

# Quick ITALIAN LUNCH

## TWO-COURSE MENU | \$22

One antipasto and one piatto for a lunch break Italian-style! per person

### ANTIPASTI choose one

#### BRUSCHETTA AL POMODORO

Housemade Rustic Bread, Heirloom Tomato, Basil, Olive Oil

#### PANZANELLA TOSCANA

Housemade Bread, Heirloom Tomatoes, Cucumber, Taggiasca Olives, Celery, Red Onion, Basil, White Wine Vinegar, Olitalia Extra Virgin Olive Oil

#### INSALATA DI RUCOLA

Wild Arugula, Shaved Grana Padano DOP, Ponti Balsamic Vinegar

#### ARANCINI

Arborio Rice, Mutti Tomato, Housemade Mozzarella

### PIATTI choose one

#### PIZZA

##### MARGHERITA VERACE TSG

San Marzano Tomato Sauce, Mozzarella di Bufala, Basil, Extra Virgin Olive Oil

##### CACIO E PEPE

Mozzarella di Bufala, Pecorino Romano DOP, Black Pepper, Extra Virgin Olive Oil, Basil

##### GENOVESE

Housemade Basil Pesto, Mozzarella, 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

##### QUADRATI

Ricotta and Spinach Filled Pasta, Lemon, Butter, Pistachios

##### TAGLIATELLE ALLA BOLOGNESE

Thin Ribbon-Shaped Housemade Pasta, Beef and Pork Ragù, Mutti Tomatoes, Parmigiano Reggiano® DOP

#### INSALATA

##### CAVOLO E QUINOA

Lacinato Kale, Quinoa, Roasted Beets, Goat Cheese, Walnuts, White Balsamic Vinaigrette

##### ESTIVA

Mixed Greens, Carrots, Radishes, Celery, Lemon, Extra Virgin Olive Oil

##### DI TONNO

Gem Lettuce, Callipo Tuna, Cherry Tomatoes, Red Onions, Hard Boiled Cedar Ridge Egg, Lemon Vinaigrette

#### Salad Add-Ons

Hard Boiled Cedar Ridge Egg +3  
Housemade Mozzarella +6  
Olive Oil Poached Chicken +6  
Liuzzi Burratina +8  
Citrus Marinated Gulf Shrimp +8  
Grilled A-Bar-N-Ranch Waygu Flat Iron Steak +10

# Quick ITALIAN LUNCH

## VINI

3 FL OZ | 5 FL OZ | BOTTLE

### SPUMANTE | SPARKLING

- 'Il Fresco' Prosecco** 8 | 13 | 52  
Villa Sandi, *Veneto*
- 'Vecchia Modena' Lambrusco** 8 | 12 | 48  
Cleto Chiarli, *Emilia-Romagna*

### BIANCO | WHITE

- Falanghina Vigneti di Bruma** 9 | 14 | 56  
Fattoria la Rivolta, *Campania*
- Pinot Grigio** 12 | 16 | 64  
Italo Cescon, *Veneto*

### ROSATO | ROSÉ

- Bertarose** 8 | 11 | 44  
Bertani, *Veneto*
- Rosato Savu** 8 | 11 | 44  
iGreco, *Calabria*

### ROSSI | RED

- Sangiovese** 8 | 12 | 48  
La Mozza, *Toscana*
- Palazzo della Torre** 9 | 13 | 52  
Allegrini, *Veneto*
- Chianti Classico** 12 | 17 | 68  
Certosa di Belriguardo, *Toscana*

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

## COCKTAILS

freshly crafted

- Bellini** 11  
Canella Bellini
- Aperol Spritz** 13  
Aperol, Prosecco, Fever-Tree Club Soda

## BIRRE

- Peroni, Nastro Azzurro** 7  
Draft Lager, 4.7% abv, Italy
- 60 Minute IPA, Dogfish Head** 7  
Canned IPA, 6% abv, Delaware
- SeaQuench Ale, Dogfish Head** 7  
Canned Session Sour, 4.9% abv, Delaware

## MOCKTAILS

- Hibiscus Ginger Cooler** 8  
Hibiscus, Lemon, Fever-Tree Ginger Beer, Fever-Tree Cub Soda
- Mint Pineapple Press** 8  
Mint, Pineapple, Lime, Sparkling Lemonade, Fever-Tree Club Soda