



LUNCH MENU

STUZZICHINI: Snacks

Bruschetta Pomodora <i>local tomato bruschetta, sour dough batard, pecorino romano</i>	4
Crispy Calamari <i>lemon zest, parmesan, cherry pepper emulsion</i>	9
Toasted Ravioli <i>cheese filled, rosé sauce</i>	5
Chicken Scampi Bites <i>lightly fried, garlic butter, white wine aioli</i>	10
Truffle Fries <i>hand cut, truffle salt, truffle oil, parmesan, garlic aioli</i>	6

ZUPPE e INSALATE: Soups & Salads

Zuppa del Giorno <i>chef's soup of the day</i>	MKT
Italian Wedding Soup <i>acini di pepe, meatballs, chicken, spinach</i>	3.5/5
House Salad <i>seasonal greens, cucumbers, onions, carrots, tomatoes, choice of house made dressing</i>	4/7
Beet Salad <i>pistachios, feta cheese, arugula, balsamic vinaigrette</i>	6/10
Tossed Caesar <i>chopped romaine, house caesar dressing, white anchovies, hand cut croutons, parmesan</i>	6/10
Spring Salad <i>field greens, fresh berries, burrata, honey poppy seed vinaigrette</i>	7/12
Grilled Caesar <i>house caesar dressing, white anchovies, hand cut croutons, parmesan</i>	11
Chicken Salad <i>house made chicken salad, lettuce, tomato; served over seasonal greens</i>	9
Eggplant Caprese Salad <i>crispy eggplant, tomatoes, prosciutto, fresh mozzarella, balsamic reduction</i>	14
Shrimp Caprese Salad <i>fresh basil, tomatoes, fresh mozzarella, seasonal greens, balsamic reduction</i>	14
Pesce del Giorno <i>tomatoes, cucumbers, onions, roasted peppers, artichokes, field greens, choice of dressing</i>	16

salad additions: grilled chicken 8 • grilled shrimp 6 • grilled salmon 13 • scallops 8

TRAMEZZINO: Sandwiches

served with chips & pickle; substitute fries or side salad for an additional \$2

Chef's Daily Feature <i>please ask your server for details</i>	MKT
Chicken Tuscan <i>grilled chicken, basil tomatoes, provolone, balsamic reduction</i>	12
Chicken Salad <i>lettuce, tomato, provolone, cheddar wrap</i>	9
Eggplant <i>marinara, provolone, ciabatta</i>	9
Short Rib Grilled Cheese <i>slow-braised pulled short rib meat, gouda, artisanal bread, bbq sauce</i>	14
The Zach Wrap <i>grilled chicken breast, prosciutto, provolone, field greens, tomato, balsamic reduction</i>	11
Hot Sausage <i>sautéed onions, provolone, amoroso roll</i>	12
Italian Hoagie <i>prosciutto, provolone, balsamic onions, tomatoes</i>	11
Cheesesteak <i>choice of beef or chicken, sautéed onions, provolone, side of marinara</i>	11
Chicken Caesar Wrap <i>blackened grilled chicken, lettuce, tomato, caesar dressing</i>	11

PASTI LEGGERI: Light Fare

Meatballs & Gravy <i>3 house made meatballs, provolone, house marinara</i>	11
Penne <i>gluten-free pasta, gulf shrimp, sea scallops, asparagus, artichokes, roasted tomatoes, basil pesto</i>	15
Risotto <i>blackened sea scallops, blue cheese and caramelized onions</i>	14
Creste de Gallo <i>roasted peppers, roma tomatoes, artichokes, black olives, fresh spinach, aglio olio</i>	12
Blackened Chicken Alfredo <i>blackened grilled chicken, linguini, house made alfredo sauce</i>	13
"The Maries" <i>grilled chicken breast, seasonal vegetables, peppercorn parmesan dressing</i>	13

If you have a time constraint, please let your server know upon arrival.

A 20% service charge will be added to parties of 6 or more.

We are sensitive to all allergies and dietary restrictions, including gluten sensitivity, and will adjust preparations accordingly when possible. Please let your server know how we may best accommodate your needs.

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness