

Three Course Lunch 1st course- select **one** item from either Salad or Pasta

2nd course - select **two** items from Entrée section

3rd course – select one item from the Dessert section

Soft drinks, coffee and tea

Menu Options:

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

+\$5pp for an additional course

Salad

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

Pasta

1. **Chitarra** harvest tomato sauce & basil
2. **Penne A La Vodka** plum tomato, cream
3. **Rigatoni Amatriciana** guanciale, pancetta, harvest tomato & 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 from our menu (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, yukon potato, lemon, parsley butter sauce
4. **Chicken Scallopini Francese** tuscan kale, meyer lemon-parsley butter
5. **Chicken Parmesan** marinara, mozzarella, sautéed broccoli rabe, garlic & oil
6. **Braised Short Rib** creamy heirloom polenta, bell pepper, cherry tomato, basil
7. **Pasta of your choice**
8. **Petite 12 oz New York Strip Steak** seasonal preparation from our menu
****Premium Entrée must be third option selection*
9. *****16 oz New York Strip Steak (+\$3)** seasonal preparation from our menu
10. *****Veal Scallopini Marsala(+\$3)** wild mushrooms, heirloom polenta, marsala wine

Dessert

1. **NY Style Cheesecake**
2. **Passion Fruit Semifreddo**
3. **Flourless Chocolate Cake**
4. **Panna Cotta**
5. **Valrhona Chocolate Cake**
6. **Celebration Cake** (your choice of cakes, filling, icing and inscription)

Menu Enhancements:

Harvest Seafood Tower \$98/tower

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

Red pepper lime mignonette, dijonnaise, cocktail sauce

Prosciutto & Melon \$18 per platter

Artichoke alla Giudia \$18 per platter

arugula purée, grana padano, cured olive

Assorted Pizzas menu price for family style pizzas on table

Fresh Fruit \$25 per platter

Truffle Pops \$36 for 12 truffles

\$43pp + tax & 16% gratuity + 5% Administration Fee