



Lunch Menu
\$30 per person

ANTIPASTO

TOMATO & BASIL SOUP
grana padano, focaccia croutons

or

CAESAR SALAD
polenta croutons, parmesan, classic dressing

MAINS

SPAGHETTI & MEATBALLS
veal, beef, pork, pomodoro

or

CHICKEN PARM
*oven baked, provolone, mozzarella
spaghetti marinara*

or

GRILLED SALMON*
*mediterranean chickpea & artichoke salad,
roasted tomato vinaigrette, balsamic*

or

LOBSTER FETTUCINE ALFREDO (Add \$15)
garlic, white wine, parmesan crema

DESSERT

CANNOLI
*sweet ricotta cream, pistachios, cocoa
drops*

or

"NEW JERSEY" STYLE CHEESECAKE
*graham cracker crust, strawberry
compote*

**menu price does not include tax or gratuity*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server of any allergies or medical conditions.



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