



LUNCH MENU

APPETIZERS

Fried Calamari

With cracked sea salt,
lemon, parsley &
marinara sauce **\$11.95**

Lumache con Aglio

Butter braised Escargot
with garlic over smoked
bacon pastry puff **\$11.95**

Seafood Salad

Marinated shrimp,
octopus, calamari &
vegetables in
lemon garlic oil **\$13.95**

Mozzarella Caprese

Fresh mozzarella, vine ripe tomatoes,
basil, evoo, & a balsamic glaze **\$10.95**

Tonno Crudo

Poppy seed crusted Ahi Tuna, white
balsamic citrus vinaigrette, shaved
radish & pickled celery **\$12.95**

Mussels con Pernod

Steamed P.E.I. mussels with Pernod, basil,
onion, grape tomatoes & Italian butter **\$13.95**

SOUPS AND SALADS

Soup of the Day

Our chef's touch on traditional
comfort soups **\$6.95**

Pasta e Fagioli

Cannellini beans, vegetables
& tomato **\$6.95**

House Salad

Organic baby greens tossed in
aged balsamic vinaigrette
with tomato & carrot **\$6.95**
Add Feta or gorgonzola **\$1.95**

Vergina Salad

Cucumbers, tomatoes, peppers, onions,
olives & feta tossed with romaine in
extra virgin olive oil, garlic & lemon
\$9.95

Caesar Salad

Crispy romaine lettuce tossed with
croutons & parmesan in creamy
Caesar dressing **\$7.95**

Blackened Chicken

Tossed Organic Baby Spinach in wild
berry vinaigrette, goat cheese crumbles
& crusted pecans **\$13.95**

Add:

Anchovies **\$1,**

Grilled

Chicken **\$5,**

Shrimp

\$9,

Seared Tuna

\$9,

Grilled Salmon

\$9,

Please alert your server of any allergies or food consumption restrictions!

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

18% gratuity will be added to all parties of 6 or more

PASTA

Linguini con Vongole

Littleneck Clams sautéed with garlic, extra virgin olive oil, white wine & parsley over linguini \$ 16.95

Shrimp Scampi "Livornese" *

Scampi prepared in the Livornese style. A medium spiced pomodoro sauce with kalamata olives, capers & grape tomatoes, served over a bed of linguine \$13.95

Chicken Parmigiana

Breaded chicken with tomato sauce & mozzarella over linguini marinara \$12.95

Linguine Puntanesea *

A spicy pomodoro prepared with anchovy filets, shallots, capers & black olives tossed with linguine & fresh basil \$9.95

Pollo alla Fresco * +

Cubed chicken breast sautéed with garlic, grape tomatoes, diced plum tomatoes & fresh basil tossed with penne & topped with parmesan shavings \$10.95

Eggplant Parmigiana

Crisp eggplant with parmesan cheese, tomato sauce & mozzarella over linguini marinara \$11.95

HOUSE SPECIALTIES

Butternut Squash Ravioli

Roasted butternut squash ravioli & amaretto cookie crumbs tossed in sage Buerre Noisette \$15.95

Spedini di Gamberi

A grilled Italian breadcrumb crisp shrimp skewer served with a light olive oil & lemon zest sprinkle & a side of sundried tomato parmesan risotto \$15.95

Hickory Planked Salmon * +

Roasted 8oz. filet of salmon served with a fresh vegetable medley & roasted potatoes \$16.95

Executive Energy Pasta

Diced abundant chicken breast & bacon bits tossed with fresh diced tomatoes, broccoli florets & sliced mushrooms. Served with a whole wheat penne pasta in an aglio olio sauce & roasted pine nuts \$13.95

Tilapia alla Capriciosa *

Broiled with our white wine herb butter sauce & topped with a cool blend of diced roma plum tomatoes, red onions, fresh basil & extra virgin olive oil in aglio olio whole wheat spaghetti \$12.95

Pangasius alla Limone

Broiled fish filet in a white wine herb butter sauce served with a sundried tomato parmesan risotto \$12.95

SANDWICHES

Served with Terra chips

Cotoletta di Pollo Impanata +

Breaded chicken cutlet sandwich with baby field greens, red onions, sliced tomatoes & a spicy roasted red pepper aioli. Served on a toasted ciabatta. \$ 12.95

Sandwich di Manzo Italiano * +

Sautéed shredded beef "Philly Style" with sautéed onions & assorted peppers in a balsamic caramelization topped with melted provolone \$13.50

Melanzana Ciabatta * +

Crisp breaded eggplant topped with vine ripe tomatoes, baby field greens & roasted yellow pepper, caramelized garlic & shallot mayonnaise \$ 12.95

Salsiccia e Pepe "Vergina Style" * +

Sliced mild Italian sausage sautéed with assorted peppers & sliced red onions, topped with melted mozzarella cheese \$11.50

Split charge \$5

There are plenty of gluten free & healthy choice options

(*) Gluten free availability \$1.95 up charge

(+) Healthy choice \$1.95 up charge