



# LUNCH MENU

## INSALATA/ ANTIPASTO/PANINO

**Prosciutto con Frutta**  
Imported Italian ham served with  
fresh seasonal fruit \$9.50

**Calamari saute**  
Fresh calamari and mushrooms sauteed  
in a red tomato sauce \$8.50

**Bruschetta**  
Toasted Italian bread brushed with extra virgin olive oil  
topped with diced tomatoes, garlic and basil \$5.00

**Insalata Mista**  
Mixed organic greens tossed in balsamic vinaigrette  
\$5.00

**Caesar Salad**  
Romaine lettuce tossed in our signature Caesar dressing,  
croutons and shaved parmesan \$6.00

**Insalata Caprese**  
Fresh sliced tomatoes, Mozzarella cheese, and basil  
drizzled with extra virgin olive oil \$8.00

**West Coast Salad**  
Our house specialty of marinated calamari, scallops, and  
prawns on a bed of organic greens \$11.50

**Zuppa del Giorno**  
Soup created daily with our freshest ingredients  
Cup \$4.00 Bowl \$6.00

**Prosciutto Panino**  
Imported Italian ham and mozzarella cheese on our  
homemade Ciabatta bread \$11.50

**Grilled Chicken Panino**  
Herb grilled chicken breast with tomatoes, lettuce, onion  
on our homemade Ciabatta bread \$11.50

**Grilled Vegetable Panino**  
Grilled zucchini, eggplant, mushrooms, bell peppers and  
mozzarella cheese drizzled with extra virgin olive oil on our  
homemade Ciabatta bread \$10.00

**Italian Sausage Panino**  
Fresh homemade Italian sausage and bell pepper on our  
homemade Ciabatta bread \$10.50

## PRIMI PIATTI

**Fettuccine con salsicce**  
Fettuccine pasta with fresh homemade Italian sausage  
in marinara sauce \$13.50

**Capellini Pomodoro**  
Angel hair pasta in a garlic, tomato, and basil sauce \$12.50

**Fettuccine Alfredo**  
Fettuccine pasta in a nutmeg and parmesan cheese sauce \$13.50 Chicken \$16.50 Prawns \$22.50

**Fettuccine della Nonna**  
Shrimp, zucchini, and fettuccine with garlic, and  
extra virgin olive oil \$15.50

**Spaghetti con Calamari**  
Spaghetti pasta with calamari in marinara sauce \$14.50

**Pasta Primavera**  
Spaghetti with seasonal vegetables, garlic, and extra virgin olive oil \$13.50

**Penne Bolognese**  
Penne pasta with traditional meat and tomato sauce \$14.50



## PRIMI PIATTI continued

### Linguine Vongole (White or Red)

Linguine pasta with fresh baby clams in either a fresh tomato sauce or in a garlic white wine sauce \$15.50

### Gnocchi al Pomodoro o Gorgonzola

Homemade potato dumplings in either a fresh tomato sauce or a spinach and Gorgonzola cheese sauce \$13.50

### Lasagna al Ragu

Our house specialty meat lasagna  
(Requires 15 minutes) \$ 14.50

### Linguine Tutto Mare

Linguine pasta with fresh clams, prawns, scallops, and calamari in tomato sauce \$17.50

## SECONDI PIATTI

### Vitello Piccata

Veal scaloppini sauteed with lemon, capers,  
and white wine \$21.50

### Vitello Marsala

Veal scaloppini sauteed with mushrooms  
and Marsala wine \$21.50

### Vitello Saltimbocca

Veal scaloppini topped with prosciutto and mozzarella cheese, sauteed  
in a sage white wine sauce \$21.50

### Pollo Parmigiana

Lightly breaded breast of chicken topped with  
mozzarella cheese and fresh marinara sauce \$16.50

### Pollo Limone

Tender breast of chicken sauteed in a lemony butter white wine sauce \$16.50

### Bistecca alla Griglia

Grilled Black Angus New York steak served with fresh vegetables, topped with our homemade  
basil-herbs sauce \$24.50

### Costoletta D'agnello

Grilled seasoned Lamb chops served with fresh vegetables, topped with our homemade  
basil-herb sauce \$26.00

### Calamari Steak Piccata

Calamari steak sauteed with lemon capers, and white wine \$17.50

### Gamberi Bordolese

Jumbo Prawns sauteed in a garlic tomato white wine sauce \$24.50

### Fresh Fish of the Day (A.Q)