



# LUNCH MENU

## INSALATA/ ANTIPASTO/PANINO

### Prosciutto con Frutta

Imported Italian ham served with  
fresh seasonal fruit \$12.50

### Calamari saute

Fresh calamari and mushrooms sauteed  
in a red tomato sauce \$12.50

### Bruschetta

Toasted Italian bread brushed with extra virgin olive oil  
topped with diced tomatoes, garlic and basil \$7.50

### Insalata Mista

Mixed organic greens tossed in balsamic vinaigrette  
\$7.00

### Caesar Salad

Romaine lettuce tossed in our signature Caesar  
dressing, croutons and shaved parmesan \$10.00

### Insalata Caprese

Fresh sliced tomatoes, Mozzarella cheese, and basil  
drizzled with extra virgin olive oil \$12.50

### West Coast Salad

Our house specialty of marinated calamari, scallops, and  
prawns on a bed of organic greens \$14.50

### Zuppa del Giorno

Soup created daily with our freshest ingredients  
Cup \$5.50 Bowl \$7.50

### Prosciutto Panino

Imported Italian ham and mozzarella cheese on our  
homemade Ciabatta bread \$14.50

### Grilled Chicken Panino

Herb grilled chicken breast with tomatoes, lettuce, onion  
on our homemade Ciabatta bread \$15.00

### Grilled Vegetable Panino

Grilled zucchini, eggplant, mushrooms, bell peppers and  
mozzarella cheese drizzled with extra virgin olive oil on  
our homemade Ciabatta bread \$14.50

### Italian Sausage Panino

Fresh homemade Italian sausage and bell pepper on our  
homemade Ciabatta bread \$13.50

## PRIMI PIATTI

### Fettuccine con salsicce

Fettuccine pasta with fresh homemade Italian sausage  
in marinara sauce \$16.50

### Capellini Pomodoro

Angel hair pasta in a garlic, tomato, and basil sauce \$15.50

### Fettuccine Alfredo

Fettuccine pasta in a nutmeg and parmesan cheese sauce \$16.00 Chicken \$18.50 5 Prawns \$23.50

### Fettuccine della Nonna

Shrimp, zucchini, and fettuccine with garlic, and  
extra virgin olive oil \$17.50

### Spaghetti con Calamari

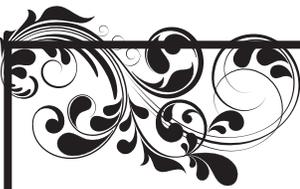
Spaghetti pasta with calamari in marinara sauce \$17.50

### Pasta Primavera

Spaghetti with seasonal vegetables, garlic, and extra virgin olive oil \$16.50

### Penne Bolognese

Penne pasta with traditional meat and tomato sauce \$17.50



## PRIMI PIATTI continued

### Linguine Vongole

Linguine pasta with fresh baby clams in either a fresh tomato sauce or in a garlic white wine sauce \$18.50

### Gnocchi al Pomodoro o Gorgonzola

Homemade potato dumplings in either a fresh tomato sauce or a spinach and Gorgonzola cheese sauce \$17.50

### Lasagna al Ragu

Our house specialty meat lasagna  
(Requires 15 minutes) \$ 17.50

### Linguine Tutto Mare

Linguine pasta with fresh clams, prawns, scallops, and calamari in tomato sauce \$19.50

## SECONDI PIATTI

### Vitello Piccata

Veal scaloppini sauteed with lemon, capers,  
and white wine \$25.00

### Vitello Marsala

Veal scaloppini sauteed with mushrooms  
and Marsala wine \$25.00

### Vitello Saltimbocca

Veal scaloppini topped with prosciutto and mozzarella cheese, sauteed  
in a sage white wine sauce \$25.00

### Pollo Parmigiana

Lightly breaded breast of chicken topped with  
mozzarella cheese and fresh marinara sauce \$20.50

### Pollo Limone

Tender breast of chicken sauteed in a lemony butter white wine sauce \$20.50

### Bistecca alla Griglia

Grilled Black Angus New York steak served with fresh vegetables, topped with our homemade  
basil-herbs sauce \$28.50

### Costoletta D'agnello

Grilled seasoned Lamb chops served with fresh vegetables, topped with our homemade  
basil-herb sauce \$30.00

### Calamari Steak Piccata

Calamari steak sauteed with lemon capers, and white wine \$23.50

### Gamberi Bordolese

Jumbo Prawns sauteed in a garlic tomato white wine sauce \$29.50

Fresh Fish of the Day (Ask your server)