

PRANZO

SATURDAY LUNCH

11:00am-1:00pm

Soup & Salads

The House – sm 6 lg 11

Romaine, carrot, & croutons; with dressing of choice: Italian, Roquefort, or Caesar

The Arugula – sm 8 lg 15

Arugula, dried cherries, Montchevre goat cheese, basil, almonds, tossed in sherry balsamic vinaigrette

The Mix – sm 7.5 lg 13

Romaine, black olives, salami, mozzarella, carrot, & croutons; with dressing of choice: Italian, Roquefort, or Caesar

Zuppa Toscana – cup 5 bowl 9

Creamy chicken base, potatoes, kale, crumbled Italian sausage, diced bacon, and crushed red pepper

Sandwiches

includes a side of potato chips

add a cup of soup for 2.00 or the house salad for 1.00

Caprese – 13

Fresh tomato, fresh mozzarella, & fresh basil; with a sweet balsamic glaze & olive oil

Prosciutto & Arugula – 16

Prosciutto, arugula, fresh mozzarella, & fresh tomato; with basil peso aioli

Steak – 17

Sautéed seasoned steak, Havarti cheese, & caramelized onions; with mayo

Italian Cubano – 17

Slow roasted pork, prosciutto, provolone, & pickles; with mustard aioli

Spicy Trio – 17

Spicy copa, salami, pepperoni, provolone, spicy calabrese peppers, lettuce, & tomato

Thin Crust Pizza

10 inches

Cheese – 10

Cheese + 1 topping 11.5

Cheese + 2 toppings 13

Cheese + 3 toppings 15

Pesto or olive oil base 1.50

Topping Options

Artichoke hearts, black olives, copa, fresh or sun dried tomatoes, garlic, green peppers, mushrooms, onions, pesto drizzle, pepperoni, pineapple, prosciutto, salami, or sausage