

LUNCH

BOUNTIFUL BUFFET*

Our chefs invite you to sample our luncheon buffet complete with hot entrée selections, chef carving station, the "create your own" pasta station, delicious soups, side dishes, salads and variety of desserts.

Complete Buffet \$12.95

Soup and Salad Buffet \$7.95

ANTIPASTI

Parmesan Potato Gnocchi \$9.

Tossed with Pancetta Bacon and Caramelized Onion

House Made Breaded Mozzarella \$8.

With Tomato Basil Sauce

Goat Cheese Terrine \$9.

Layers of Roasted Red Peppers and Creamy Goat's Cheese with Arugula, Red Wine Dressing and Toasted Olive Bread

Portobello Mushroom \$9.

Grilled Portobello Mushroom Cap filled with Spicy Italian Sausage, Preserved Tomato, Spinach and Asiago Cheese, served with Marinara

SOUPS

Soup of the Day \$6.

Lobster Bisque \$12.75.

Minestrone \$6.

Chili \$6.

SALADS AND PIZZA

Caesar Salad \$8.

Romaine Leaves with Traditional Dressing, Croutons, Parmigiano and Anchovies.

Add Chicken \$12. Add Shrimp \$14.

Cobb Salad \$12.

Iceberg Lettuce Wedge with Applewood Bacon, Crumbled Bleu Cheese, Tomato, Eggs and Hickory Smoked Turkey Breast served with an Avocado Ranch Dressing

Greek Salad \$12.

House Salad Mix tossed with Olives, Vine Ripened Tomato, Feta Cheese, Cucumber, Red Onion and Grilled Marinated Chicken

Grilled Shrimp Salad \$14.

Baby Arugula, Asparagus and Roma Tomato in a Parmesan Basket, drizzled with Sweet Onion Vinaigrette Dressing

Piatto Grilled Pizza \$12.

Grilled House-Made Pizza with Marinara, Mozzarella Cheese and Topped with Baby Arugula and Basil Oil

Chef's Pizza of The Day \$12.

Sandwiches

All Sandwiches served with French Fries or House-Made Giardiniera.

Half - Pound Angus* \$10.50.

Choice of Two Toppings: Applewood Bacon, Farmhouse Cheddar, Bleu Cheese, Sautéed Onions, Mushrooms, Swiss, Provolone, Pepper Jack or Barbecue Sauce

Pollo Grigliata \$10.

Marinated Chicken Breast, Sundried Tomato Pesto, Smoked Mozzarella and Fresh Basil on House-Made Focaccia

Mini Croissant Trio \$10.

Fresh Tuna Salad, Curry Chicken Salad and Egg Salad

Club Novo \$9.

Ham, Turkey, Applewood Bacon, Lettuce, Tomato, Swiss and Cheddar Cheese on Fresh Baked Focaccia

Piatto Panini \$10.50.

Italian Roll with Prosciutto, Capicola, Salami, Baby Arugula, Reggiano, Pecorino and Basil Spread

Chicken Parmesan Wrap \$12.

Hand Breaded Chicken Parmesan inside a Spinach Wrap with Mozzarella and Parmesan Cheese, served with Marinara

Grilled NY Strip Sandwich* \$14.

NY Strip Steak with Sautéed Mushrooms and Fried Onions, served on Italian Loaf with Red Wine Thyme and Roasted Garlic Butter

Entrees

Cannelloni \$12.

Hand-Made Pasta Sheets rolled with Ricotta, Spinach, Basil, Reggiano and Parmesan, served with Marinara

Linguini Del Mar \$16.

Linguini Pasta tossed with Shrimp, Scallops, Chopped Clams, Smoked Mussels and Spinach in a Creamy Tomato Tarragon Sauce

Penne Pasta with Smoked Chicken \$15.

Penne Pasta with Smoked Chicken, Shiitake Mushrooms, Oven Dried Tomatoes with a roasted Garlic Cream Sauce topped with Pine Nuts

Grilled Beef Spiedie* \$15.

Grilled Skewer of Beef Tenderloin with Peperonata and Parmesan Rosemary Mashed Potatoes

House Salad available with an Entrée for \$1.50

Consuming raw or undercooked meats, poultry, seafood or eggs may pose an increased risk of food borne illness.

These items are served cooked to order.