

Family Style Lunch

\$38

Three Course Lunch 1st course- select **one** item from the Salad section

2nd course - select **one** item from the Pasta section

3rd course - select **two** items from Entrée section

Menu Options:

+\$3pp for any additional selection within a course

+\$5pp for an additional course

+\$3pp unlimited soft drinks, coffee and tea

+\$3pp plating fee for "bring your own" dessert

Salad

1. **Caesar** whole leaf romaine, grana padano, garlic crostini, anchovy aioli
2. **Harvest** baby field greens, tomato, red onion, olive, radish, oregano vinaigrette
3. **Arugula & Prosciutto** baby arugula, lemon, virgin olive oil, gorgonzola cheese
4. **Tri Colore** arugula, endive, radicchio, white balsamic vinaigrette
5. **Seafood Salad** (+\$3pp) shrimp, calamari, octopus, scungilli, evoo, lemon, vinegar pepper
6. **Caprese** house made fresh mozzarella, beefsteak tomato, virgin olive oil, aged balsamic
7. **Ancient Grains** quinoa, puffed faro, apple, brussels sprout, kale, pecorino, sunflower seed, lemon vin.

Pasta

1. **Chitarra** harvest tomato & fresh basil sauce, grana padano
2. **Penne A La Vodka** plum tomato, cream
3. **Rigatoni Amatricana** guanciale, pancetta, braised red onion
4. **Cheese Tortellini** venetian bolognese, garden sage, prima donna
5. **Linguini White Clam Sauce** garlic, lemon, white wine
6. **Orecchiette** broccoli rabe & sausage
7. **Risotto** seasonal preparation (can be made vegan)
8. **Wild Mushroom Risotto** pecorino, chive, white truffle oil

Entrée

1. **Faroe Island Salmon** seasonal preparation from our menu
2. **Flounder Milanese** baby arugula, red onion, tomato, meyer lemon vinaigrette
3. **Sole Piccata** sautéed tuscan kale, boiled yukon potato, lemon parsley butter
4. **Chicken Scallopini Francese** tuscan kale, meyer lemon-parsley butter
5. **Chicken Parmesan** marinara, mozzarella, sautéed broccoli rabe, garlic & oil
6. **Pasta of Your Choice**
7. **Braised Short Rib** creamy heirloom polenta, bell pepper, cherry tomato, basil
***Premium Entrée must be third entrée selection*
8. *****New York Strip Steak**(+\$3pp) seasonal preparation from our menu
9. *****Filet Mignon** (+\$5pp) chef's selection

Menu Enhancements:

Harvest Seafood Tower \$98 each

8 King Crab Legs, 10 Cocktail Shrimp, 10 Oysters & 10 Clams

Red pepper/lime mignonette, dijonnaise, cocktail sauce

Porterhouse Steak \$99 each

Assorted Pizzas menu price for family style pizzas on table

Fresh Fruit Platter \$25

Truffle Pops \$36 (12)

Dessert Additions

1. **Cookies & Ricotta Mini Cannoli**
2. **New York Cheesecake**
3. **Tiramisu**
4. **Zeppole**
5. **Flourless Chocolate Cake**
6. **Panna Cotta**
7. **Celebration Cake** (your choice of cakes, filling, icing and inscription)