



Express Lunch Two Courses \$17.50 (Appetizer + Entrée)

Three Courses \$22.50 (Appetizer + Entrée + Dessert)

Appetizers

Seasonal soup of the day

Goat cheese fritter, marinated beets, baby arugula

Mixed organic salad, shaved parmesan, balsamic vinaigrette

Hearts of romaine, ceaser dressing, focaccia croutons

Entrées

Pizza margherita, tomato sauce, mozzarella, basil

Pizza arugula, fresh mozzarella, sliced tomato

Grilled or Pan-Fried chicken milanese, mozzarella, baby arugula, tomato

Traditional eggplant parmesan

Desserts

Tiramisu / Bread Pudding / Sorbet /Gelato / Berries / Biscotti

Red Wine

Montepulciano, Valle Martello, Italy 12/38 Pinot Noir, Hob Nob, France 6/10/36

Chianti, Nipposanno, Frescobaldi, Italy 14/40 Cabernet Sauvignon, The Seeker, Chile 10/36

Cabernet Sauvignon, Oberon, M. Mondavi 15/52 Malbec, Aruma, Rothschild, Mendoza 10/36

Super Tuscan, Villa Antinori, Italy 16/52 Brunello di Montalcino, Caparzo, Italy 18/70

White Wine

Chardonnay, A by Acacia, California 6/10/35 Chardonnay, Sonoma Cutrer, California 15/48

Pinot Grigio, Casale Dantello, Italy 6/10/35 Sauvignon Blanc, Uppercut, California 11/36 Gavi

di Gavi, Picollo, Italy 12/48 Rose, Terre de Saint Louis, Provence 11/38 Prosecco, Mionetto,

Brut 12/45

Wine Features - \$6 - available with Express Lunch

Beer \$7

Pilsner, Radeberger, Germany - Light Lager, Coors Light, Colorado

Premium Lager, Peroni, Italy - Seasonal, Sam Adam's, Massachusetts

Pale Ale, Whale's Tale, Massachusetts - Amber Ale, Long Trail, Vermont

Jamaican Lager, Red Stripe, Jamaica - Alcohol Free, Beck's, Germany

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