

# Quick

## ITALIAN LUNCH

## 2-COURSE MENU | \$22

1 antipasto and 1 piatto for a lunch break Italian-style!

### ANTIPASTI *choose one*

#### BRUSCHETTA AL POMODORO

Grilled Housemade Otto Tondo Bread, Cherry Tomatoes, Fresh Basil, Extra Virgin Olive Oil

#### CAPRESE FIOR DI LATTE

Housemade Mozzarella, Farmers Heirloom Tomatoes, Basil, Extra Virgin Olive Oil

#### VELLUTATA DI PISELLI

Spring Pea Soup, Potato, Olive Oil, Pepper, Salt

#### ARANCINI POMODORO E MOZZARELLA

Carnaroli Rice, Fresh Housemade Mozzarella, Mutti Tomato Sauce

### PIATTI *choose one*

#### PIZZA

##### MARGHERITA VERACE TSG

San Marzano Tomato Sauce, Buffalo Mozzarella, Basil, Extra Virgin Olive Oil

##### GENOVESE

Housemade Basil Pesto, Mozzarella, Extra Virgin Olive Oil

##### CALZONE

San Marzano Tomato Sauce, Buffalo Mozzarella, Ricotta, Fresh Basil, Extra Virgin Olive Oil

##### LEGGERA PIZZA DOUGH +3

Blend of corn, rice, and buckwheat flours. While this flour is gluten-free, our environment is not, meaning trace amounts of gluten may be present. Not certified for celiac disease.

#### PASTA

##### LO SPAGHETTO AL POMODORO

Afeltra Spaghetti, Così Com'è Datterino Tomatoes, Extra Virgin Olive Oil, Sea Salt, Fresh Basil

##### CACIO E PEPE

Afeltra Bucatini, Pecorino Romano Mitica, Pepper

##### QUADRATI DI SPINACI

Calabro Ricotta and Spinach Filled Ravioli, Mutti Cherry Tomato Sauce, Basil, 12-Month Parmigiano Reggiano® DOP

##### RAVIOLI DI ZUCCA

Calabro Ricotta and Pumpkin Filled Ravioli, Butter, Sage, Agriform Parmigiano Reggiano DOP

#### VERDURE

##### INSALATA DI RUCOLA E PARMIGIANO

Arugula, 18-Month Parmigiano Reggiano® DOP, Lemon Vinaigrette

##### TRICOLORE

Red And White Endive, Arugula, Pecorino Pepato, Breadcrumbs, Lemon-Anchovy Vinaigrette

##### INSALATA DI TONNO

Arugula, Calippo Tuna, Green Beans, Fingerling Potatoes, Cherry Tomatoes, Hard-Boiled Egg, Taggiasca Olives, Cucumber, Lemon Vinaigrette

 Vegetarian

 Vegan

 Gluten Friendly

# Quick ITALIAN LUNCH

## VINI

3 FL OZ HALF GLASS | 6 FL OZ GLASS  
750ML BOTTLE

### SPUMANTE | SPARKLING

**Prosecco NV** 6 | 13 | 52  
Ronco Belvedere, Veneto

**Lambrusco Vecchia Modena NV** 7 | 14 | 56  
Cleto Chiarli, Emilia-Romagna

### BIANCO | WHITE

**Zamo Bianco 2020** 7 | 14 | 56  
Le Vigne de Zamo, Friuli Venezia-Giulia

**Pinot Grigio 2021** 8 | 16 | 64  
Elena Walch, Alto Adige

**Gavi Di Gavi 2019** 8 | 16 | 64  
Fontanafredda, Piemonte

### ROSATO | ROSÉ

**Rosato 2019** 8 | 16 | 64  
Bastianich, Friuli-Venezia Giulia

### ROSSI | RED

**Montepulciano D'Abruzzo 2020** 7 | 15 | 60  
Marchesi Migliorati, Abruzzo

**Pinot Nero 2020** 9 | 18 | 72  
Erste+Neue, Alto Adige

**Barbera 2020** 8 | 16 | 64  
Borgogno, Piemonte

## HOUSE COCKTAILS

*freshly crafted for something light!*

**Aperol Spritz** 15  
Aperol, Prosecco, Sparkling Water,  
Orange Slice

**Elderflower Blossom** 15  
St Germain, Prosecco,  
Sparkling Water, Mint Spring

## BIRRE

**Peroni, Nastro Azzurro** 9  
Lager, 5.1% abv, Italy

**60 Minute, Dogfish Head** 9  
IPA, 6% abv, Delaware

*Looking for more vino? See our main menu for  
extensive options by the glass and by the bottle!*