

R I S T O R A N T E • L U N C H M E N U

ANTIPASTI

- CAPRESE | sliced tomato, balsamic, basil | 8
ARTICHOKE HEARTS | zucchini fries, horseradish cream | 10
CRAB & AVOCADO NEST | cucumbers, mango, gazpacho drizzle | 14
VEAL MEATBALL SLIDERS | marinara, melted provolone, waffle chips | 10
CALAMARI | sweet & spicy sauces, portobello mushroom, Parmigiano Reggiano | 10
ROASTED CHILE PEPPER | filled with shrimp & fontina cheese, finished with a Parmigiano Reggiano cream | 11
ANTIPASTO CLASSICO | cured meats, grilled mixed vegetables, olives, Italian cheeses | 14
ITALIAN SAUSAGE | broccoli rabe, provolone, roasted peppers, balsamic drizzle | 9
BRUCHETTA | roma tomatoes, garlic, basil, parmigiano reggiano | 6
TRUFFLED FRIES | crispy with parmesan | 9

INSALATE

- CLASSIC CAESAR | Parmigiano-Reggiano, croutons | 7
SHRIMP & MANGO | cashews, strawberries, lemon basil vinaigrette | 13
WEDGE | crispy leeks, pancetta, gorgonzola, cherry tomatoes, white balsamic reduction | 8.5
MIXED GREENS | roasted peppers, balsamic onions, gorgonzola, roasted garlic vinaigrette | 8
SPINACH | fennel, portobello mushrooms, goat cheese, cherry tomatoes, sundried tomato vinaigrette | 10
PEAR & WALNUT | apples, cranberries, pancetta, gorgonzola, honey lavender dressing | 10.5
ARUGULA | prosciutto di San Daniele, shaved Parmigiano, balsamic vinaigrette | 11
MANDARIN CHICKEN | spring mix, fennel, citrus vinaigrette | 9

PIZZETTE

- BARBECUE | chicken, fontina, balsamic onions | 10
EGGPLANT | Roma tomatoes & ricotta superfino | 10
MEDITERRANEAN WHITE | spinach, roasted garlic, feta, sliced mushrooms | 9
QUATTRO FORMAGGI | fontina, gorgonzola, mozzarella, provolone | 10 | with pears | 11
FUNGHI | local mushrooms, taleggio, parsley and Parmigiano Reggiano | 10
SPINACH RICOTTA | garlic, sliced Roma tomatoes | 9
MARGHERITA | marinara, basil, fresh mozzarella | 9

PANINIS

- BLACK ANGUS BURGER | fontina, apple smoked bacon | 10
CHICKEN ITALIANO | roasted peppers, spinach, sharp provolone | 9
ITALIAN SAUSAGE | portobello mushrooms, roasted peppers, marinara, provolone | 8
FILET of BEEF TIPS | portobello mushrooms, roasted peppers, balsamic onions, gorgonzola | 10
OVEN ROASTED APPLEWOOD SMOKED TURKEY | brie, apple cranberry chutney, honey Dijon, sweet potato fries | 10
ITALIAN TUNA | capers, olives, roasted peppers, diced Roma tomatoes | 10
GRILLED CHICKEN PESTO | vine ripe tomatoes, fresh mozzarella | 10
ROASTED VEGETABLE | fresh mozzarella, red pepper mayonnaise | 8
ITALIAN MEATS and CHEESES | mixed greens, Roma tomatoes | 9

PASTAS & ENTRÉES

- LASAGNA | classic Bolognese ragu, melted mozzarella | 15
FETTUCINI BOLOGNESE | red wine, carrots, celery, onion beef, veal ragu | 14
TAGLIATELLE | portobello, porcini & shiitake mushrooms in a truffle cream sauce | 18
FREE RANGE CHICKEN | roasted peppers, shaved Parmigiano Reggiano, arugula, roasted potatoes | 15
GLENARM KING SALMON | over risotto, sundried tomato-mango butter, sautéed spinach | 15
GNOCCHI al TELEFONO | melted mozzarella, fresh basil, pomodoro sauce | 14
CAVATELLI | gulf shrimp, zucchini, grape tomatoes, sautéed spinach | 16
RAVIOLI DEL GIORNO | 15

Crostini - small piece of toasted bread
Prosciutto di San Daniele - a sweet, tender prosciutto
from the Northwest Italian town of San Daniele
Peperonata - a sauce made from roasted peppers, onions and olive oil

Misti - Italian for "mixed"
pancetta - an Italian take on bacon
Glenarm - a fishing town on the coast of
Northern Ireland known for their organic salmon farm