

Two Course Lunch Prix Fixe

\$15.00/Person Plus Tax & Gratuity

First Course *Choice of One*

Chef's Soup of The Moment

Chef's Daily Inspiration

Baked Clams

L.I. Little Necks – EVOO – Garlic – Toasted "Casino" Crumbs – Charred Lemon.

Flash-Fried Calamari

Semolina – Arrabbiata Sauce – Garlic Aioli.

Steamed P.E.I. Mussels

Pancetta – Blistered Tomato "Toast" – Fresno Chili Brodetto.

Braised Tuscan Short Rib Meatballs

Mini Gorgonzola Polenta "Cakes" – Horseradish Gremolata – Pickled Red Onion – Barolo Jus.

Tuscan Caesar

Baby Kale – Romaine – Ciabatta Croutons – Pecorino Cheese – Creamy Caesar Dressing.

Our Simple Greens

Mesclun Field Greens – Blistered Grape Tomatoes – Julienne Red Onions – Balsamic Vinaigrette.

Salad Add On: Grilled Chicken \$6, Jumbo Shrimp (4) \$9, Atlantic Salmon, \$8, CAB NY Strip \$10

Second Course *Choice of One*

Orecchiette Toscana

Sweet & Spicy Italian Sausage – Broccoli Rabe – Garlic Confit – Whipped Herb Ricotta.

Penne a la Vodka

Prosciutto – Red Onion – Tomato-Vodka Cream – Fresh Basil – Pecorino Romano.

Add Grilled Chicken \$6, Add Jumbo Shrimp (4) \$9

Speck & Arugula Flatbread

Whipped Ricotta – Fig Preserves – Fontina – Wild Flower Honey – EVOO.

Grilled Pesto Chicken "Club" Sandwich

Melted Swiss Cheese – L,T,O – Crisp Pork Belly – Fire-Roasted Peppers – Pesto Aioli – Pressed Panini Bread.

Atlantic Salmon*

Tuscan Farro - Hazelnut Pesto – Garden Vegetable Salsa Verde – Bell Pepper Oil.

"Oscar" Meets "Florentina" Fillet of Sole \$5 Supplement

Blue Crab Crusted Sole – Sautéed baby Spinach – Vegetable Orzo – Lemon-Chardonnay Butter.

Chicken Milanese

Blistered Grape Tomatoes – Red Onion Julienne – Baby Arugula – Grana Cheese – Charred Lemon – Balsamic Vinaigrette.

**Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase the risk of food borne illness, especially if you have certain medical conditions*

