



LUNCH MENU

Full Bar Available

Appetizers

Soup: Chef's daily selection

With Meal \$8.95— Without Meal \$10.95

Gazpacho: Chilled tomato soup with diced vegetables \$9.95
Add Lump Crab Meat \$6.95

Lobster Bisque: With Lump Crab meat \$14.95

Shrimp Cocktail: Shrimps served with our house made zesty tequila cocktail \$14.95
Add Lump Crab Meat \$6.95

Lobster Bruschetta: Fresh lobster salad with light mayo, avocado, red onion, cilantro, lime juice, naked tomatoes \$16.95

Bresaola: Italian cured air-dried beef, baby arugula, kalamata olives, fresh mozzarella, lemon and olive oil \$17.95

Smoked Salmon: Smoked wild Norwegian salmon, red onion, capers, crème fraiche and toast \$16.95

Beef Carpaccio: Thinly sliced raw beef tenderloin, baby arugula, truffle cheese, lemon olive oil \$16.95

Prosciutto e Melone: Fresh cantaloupe with Prosciutto Di Parma \$15.95

Prosciutto Wrapped Dates: Stuffed with Manchego cheese, organic baby spinach drizzled with aged balsamic reduction \$11.95

Escargot: In a lemon, butter, parsley and garlic sauce \$14.95

Salads

Caesar: Crispy romaine, herbed croutons with shaved parmesan reggiano \$11.50

Greens: Organic seasonal greens, fresh tomatoes with balsamic vinaigrette \$11.50

Wedge: Iceberg lettuce, blue cheese, chopped tomatoes and crispy bacon with blue cheese dressing \$13.50

Pear: Gorgonzola crumbles, fresh pears, candied walnuts, and organic seasonal greens with champagne vinaigrette \$14.50

Spinach: Organic baby spinach with candied walnuts, bacon and goat cheese, tomatoes, onion with red wine vinaigrette \$13.95

Arugula: Baby arugula, hearts of palm, artichokes, sundried tomatoes, Kalamata olives, parmesan reggiano with lemon olive oil dressing and drizzled with white truffle oil \$16.50

Beet: Arugula, spinach and romaine with beets, orange, maple roasted pecans, red onion, gorgonzola cheese, ginger citrus vinaigrette \$15.50

Caprese: Fresh Mozzarella, tomatoes, basil, aged balsamic reduction and olive oil \$15.50

Burrata: Burrata cheese from Puglia, made with fresh Italian mozzarella and cream, baby arugula, cherry tomatoes, aged balsamic reduction and olive oil \$19.95

Add to above salads:

Prosciutto di Parma \$6.95 - Chicken \$5.95 - Shrimps \$8.95

Chicken Paillard: Pounded flat free range chicken, a la plancha \$9.95

Salmon Paillard: Pounded flat salmon, a la plancha, cooked well done \$10.95

(Above proteins served with salads only)

Main Courses

Fish and Chips: New England Style beer battered Haddock served with shoe string potatoes and tartar sauce \$22.95

Salmone Al Cedro: Horseradish crusted cedar plank salmon, grained mustard butter sauce served with asparagus \$28.95

Snapper Al Limone: Pan seared Key West Snapper with artichokes in a lemon white wine sauce served with sautéed garlic spinach \$28.95

Veal Milanese: Lightly breaded, golden brown with arugula and shaved fennel salad in lemon olive oil vinaigrette \$28.95

Veal Piccata: Sautéed veal medallions in a lemon white wine caper sauce, served with sautéed spinach and Sachetti pasta stuffed with cheese and black truffle \$29.95

Ravioli Di Aragosta: Ravioli stuffed with lobster claws and tail, fresh tomatoes in a tomato cream sauce \$29.95

Linguini Vongole Alla Positano: Linguini tossed with steamed little neck clams, cherry tomatoes, white wine, garlic and crushed red pepper flakes \$25.95

Capellini Granchio: Angel hair pasta with crab meat, asparagus, sundried tomatoes in a white wine butter sauce \$26.95

Tagliolini alla Bolognese: Fresh tomato grounded veal meat sauce \$22.95

Butternut Squash Ravioli: Brown butter sage sauce finished with candied walnuts and Pecorino Romano \$21.95

Sandwiches

Chicken: Pounded chicken breast, tomato, basil pesto mayo and melted mozzarella \$14.95

Salmon: Smoked wild Norwegian salmon, brie cheese, arugula, red onion and crème fraiche \$16.95

Prosciutto: Fresh Mozzarella, Prosciutto Di Parma, baby arugula and balsamic \$16.95

Tuscan Burger: 8 oz. North Carolina organic free range ground beef, goat cheese, baby arugula and balsamic honey mustard, served in a Keiser Roll and shoestring fries \$18.95

Split Sandwich/Extra Plate \$2.95

Truffle Parmesan Fries \$7.95

Tarte Flambée

(Thin Crust Flatbread)

Caprese: Mozzarella, fresh tomatoes, olive oil and basil \$16.95

Add Prosciutto and Arugula \$5.95

Sausage: Tomato sauce, Mozzarella, Italian sausage, roasted peppers, onion and crumbled goat cheese \$18.95

(Handmade, please allow 20-25 minutes labor intensive, not available at peak times)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne. If unsure of your risk, consult a physician. Please notify us of any food allergies.