



Mid-Day Prix Fixe \$14.00

APPETIZER

SEASONAL SOUP OF THE DAY

MARINATED BEETS WITH GOAT CHEESE,
BABY ARUGULA, SABA VINEGAR

MIXED ORGANIC SALAD, SHAVED PARMESAN,
BALSAMIC VINAIGRETTE

HEARTS OF ROMAINE, CAESAR DRESSING,
FOCACCIA CROUTONS

ENTRÉE

PIZZA MARGHERITA, TOMATO SAUCE,
MOZZARELLA, BASIL

PIZZA ARUGULA, FRESH MOZZARELLA,
SLICED TOMATO

PIZZA SAUSAGE, CARAMELIZED ONIONS, TOMATO
SAUCE, MOZZARELLA

CHICKEN MILANESE WITH MOZZARELLA,
BABY ARUGULA AND TOMATO SALAD

TRADITIONAL EGGPLANT PARMESAN

GRILLED CHICKEN WITH ENDIVE AND MACHE SALAD,
GORGONZOLA, BOSCH PEAR, WALNUTS

WINE FEATURES

PINOT GRIGIO \$5.00

MERLOT \$5.00

PINOT NOIR \$5.00

PLEASE NO MENU SUBSTITUTIONS

WINE APPRECIATION NIGHT

Join us every Tuesday evening and receive

50% discount on bottles under \$100

25% discount on bottles at or above \$100

18% gratuity will be added to parties of six or more

**“If you have a food allergy, please speak to the
manager, chef, or your server”.**

Chef de Cuisine: Julio Genao

Executive Chef: Albert DeAngelis

General Manager: Eduardo Maia