

# LUNCH PRIX FIXE

\$18.00 (tax &amp; gratuity extra)

## FIRST COURSE *choice of*

### ZUPPA

Please ask your server

### INSALATA DI BARBABIETOLE

Arugula, beets, chèvre, toasted pecans, with balsamic vinaigrette

### 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, cabbage slaw, chilli aioli on a milk bun

### RISOTTO

Slowly cooked arborio rice with roasted root vegetables and parmesan

### CANNELLONI FORMAGGIO

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

## PICCOLO VINO *Enjoy a 4 oz. glass of wine with lunch 5.95*

### CHIANTI STRACCALI 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