



LUNCH MENU

SMALL PLATES

Asparagus and Prosciutto Flat Bread

with roasted cherry tomatoes and lemon ricotta. 10.75

Bruschetta

Diced plum tomatoes, red onions and sweet basil, tossed with balsamic vinegar, and extra virgin olive oil, served on toasted focaccia with aged provolone. 7.75

Burrata GFP

roasted tomato olive oil, marinated olives and peppers with toasted pine nuts, grilled focaccia 9.75

Lobster Gnocchi House-crafted ricotta gnocchi served with butter poached lobster, roasted shallots, roasted red peppers, sautéed asparagus and lemon saffron cream sauce. 15.75

Gnocchi Bolognese

Parmigiano and gremolata. 10.75

Steamed Littlenecks GFP

Limoncello-caper broth, dried roma tomatoes and grilled focaccia. 12.75

Antipasti GF

House-crafted fresh mozzarella, cherry tomatoes, grilled zucchini and squash, roasted asparagus, oven-dried tomatoes, prosciutto di Parma, marinated olives, roasted red beets, caper berries, and prosciutto and parmigiano stuffed hot cherry peppers 13.75

Crispy Calamari

Lemon-caper aioli and spicy marinara. 11.75

Pancetta Mussels GF

Prince Edward Island Mussels sautéed with fennel, shallots, and pancetta, in a white wine cream sauce with crispy shallots. 11.75

Sweet Potato Fries GF

Served with maple aioli 7.00

Add as a side to any Panini 2.50

Parmigiano Truffle Fries GF

Roasted red pepper ketchup 7.00

Add as a side to any Panini 2.50

Short Rib and Polenta GF

Braised beef short rib, crispy polenta, truffle oil, diced

tomatoes and micro greens. 11.75

Roasted Asparagus & Sweet Pea Raviolo

with mint infused ricotta, sweet pea emulsion, roasted tomato olive oil and shaved asparagus and red radish salad. 10.75

SALADS

The following may be added to any salad:

- pan-seared chicken breast 5.00
- herb sautéed shrimp 7.00
- cured anchovy filets 3.00
- grilled portabella mushrooms 4.00
- sautéed beef tenderloin tips 8.00
- roasted salmon 9.00

Classic Caesar GFP

Romaine hearts tossed with focaccia croutons, classic Caesar dressing, garnished with cherry tomatoes and shaved Parmigiano-Reggiano 10.99

Spinach Tabbouleh GFP

Classic Mediterranean tabbouleh with cucumber, cherry tomatoes, red onions, mint and parsley served over baby leaf spinach tossed in a honey-lemon vinaigrette. 11.99

Shaved Brussels Sprouts

Frisee with candied pistachios, shaved parmigiano, orange segments, raisins and lemon vinaigrette. 11.99

Roasted Beets GF

with baby greens, smoked candied pecans, crumbled goat cheese and apple-vinaigrette. 11.99

Spring Mixed Greens GFP

Cherry tomatoes, sliced cucumbers, bell peppers, shaved red onions, crumbled feta and roasted Marcona almonds. 10.99

SOUP

Cauliflower and Potato

6.00 cup | 7.00 bowl

French Onion au Gratin

5.00 cup | 6.00 crock

Featured Soup

6.00 cup | 7.00 bowl

PANINI **GFP**

All panini are served on our fresh baked homemade focaccia, accompanied with roasted Yukon Gold potatoes and mixed baby greens

- substitute multigrain bread 1.00
- substitute gluten-free ciabatta roll 2.00
- substitute sweet potato fries for roasted potatoes 2.50

Orange, Almond and Cranberry Chicken Salad
with leaf lettuce and sliced roma tomatoes. 11.99

Roasted Turkey and Brie
with sliced apple, honey mustard, lettuce and tomatoes. 11.99

Pulled Pork Tender pulled pork, broccoli rabe, melted provolone, roasted garlic aioli and sweet potato fries. 11.99

Basil Pesto Chicken
Tender pan-seared chicken breast, basil pesto, mozzarella, Roma tomatoes, and leaf lettuce. 11.99

Applewood Burger
Applewood smoked bacon jam, melted Manchego, roasted roma tomato, leaf lettuce, garlic aioli, truffle parmigiano fries, and house crafted focaccia bun 15.99

Caprese
Fresh house-crafted mozzarella, sliced Roma tomatoes, leaf lettuce, and basil-infused extra virgin olive oil. 9.99
With chicken, shrimp, or ham 11.99

Grilled Asparagus
with roasted Roma tomatoes, lemon ricotta and baby arugula 10.49

Smoked Salmon BLT
Smoke cured salmon, crisp applewood bacon, leaf lettuce, roasted garlic aioli and sliced tomatoes. 13.99

HOUSE-CRAFTED PASTAS **GFP**

The following may be added to any pasta:

- pan-seared chicken breast 5.00
- grilled portabella mushrooms 3.00
- herb sautéed shrimp 7.00
- roasted salmon 9.00

Substitute homemade whole-wheat fettuccini 2.00

Substitute Gluten-free pasta 2.00

Frutti di Mare
Shrimp, Prince Edward Island mussels, little neck and

ocean clams, calamari, sautéed in garlic and white wine sauce over house-crafted linguini pasta 18.99

Tortellini
House-crafted four-cheese tortellini served in Parma Rosa sauce. 14.99

Smoked Salmon Tortellini
smoked salmon and ricotta stuffed tortellini served in a lemon caper white wine and butter sauce with sweet peas and diced tomatoes and lemon zest. 19.99

Lump Crab and Shrimp
Lump crab and sautéed shrimp tossed in our signature 'crab rosa' sauce over house-crafted capellini pasta 19.99

Ravioli del Giorno
Daily preparation of house-crafted ravioli with coordinating sauce 15.99

Lobster and Shrimp Gnocchi
House-crafted ricotta gnocchi served with butter poached lobster, sautéed shrimp, roasted shallots, roasted red peppers, sautéed asparagus and lemon saffron cream sauce. 19.99

SIDES **GF**

Pancetta Roasted Brussels Sprouts 8.00

Sautéed Exotic Mushrooms 8.00

Garlic Sautéed Broccoli Rabe 8.00

Grilled Asparagus 8.00