



Lunch Set Menu #1

\$15 Per Person

FIRST COURSE

CAESAR SALAD

*Crisp Romaine Lettuce with Romano Cheese and Garlic Croutons.
Tossed in our Caesar Dressing.*

HOUSE SALAD

*Mixed Greens with Fresh Diced Tomatoes, Carrots, Pickled Beets,
Cucumber, Kalamata Olives, Romano Cheese, and Croutons.
Tossed in our House Creamy Italian Dressing.*

SECOND COURSE

CASERECCE ALLE MELANZANE

*Twisted Pasta with Roasted Eggplant, Olive Oil, Garlic, Basil, Marinara Sauce
and Topped With Mozzarella Cheese*

INTERALI BUFALA E POMODORINI

*Whole Wheat Fettuccine Pasta with Marinara Sauce,
Buffalo Mozzarella, Basil, Garlic, and Extra Virgin Olive Oil.*

CANNELLONI DI POLLO E SALSICCIA

*Grilled Breast of Chicken, Crumbled Spicy Sausage and
Fontina Cheese Rolled in a Pasta Sheet. Served over a
Bed of Roasted Red Pepper Alfredo Sauce. Drizzled with Basil Pesto.*



Lunch Set Menu #2

\$19 Per Person

FIRST COURSE

CAESAR SALAD

*Crisp Romaine Lettuce with Romano Cheese and Garlic Croutons.
Tossed in our Caesar Dressing.*

HOUSE SALAD

*Mixed Greens with Fresh Diced Tomatoes, Carrots, Pickled Beets,
Cucumber, Kalamata Olives, Romano Cheese and Croutons.
Tossed in our House Creamy Italian Dressing.*

SECOND COURSE

RIGATONI CON POLLO

*Sliced Grilled Chicken, Peas, Fresh Diced Tomatoes, Roasted Corn, and Shell
Pasta. Tossed with a White Wine Cream Sauce. Topped with a Fresh Herb and
Romano Cheese Gratin.*

TRADITIONAL MEAT LASAGNA

A Delightful, Favorite, Family Recipe.

EGGPLANT PARMESAN

*Crispy Layers of Golden Eggplant and Ricotta Cheese, Topped with Melted
Mozzarella, Fontina and Romano Cheeses, Served on a Bed of
Angel Hair Pasta and Finished with Marinara Sauce.*



Lunch Set Menu #3

\$24 Per Person

FIRST COURSE

CAESAR SALAD

Crisp Romaine Lettuce with Romano Cheese and Garlic Croutons. Tossed in our Caesar Dressing.

HOUSE SALAD

Mixed Greens with Fresh Diced Tomatoes, Carrots, Pickled Beets, Cucumber, Kalamata Olives, Romano Cheese and Croutons. Tossed in our House Creamy Italian Dressing

SECOND COURSE

ORECCHIETTE ALLA CALABRESE

Ear Shaped Pasta with Broccolini, Crumbled Italian Sausage, Garlic, Calabria Peppers and a Touch of Marinara Sauce

RAVIOLO APERTO AL SALMONE

Folded Fresh Pasta Sheet with Sautéed Atlantic Salmon, Julienne Vegetables, and Tomatoes in an Olive Oil and Roasted Garlic Sauce.

CHICKEN PARMIGIANA

Breaded Chicken Breast Topped with Tomato Sauce and Mozzarella Cheese. Served with Angel Hair Pasta and Marinara Sauce.

FETTUCINE CON ASPARAGI

Fettuccine Pasta Tossed with Asparagus, Sun Dried Tomatoes, Fresh Basil, Light Lemon Butter Sauce.

THIRD COURSE

DOUBLE CHOCOLATE CAKE

A Decadent Homemade Flourless Chocolate Cake with Raspberry Sauce.

PANE BUDINO

Homemade Warm Bread Pudding with Raisins, Chocolate Chips, and Cinnamon Custard.

Served Atop a Crème Anglaise and Caramel Sauce with Vanilla Ice Cream.