

LUNCH


PRIX FIXE

\$19.95 two course lunch



*plus tax & gratuity

FIRST COURSE *choice of:*

BEET SALAD

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

AVOCADO CASHEW CAESAR SALAD

Crispy romaine with an avocado, lemon juice-based dressing topped with our own plant-based parmesan cheese  

SOUP OF THE DAY

Please ask your server

SECOND COURSE *choice of:*

RIGATONI BOLOGNESE

Rigatoni mezzi, traditional tomato & braised beef sauce



'PANE, SALUMI E FORMAGGI' SANDWICH

Prosciutto & salami with roasted peppers, fior di latte mozzarella, arugula & basil, served with giardiniera

CHEESE TORTELLINI

In a rosé sauce

VEGAN PIZZA BIANCO E FUNGHI

Pizza Bianco with mushrooms, rosemary, black olives, arugula, pine nuts, truffle oil, cashew cheese sauce  

PIZZA MARGHERITA

Pomodoro sauce, fior di latte, basil

*vegan version substitute Earth Island non dairy mozzarella 

VEGAN PENNE ALLA NORMA

Penne, eggplant, cherry tomatoes, chillies, garlic, red wine tomato sauce 

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MINI PIZZAS

*Served with mixed greens or Caesar Salad
Substitute Insalata Roma add 2.50*

PIZZETTA PEPPERONI

Pomodoro sauce, mozzarella, cured pepperoni 13.95

PIZZETTA MARGHERITA

Pomodoro sauce, fior di latte, basil 13.95

PIZZETTA POLLO BBQ

Pomodoro sauce, mozzarella, slow roasted chicken, chipotle BBQ sauce, roasted red pepper, charred red onions 14.95

PIZZETTA MELANZANE

Pomodoro sauce, lemon ricotta, sautéed spinach, eggplant, oven roasted tomatoes, mozzarella 14.95

DRAUGHT BEER FEATURE

KROMBACHER PILS (4.8%) 14OZ

Organic & full bodied beer refined bitter taste, brewed with barley malt 7.95