



EXTENDED SUMMER RESTAURANT WEEK 2026

LUNCH MENU - \$35

ANTIPASTI

Choose 1

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

Carnaroli Rice, Imported Mascarpone, Lemon Zest

Baby Gem Salad (d,g,v)

(GF Available, Dairy Free Available)

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

SECONDI

Choose 1

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

Choose 1

Olive Oil Gelato (d,g,v)

(GF Available)

Garnished with Pistachio & Blood Orange

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

Mascarpone, Espresso & Cioccolato Savoiardi

SUBSTITUTIONS POLITELY DECLINED CONTAINS: **n**- Nuts **d** - Dairy **g** - Gluten **v** - Vegetarian

Consuming raw or undercooked meats poultry seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.