



SUMMER RESTAURANT WEEK 2026

LUNCH MENU - \$35

ANTIPASTI

Arancini al Limone e Timo (d,g,v)

Carnaroli Rice, Imported Mascarpone, Lemon Zest

Crudo de Pescatore

Hiramasa, Verjus, & Sea Grapes

Baby Gem Salad (d,g,v)

(GF Available, Dairy Free Available)

Herbed Ricotta Balls, Avocado, House Made Focaccia, Fresh Vegetables

SECONDI

Vegetable Panino (d,g,v)

(Dairy Free Available)

Grilled Eggplant, Zucchini, Roasted Tomato, Fresh Mozzarella, & Arugula

Served with a Small Salad

Chicken Panino (d,g,v)

(Dairy Free Available)

Grilled Amish Farm Chicken, Roasted Tomato, & Arugula

Served with a Small Salad

Tagliatelle al Pomodoro (d,g,v)

(Dairy Free Available, Gluten Free Pasta Available)

San Marzano, Ricotta, Basil

Linguine alla Cozze (d,g)

(Dairy Free Available, Gluten Free Pasta Available)

New England Mussels, Guanciale, White Lambrusco, Tarragon, & Calabrian Chili

DOLCI

Gelati della Casa (d,g,v)

(GF Available)

Olive Oil

Maritozzo (n,d,g,v)

with Strawberry & Rhubarb

Rosselli "Tiramisu" al Cioccolato (d,g,v)

Mascarpone, Espresso & Cioccolato Savoiardi

SUBSTITUTIONS POLITELY DECLINED