

# Lunch

06/14/2017

## ANTIPASTI

<b>ARANCINI OF THE DAY</b>	<b>9</b>	<b>POLPETTE FORNO</b>	<b>8</b>
		<i>Grass fed ground beef meatballs, mozzarella, parmesan, pinenuts,</i>	
<b>STUFFED EGGPLANT</b>	<b>7</b>	<b>COZZE MARINARA</b>	<b>10</b>
<i>Milk fed ground veal, fontina, mozzarella, sweet peas, onions, ragù</i>		<i>Mussels, garlic, tomatoes, focaccia toast raisins, ragù</i>	
<b>BAKED CLAMS (1/2 DOZEN)</b>	<b>12</b>	<b>CALAMARI FRIED OR GRILLED</b>	<b>12</b>
<i>Butter, parmesan breadcrumbs</i>		<i>Grilled Calamari with zucchini &amp; carrots</i>	
<b>SAUSAGE &amp; PEPPERS *</b>	<b>8</b>	<b>MISTO GRIGLIA *</b>	<b>14</b>
<i>Kalamata olives, capers, garlic</i>		<i>Octopus, calamari, shrimp, zucchini, carrots</i>	

## SOUP & SALADS

<b>SOUP OF THE DAY</b>	<b>3</b>	<b>CAESAR</b>	<b>14</b>
<b>HOUSE *</b>	<b>3</b>	<i>Romaine Lettuce, amish grilled chicken breast, toasted bread, reggiano parmesan</i>	
<b>CAPRESE *</b>	<b>10</b>	<b>CHICKEN SALAD</b>	<b>14</b>
<i>Beefsteak tomatoes, fresh mozzarella, evoo, herbs, basil</i>		<i>Amish Chicken, avocado, grilled mushrooms, mix green, roasted red peppers, shaved parmesan, pepperoncini, dressing.</i>	
<b>ITALIAN CHOP</b>	<b>13</b>	<b>ROASTED BEETS &amp; SALMONE*</b>	<b>15</b>
<i>Romaine, chicken, gorgonzola, red onion, ditalini pasta, fresh tomatoes, pepperoncini, dressing</i>		<i>Mix greens, grilled salmon, mix beets, goat cheese, roasted pecans, raspberry vinaigrette</i>	
<b>SWEET CORN &amp; BURRATA</b>	<b>13</b>		
<i>Charred corn, red peppers, EVOO, spinach, basil, white balsamic reduction</i>			

## PANINIS

*All served with choice of home chips, house salad or soup*

		<b>CHICKEN PARMESAN</b>	<b>13</b>
		<i>Breaded chicken, tomato basil sauce, mozzarella cheese, served on italian baguette</i>	
<b>SAUSAGE &amp; PEPPERS</b>	<b>10</b>	<b>POLLO PISANO</b>	<b>13</b>
<i>Kalamata olives, capers, garlic, fresh mozzarella, served on italian baguette</i>		<i>Chicken breast, spinach, roasted garlic, mozzarella, portobello, served on italian baguette</i>	
<b>MEATBALL E PROVOLONE</b>	<b>10</b>	<b>ITALIAN CUBANO</b>	<b>14</b>
<i>Grass fed ground beef meatballs, mozzarella, parmesan, pinenuts, raisins, ragù, served on Italian baguette</i>		<i>Pork tenderloin, prosciutto, mozzarella, avocado, lettuce, tomato, peppercini cream, italian baguette</i>	
<b>POLLO CAPRESE</b>	<b>12</b>	<b>VEAL PARMESAN</b>	<b>17</b>
<i>Chicken breast, tomato, basil, EVOO, herbs served on Italian baguette</i>		<i>Breaded veal, tomato basil sauce, mozzarella cheese, served on italian baguette</i>	

## HOMEMADE PASTA

(GLUTEN FREE PASTA OPTIONAL - 2)

<b>CANNELLONI</b>	<b>9</b>	<b>ROTOLO FORMAGGI</b>	<b>12</b>
<i>Meatballs, ricotta, mozzarella, ragù</i>		<i>Ricotta, carrots, mascarpone, zucchini, vodka sauce</i>	
<b>CHEESE RAVIOLI</b>	<b>10</b>	<b>GNOCCHI POMODORO</b>	<b>12</b>
<i>Tomato, basil, fresh mozzarella</i>		<i>Tomato, basil, fresh mozzarella</i>	
<b>PENNE VODKA</b>	<b>10</b>	<b>ORECCHIETTE FUNGHI</b>	<b>15</b>
<i>Onions, pancetta, tomato, basil, panna</i>		<i>Italian sausage, mushrooms, garlic mascarpone, truffle oil</i>	
<b>SPAGHETTI BOLOGNESE</b>	<b>12</b>	<b>PAPPARDELLE GENOVESE</b>	<b>15</b>
		<i>Braised short ribs, EVOO, caramelized onion puree, reggiano parmesan</i>	
<b>TORTELLINI PROSCIUTTO</b>	<b>12</b>	<b>CAVATELLI SALSICCE</b>	<b>14</b>
<i>Meatfilled pasta, wild mushroom, peas, onions, panna</i>		<i>Sausage, fresh mozzarella, garlic, cherry tomatoes</i>	
<b>RISOTTO DEL GIORNO</b>	<b>MK</b>		

All of our dishes are made fresh to order.  
From our kitchen, to your mouths!

## Buon Appetito!

## FOCACCIA DI PIZZA

<b>MARGHERITA</b>	<b>8</b>
<i>Fresh mozzarella, tomato, basil</i>	
<b>BURRATA E CORN</b>	<b>12</b>
<i>Charred corn, red peppers, EVOO, basil, reggiano parmesan</i>	

## VEGETABLES

<b>TRUFFLE PARMESAN CHIPS</b>	<b>4</b>
<b>ROASTED SWEET POTATOES</b>	<b>4</b>
<b>SPINACH-GF</b>	<b>4</b>
<i>Garlic, evoo</i>	
<b>MUSHROOM MARSALA</b>	<b>4</b>
<i>Onions, marsala wine</i>	
<b>VESUVIO POTATOES</b>	<b>4</b>
<b>PARMESAN POLENTA-GF</b>	<b>4</b>
<b>SWEETCORN SALAD-GF</b>	<b>5</b>
<i>Onions, RRP, white balsamic</i>	

## CLASSICS

<b>CHICKEN VESUVIO</b>	<b>14</b>
<i>Evoo, garlic, herbs, yukon potatoes</i>	
<b>CHICKEN MARSALA</b>	<b>14</b>
<i>Amish chicken, wild organic mushrooms, onions, Marsala wine</i>	
<b>CHICKEN PARMIGIANA</b>	<b>14</b>
<i>Served with pasta</i>	
<b>VEAL PARMIGIANA</b>	<b>28</b>
<b>VEAL PICATTA</b>	
<i>Capers, lemon, garlic, spinach, white wine</i>	
<b>VEAL SALTIMBOCCA</b>	<b>28</b>
<i>Prosciutto, mozzarella, spinach, garlic, sage whitewine</i>	

## FISH & PASTA

<b>LOBSTER GNOCCHI</b>	<b>14</b>
<i>Potato dumplings, lobster cream sauce, garlic breadcumb, parmesan chees</i>	
<b>LINGUINI CLAMS</b>	<b>18</b>
<i>Garlic, EVOO, chili pepper, sea salt</i>	
<b>SALMONE SPINACH</b>	<b>19</b>
<i>Seared, scottich salmon, charred corn, RRP, sauteed spinach</i>	
<b>SCAMPI FRA DIAVOLO</b>	<b>19</b>
<i>Fresh shrimp, clams, mussels, garlic, cherry tomato, evoo, hot peppers, linguini</i>	

\* - Gluten free

EVOO - Extra virgin olive oil

Consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness.  
Please alert your server if you have any food allergies or dietary restrictions

# Lunch

## IMPORTED CRAFTS

- KONIG PILSNER 4.9 ABV** 7  
 DUISBURG, GERMANY 1PINT .09oz CAN  
 Light & crisp with tastes & aroma of hay hops, grains & bread.
- ERDINGER HEFE-WEIZEN WEISSBRAU 6.2 ABV** 7  
 ERDING, GERMANY 12oz BOTTLE  
 Brewed with fine yeast giving esters of banana & clove.
- STIEGAL GRAPEFRUIT RADLER 2.5 ABV** 9  
 AUSTRIA 16.9oz CAN  
 Light and refreshing blend of Goldbrau beer & grapefruit juice soda.
- MENABREA BIRRA 4.8 ABV** 7  
 ITALY 11.2oz BOTTLE  
 Intense ale with a deep amber color. Hints of chestnut, plum, honey & caramel.

## DRAFT

- ALLAGASH WHITE BELGIAN WHEAT 5.1% ABV** 7  
 PORTLAND, ME 12oz POUR  
 Spiced with a special blend of coriander and Curacao orange peel. This white holds up true Belgian tradition wheat beer.
- KROMBACHER, PILS 4.8 ABV** 7  
 GERMANY 12oz POUR  
 A distinctive, finely bitter taste with a full-flavoured aroma
- THREE FLOYDS, TOXIC MALTZ BELGIAN ALE** 9  
 MUNSTER, INDIANA 10oz POUR 7.9% ABV  
 A medium bodied belgium ale that is malty sweet at first with a bitter warming finish.
- On Tap Next: Alter, Alterior Motive IPA 6.5% ABV**

## DOMESTIC

- MILLER LITE** 4
- COORS LITE** 4
- AMSTEL LIGHT** 4
- SAM ADAMS** 4

## IMPORTS

- STELLA ARTOIS** 5
- MORETTI** 5
- PERONI** 5
- ST PAULI** 4  
 (NON-ALCOHOLIC)

## DOMESTIC CRAFT

- MODUS HOPERANDI IPA 6.8 ABV** 6  
 DURANGO, COLORADO 12oz CAN  
 Slightly aggressive and hoppy india pale ale.
- OFF COLOR TROUBLESOME GOSE WHEAT 4.3 ABV** 6  
 CHICAGO, ILLINOIS 12oz BOTTLE  
 Tart & refreshing german style wheat with hints of coriander.
- ANTHEM CIDER 6.2 ABV** 6  
 SALEM, OREGON 12oz CAN  
 Aroma delivers a strong apple note, somewhat sweet and a littl tart.
- LE MERLE SAISON FARMHOUSE ALE 7.9 ABV** 7  
 FORT BRAGG, CALIFORNIA 12oz BOTTLE  
 Belgian yeast, subtle flavor and pale in color.
- SOUL STYLE IPA 6.5 ABV** 7  
 SAN DIEGO, CALIFORNIA 12oz BOTTLE  
 Citra and Cascade hops are layered, allowing bright tropical waves of flavorful citrus and floral notes
- OSKAR BLUES, PRISCILLA 5.2 ABV** 7  
 LYONS, COLORADO 12oz CAN  
 This American take on the Belgian Classic Wit, featuring orange peel and coriander spice emanated from the baseent blues music legacy Dave McIntyre (Oskar Blusologist) built at the original Oskar Blues Grill & Brew in Lyons, CO.
- THREE FLOYDS** 7  
 MUNSTER, INDIANA  
 Ask your server.

## SIGNATURE DRINKS

- ROSE´ SANGRIA** 9  
 Rose´, Campari, Cointreau, St. Germain, Symple Syrup, Sprite, Fresh Fruit
- BLOODY MARY** 10  
 Zing Zang bloody mary mix, Absolute peppar, Worcestershire sauce, beer, garnished with lemon lime and olives
- POMEGRANATE SWIRL** 10  
 Ketel, pomegranate liqueur, passion fruit, fresh pomegranate, served up.
- FRENCH MARTINI** 10  
 Grey Goose, chambord, pineapple juice, raspberry puree
- CUCUMBER BASIL & TONIC** 10  
 Effen cucucumber, fresh basil, lime juice, St. Germain, tonic in martini glass
- MOSCOW MULE** 10  
 Absolut vodka, ginger beer, ginger liqueur, lime.
- REDEMPTION OLD FASHIONED** 10  
 Redemption Rye Whiskey, simple syrup, bitters, orange & lemon twist.
- BLOOD O'MAN** 12  
 High west rye bourbon, solerno blood orang liqueur, orange bitters, sweet vermouth, cherry, orange twist.
- ITALIAN MARGARITA** 12  
 Don Julio Anejo, limoncello, sweet sour, lime juice, St. Germain, lemon twist.