

**Lunch Menu**

**Tuesday-Friday**

**12pm-3pm**

**Choice of soup or salad**

**\$12.95**

***Pollo Alla Francese***

Battered chicken breast fried to golden brown with  
lemon sauce

***Pollo Alla Piccata***

Zesty lemon, capers, artichoke hearts in white wine  
sauce

***Pollo Alla Goccia D'oro***

Milanese style, fresh tomatoes, red onions, melted  
fresh mozzarella in a balsamic vinaigrette with extra  
virgin olive oil

***Pollo Alla Parmigiana***

***Pollo Alla Principessa***

Roasted red peppers, asparagus, melted mozzarella in  
light brown sauce

***Broiled Salmon***

With dijon mustard sauce

***Filet of Sole Oreganata***

Layered with seasoned breadcrumbs with butter &  
garlic

***Eggplant Parmigiana***

***Penne Fantasia***

Shrimp, zucchini, sun dried tomatoes, in creamy pink  
sauce

***Penne Goccia D'oro***

Shrimp, zucchini, portobello mushrooms, in garlic &  
oil

***Rigatoni Alla Vodka***

***Penne Broccoli Di Rabe***

With sliced sweet sausage in garlic & oil

***Penne Fiorentina***

Diced grilled chicken, spinach, roasted red peppers,  
in creamy pink sauce

***Veal will be an additional \$4***

***Chicken Caesar Wrap***

Grilled chicken with romaine lettuce, roasted red  
peppers, & parmesan cheese

***Chicken Balsamico Wrap***

Baby arugula, roasted red peppers, fresh mozzarella,  
grilled chicken, with a balsamic glaze

***Caprese Panini***

Grilled chicken, roasted red peppers, fresh  
mozzarella, fresh slices of tomato, arugula, with a  
pesto-mayo sauce

***Vitello y Broccoli di Rabe Panini +4***

Breaded veal cutlet, broccoli rabe, provolone cheese,  
spicy cherry peppers with a garlic & oil sauce

***Francese Panini***

Egg battered chicken breast, fresh mozzarella,  
asparagus, roasted red peppers with a lemon white  
wine seasoning

***Philly Cheese Steak Panini***

Sauteed with onions, sweet peppers, provolone  
cheese with worcester sauce

***Served with french fries***

**Additions**

***Chicken-\$6***

***Meatballs(3)-\$6***

***Jumbo Shrimp(3)-\$12***

***Sausage-\$5***

***Lunch Menu up to 10 people***

***Includes House Desserts & Coffee or Tea***

*Menu items marked with an "\*" can be cooked to your liking.*

*Consuming raw or undercooked meat, fish, shellfish or fresh eggs may increase your risk of foodborne illnesses, and other interactions with present medical conditions and/or pregnancy.*

***There will be an additional charge of 3.5% if paid by card.***

## Desserts

### Tortoni

Vanilla ice cream with toasted coconut & maraschino  
cherry topping

### Italian Cheesecake

Homemade ricotta cheesecake

### Cannoli

Hard cannoli shells stuffed with our homemade  
chocolate chip cannoli cream

### Spumoni-\$5

Layered ice cream with pistachio & chocolate chips

### Tiramisu-\$6

Mascarpone cheese & heavy cream delicately made  
with kahlua liquor, lady fingers dipped in espresso,  
sprinkled lightly with chocolate & cinnamon powder

### Jonathon Lord Cheesecake-\$6

New York Style Cheesecake

### Chocolate Mousse Cake-\$6

### Carrot Cake-\$6

### Tartufo-\$6

Vanilla & Chocolate ice cream covered in hard  
chocolate filled with almonds & cherry

### Bindi Sorbet-\$6

Coconut  
Mango

## Coffee

### 100% Colombian

Regular Coffee  
Decaf Coffee

### Lipton Tea

Black tea, decaf black tea, or green tea

### Crema Del Sole

Double Espresso-\$4

Single Espresso-\$2

*Also available in decaf*

### Cappuccino-\$4

Foamed milk with a shot of single espresso with  
cinnamon powder

## Spiked Coffee

### Goccia D'oro-\$9

Baileys & Frangelico, fresh brewed coffee, & fresh  
whipped cream

### Irish-\$8

Jameson, fresh brewed coffee, fresh whipped cream,  
& a touch of Creme de Menthe

### Mexican-\$8

Kahlua liquor, fresh brewed coffee, & fresh whipped  
cream

### Tito's Favorite-\$9

Kahlua & Tito's vodka, heavy cream, fresh brewed  
coffee, & fresh whipped cream

### Jamaican-\$8

Tia Maria Liqueur, fresh brewed coffee, & fresh  
whipped cream

*Priced items are not included*

*While peanuts or other tree nuts may not be a key ingredient in every one of our menu items, all our menu items are produced in the same area where products containing various nut items are created. Though best practices are used in the preparation of our menu items, inadvertent cross-contamination may occur.*

*There will be an additional charge of 3.5% if paid by card.*