

Express Lunch Two Courses Appetizer and Entrée \$19
Three Courses Appetizer, Entrée and Dessert \$23

Appetizers

Spring Minestrone, prosciutto, basil pesto, parmesan
Goat cheese fritter, marinated beets, baby arugula
Mixed organic salad, shaved parmesan, balsamic vinaigrette
Hearts of romaine, Caesar dressing, focaccia croutons

Entrées

Pizza Margherita, tomato sauce, mozzarella, basil
Pizza with grilled chicken, asparagus, caramelized onion, provolone, creme fraiche
P.E.I. mussels, red curry cream, fava beans, and cilantro
Handmade potato gnocchi, tomato basil sauce
Cavatelli with sausage, baby peas, shallots, tomato-cream
Linguine with Bolognese sauce, mushrooms, ricotta cheese
Grilled chicken wrap, baby greens salad, sun-dried tomatoes, tahini-lemon sauce
Egg white frittata, roasted cauliflower, asparagus, goat cheese
Chopped Greek salad with grilled chicken
Chicken "Scarpariello", hot cherry peppers, sausage, rosemary, spinach
Salmon and tuna burger, avocado, herb remoulade, marinated beets
Pan-roasted tilapia, sautéed spinach, piccata sauce
Grilled or Pan-Fried Chicken Milanese, mozzarella, baby arugula, tomato
Traditional eggplant parmesan
Niman Ranch ground chuck burger, fresh mozzarella, caramelized onions

Desserts

Tiramisu / Bread Pudding / Sorbet / Gelato / Biscotti

Red Wine

Montepulciano, Valle Martello, Italy 12/40 Pinot Noir, Hob Nob, France 6/11/38
A to Z Pinot Noir 14/56 Cabernet Sauvignon, The Seeker, Chile 10/36 Cabernet Sauvignon,
Oberon, M. Mondavi 16/60 Malbec, Aruma, Rothschild, Mendoza 11/40
Super Tuscan, Villa Antinori, Italy 16/60 Brunello di Montalcino, Caparzo, Italy 20/80
Chianti, Badia di Morrana, Z Hospitality Label, Italy 12/44

White Wine

Chardonnay, Smoking Loon, California 6/10/36 Chardonnay, Sonoma Cutrer, California 16/60
Pinot Grigio, Principato, Italy 6/10/36 Sauvignon Blanc, Uppercut, California 11/38
Gavi di Gavi, Piccolo, Italy 14/50 Rose, Sacha Lichine, Provence 12/38
Prosecco, Maschio, Brut 12/45 Sancerre, Chateau de Sancerre 16/65
Champagne, Veuve Clicquot Reserve, Reims, France 18/98

Wine Features - \$6 - available with Express Lunch

Beer \$7

Light Lager, Coors Light, Colorado / Premium Lager, Peroni, Italy / IPA, Flower Power, Ithaca
Seasonal, Sam Adam's, Massachusetts / Pilsner, Two Roads Ol' Factory, Connecticut /
Brown Ale, Brooklyn Brown, New York / Pale Ale Whale's Tale, Massachusetts



Albert DeAngelis, Executive Chef
Noe Salazar, Chef de Cuisine
Emin Brika, General Manager