



LUNCH MENU

WARM HOUSE SPECIALS

House Specials come with a side green salad and bread

Pasta di Giorno

Our Chef's special pasta creation of the day. Your server will have details. 10.

Ravioli di Giorno

We make a wide variety of delicious, hand cut and filled ravioli and sauces. Ask your server for today's special 10.

V Eggplant Parmesan

Long slices of fresh sauteed eggplant with marinara sauce and mozzarella cheese on an open face sandwich. 10.

PANINI

All Sandwiches come with a choice of green salad, today's pasta salad, grilled garden vegetables or soup

Porchetta

A traditional sandwich on street corners all over Italy. Pork is slow roasted with fresh herbs, then pulled and served warm on a fresh ciabotta roll. No need to disguise the wonderful flavors with any sauces or condiments! 9.

American Burger with an Italian flair

A half pound grilled sirloin burger. Topped with gorgonzola cheese and a balsamic drizzle. Red onion, sliced heirloom tomato all on a fresh ciabotta roll. 9.50 (please allow extra time for grilling)

V Grilled Garden Vegetables

A variety of our garden fresh vegetables and herbs are grilled and come on a sandwich with tangy provolone cheese. 8.

V Portabella Grilled Panini

A marinated portabella mushroom with caramelized onion, roasted red peppers and creamy brie warm from the grill. 8.50

Muffaletta

A traditional sandwich of Italian meats (salami, prosciutto and cappicola) with tangy provolone and topped with an olive tapenade all on a fresh ciabotta roll. 8.50

Turkey or Chicken Club

Our long time favorite with fresh pesto aioli. Choose either oven roasted turkey or grilled chicken breast, with bacon, tomato, lettuce and provolone cheese. Choose either a fresh tortilla wrap, or on homemade focaccia bread. 8.50

SALADS

V Drunken fig Salad

Organic field greens have marsala marinated figs, herbed goat cheese, oven roasted tomatoes and dried cranberries all dressed in our famous honey balsamic vinaigrette. 9.

Blue Bleu Chicken

Grilled chicken is accented by fresh blueberries & bleu cheese over fresh organic greens with blueberry vinaigrette. 9.

Grilled Pesto Chicken

A mediterranean feast of pesto chicken, heirloom tomatoes, red onion, olives and feta cheese on organic greens with basil vinaigrette. 9.

Spicy Shrimp Salad

Grilled spiced shrimp with cucumber, red onions, orange slices, feta crumbles with a citrus vinaigrette. 9.

V Summer Caprese

The best way to really appreciate our heirloom tomatoes...with fresh mozzarella and fresh basil. 8.

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ZUPPA

Zuppa di Giorno

Ask your server for our homemade soups of the day. Bowl 4.