SPECIAL LUNCH MENU
35PP I TAX AND GRATUITY NOT INCLUDED

First Course choice of

Caesar Salad
TAKEN FROM THE VILLAGE OF NYC

Tomato Salad
TOMATOES, RED ONION, CUCUMBER, FETA AND HERBS

Calamari Fritti
LIGHTLY FRIED CALAMARI WITH A SPICY MARINARA SAUCE

Lentil Soup
WITH ANGEL HAIR

Mediterranean Grilled Octopus
FRISSE AND ORANGES
ADDITIONAL 10

Rucola
BABY ARUGULA WITH OLIVE OIL AND FRESH LEMON TONED WITH SHAVED AGED PARMESAN CHEESE

Second Course choice of

Ravoli Melanzane
SAUTÉED RAVIOLI, BUTTER SAGE

Cavatelli con Salsiccia
PASTA WITH SAUSAGE AND BROCCOLI RABE

Paillard di Pollo
TOMATO, ARUGULA AND RED ONION

Shrimp Arrabbiata
SPICY GARLIC WHITE WINE SAUCE
ADDITIONAL 7

Picatta di Vitello al Limone
VEAL SAUTÉED IN A WHITE WINE LEMON SAUCE

Cobb Salad
AMERICAN GARDEN SALAD WITH CHICKEN

Salmone Bellito
POACHED SALMON

Veal Chop
GRILLED WITH SAGE AND GARLIC, ROASTED POTATOES
ADDITIONAL 10

Dessert choice of

CHOCOLATE PANNA COTTA
PISTACHIO RICOTTA TART
LEMON TART

Please inform us of any allergies before ordering.
* Consumer Advisory – Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness.