



# LUNCH MENU

## WINE BY THE GLASS

### WHITE

- Chardonnay Mer Soley (Caymus V. - CA) \$15*
- Chardonnay Rodney Strong (CA) \$12*
- Falanghina del Taburno Frattasi (Campania) \$11*
- Gavi di Gavi Villa Sparina (Piedmont) \$12*
- Moscato D'Asti (sparkling sweet, Piedmont) \$10*
- Pinot Grigio La Fiera (Veneto) \$10*
- Prosecco Maschio (sparkling brut, Veneto) \$10*
- Rosé Jean-Luc Colombo (France) \$11*
- Sauvignon Blanc Unique DiLenardo (Friuli) \$10*

### RED

- Barolo Rizieri D.O.C.G. (Piedmont) \$17*
- Brachetto D'Aqui (sparkling sweet red, Piedmont) \$12*
- Cabernet Sauvignon Conundrum Caymus V. (CA) \$14*
- Cabernet Sauvignon Milestone (CA) 11*
- Chianti Querceto D.O.C.G. (Tuscany) \$10*
- Montepulciano Dama Marramiero (Abruzzi) \$12*
- Pinot Noir Trinity Oaks (CA) \$11*
- Super Tuscany Modus Ruffino (Tuscany) \$15*
- Tempranillo Faustino VII (Rioja, Spain) \$11*

## SOUPS, SALADS & APPETIZERS

### Minestrone Soup Abruzzese

*Fresh seasonal vegetables, beans and barley simmered in vegetable stock. \$11*

### Mozzarella Caprese Salad

*Imported buffalo mozzarella, fresh seasonal tomato, basil, evo. \$16*

### Prosciutto di Parma

*Imported Parma Prosciutto, Parmigiano cheese, salamino, roasted peppers, e olives. \$18*

### Shrimp al Cognac

*Shrimp, garlic, evoo, scallions, crushed red pepper, e cognac reduction. \$13*

### \*Carpaccio di Manzo

*Sliced raw beef tenderloin, arugula, lemon, capers, evoo e shaved Parmigiano cheese. \$17*

### Arugula Salad

*Baby arugula, fresh goat cheese, lemon dressing, e sweet roasted peppers. \$11*  
*- Add grilled chicken or shrimp. \$19*

### Stracciatella Soup

*Spinach, eggs, chicken broth, cheese agnolotti e Parmigiano cheese. \$11*

### \*Tuna Tartar Avocado

*Sashimi tuna, avocado, arugula, sesame oil, e soy sauce dressing. \$17*

### Grilled or Fried Calamari

*Salad greens, grilled calamari, evoo. e lemon. \$15 | Fried calamari, marinara sauce. \$15*

### Mussels

*Sautéed mussels, cherry tomato, white wine, crushed red pepper, e evoo. \$16*

### Caesar Salad

*Romaine lettuce, Parmigiano, homemade crostini, e Caesar dressing. \$11*  
*- Add grilled chicken or shrimp. \$19*

### Mesclun Salad

*Mesclun, tomato, cucumber, basil, walnuts, fresh goat cheese with aged balsamic vinaigrette. \$11*  
*- Add grilled chicken or shrimp. \$19*

## LUNCH ENTREES

### **Tagliatelle and Homemade Meatballs**

*Tagliatelle pasta, homemade meatballs, plum tomato sauce, Parmigiano cheese. \$19*

### **Gnocchi al Pomodoro**

*Homemade gnocchi, tomato basil sauce, & Parmigiano cheese. \$18*

### **Lasagna Bolognese**

*Lasagna with besciamella sauce, fresh beef, tomato, mozzarella & Parmigiano cheese. \$25*

### **Pasta Carbonara**

*Tagliatelle, pancetta, onions, eggs, cream, black pepper, & Parmigiano cheese. \$19*

### **Sausage, Rapini & Orecchiette**

*Orecchiette, sausage, mushrooms, broccoli rapini, white wine, & fresh Pecorino cheese. \$21*

### **Chicken Parmigiana**

*Breaded chicken breast, mozzarella, tomato sauce, & rigatoni pasta. \$25*

### **Chicken Milanese**

*Breaded chicken breast, arugula, evoo lemon sauce, cherry tomato, shaved Parmigiano cheese. \$19*

### **Chicken Alfredo**

*Sautéed chicken breast, penne pasta with broccoli, Alfredo or evoo & garlic sauce. \$22*

### **Tortellini Alfredo**

*Tortellini with green peas and ham, Alfredo sauce, \$20*

### **Clams & Shrimp, Scampi**

*Sautéed clams, rock shrimp, garlic, evoo, crushed red pepper, white wine, over linguini. \$22*

### **Linguini With Mussels**

*Linguini with mussels in a light tomato sauce, evoo, crushed red pepper, parsley. \$21*

### **Seafood Risotto**

*Arborio rice, clams, calamari, mussels, scallops, rock shrimp, garlic, & white wine sauce. \$24*

### **\*Salmon With Lemon**

*Wild Alaskan salmon, evoo, lemon-caper sauce, served with mixed green salad, & tomato. \$24*

### **Shrimp Piccata**

*Shrimp, mushrooms, capers, white wine lemon sauce, over linguini. \$24*

### **Eggplant Caponata**

*Penne pasta, with eggplant caponata, topped with goat cheese. \$20*

### **Veal Milanese**

*Breaded veal, arugula, evoo lemon sauce, cherries tomato, shaved Parmigiano cheese. \$19*

*Before placing your order, please inform your server if a person in your party has a food allergy. Massachusetts meals tax will be added to all bills. 20% gratuity will be added for parties of 5 or more.*

*Gluten free pasta available upon request.*

*\*Denote raw or undercooked product. Massachusetts Law requires us to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk borne illness.*