di latte, fresh basil drizzled with balsamic vinaigrette

SECOND COURSE

- Select one of the following

SPAGHETTI E POLPETTE

House made beef and ricotta meatballs, pomodoro sauce and fresh basil

CANNELLONI FORMAGGIO

Ricotta and spinach filled cannelloni baked in pomodoro sauce with cream, finished with parmesan and mozzarella

GRILLED CHICKEN PANINO

Grilled chicken, provolone cheese, roasted red pepper mayo and arugula

PIZZETTA MARGHERITA

A smaller version of our wood-oven baked pizza with pomodoro sauce, fior di latte, basil

PIZZETTA PESTO E MOZZARELLA FRESCA

A smaller version of our wood-oven baked pizza with pesto, fresh mozzarella, cherry tomatoes, eggplant

PIZZETTA DEL GIORNO

Ask your server for today's wood-oven baked pizzetta special

DESSERT

- Select one of the following

BAKED CHEESECAKE

With graham cracker crust, seasonal toppings

SORBET

Dairy free blood orange sorbet from Gelato Fresco

TIRAMISÙ

Lady fingers soaked in espresso and marsala with mascarpone cheese and coffee caramel

PANNA COTTA

Vanilla Italian custard served with seasonal toppings

WINE

- Enjoy a 4 oz. glass of wine with lunch 5.75

CHIANTI '15

Straccali, Toscano, Italia
Ruby colour / spicy aromas
cherry and raspberry palate
medium bodied

PINOT GRIGIO '15

Casa Vinicola, Veneto, Italia
Pale straw colour / floral and
green apple aromas / dry and
light / crisp citrus finish
