



CHEF'S SPECIAL 3- COURSE LUNCH MENU

\$52

FIRST COURSE

Please Choose ONE To Offer on Menu:

Insalata Via Alloro Wild Arugula, Oven Roasted Tomatoes and Shaved Parmesan Cheese

Chef Salad Romaine Lettuce, Arugula, Fresh Fennel, Tomato, Cucumber, Black Olives, Cornishons, Onions, Red Vinegar, and Olive Oil

Insalata Tricolore Radicchio, Arugula, Endive, Shaved Parmesan Cheese, and Balsamic Vinaigrette

Zuppa di Funghi e Farro Mushroom Soup with Farro

SECOND COURSE

Pasta Trio Combination (Please Choose 3 Pastas)

Penne al Pomodoro Penne Pasta with Tomato Basil Sauce

Risotto ai Funghi Mushroom Risotto

Risotto Nero Squid Ink Risotto with Calamari, Shrimp and Scallops (add \$6.50pp)

Paccheri Bolognese Jumbo Artisan Rigatoni with Beef Ragú Bolognese

Penne Arrabbiata Penne Pasta With A Light Spicy Tomato Garlic Parsley Sauce

Ravioli Di Burrata Homemade Spinach Ravioli, Burrata Cheese, Tomato & Basil Sauce

Tortelloni Di Mais Homemade Ravioli With Sweet Corn & Truffle Cheese Sauce (add \$6 pp)

DOLCE

Choice of:

Tiramisu

Lady Fingers Dipped in Espresso and Mascarpone Cream

OR

Gelato

Price Excludes Beverages, Taxes and Gratuity

Rev. 3/11/26



CHEF'S PRESET 3 - COURSE LUNCH MENU

\$62.00

PRIMO PIATTO

Please Choose ONE To Offer on Menu:

Lentil Soup

Green Lentil Soup

Salumiere

Chopped Iceberg Lettuce, Tomato, Sharp Provolone Cheese, Garbanzo Beans, Salami*, Fresh Mozzarella*, Black Olives and Vinegar Sicilian Oregano Dressing

Insalata Via Alloro

Wild Arugula, Oven Roasted Tomatoes and Shaved Parmesan Cheese

Cesare

Tossed Romaine Lettuce With Garlic-Butter Croutons, Shaved Parmesan Cheese And Classic Caesar Dressing

Insalata Rustica

Mixed Baby Greens with Balsamic Dressing, Topped with Grilled Eggplant, Roasted Bell Peppers & Goat Cheese

PIATTO FORTE

Choice Of:

Pasta Combination

Mushroom Risotto & Paccheri Papa Drago

Jumbo Rigatoni with Garlic, Tomato, Basil & Parmesan

Or

Pollo Paillard

Grilled Chicken Breast Served with Seasonal Vegetables

Or

Salmone Grigliato

Grilled Wild New Zealand Salmon Filet with Sautéed Spinach, Sundried Tomato and Black Olive Vinaigrette

DOLCE

Torta Di More

Blackberry Tart with Vanilla Ice Cream

Price Excludes Beverages, Taxes and Gratuity

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CHEF'S 4 COURSE PRESET LUNCH MENU
\$75.00

PRIMO PIATTO

Please Choose ONE To Offer on Menu:

Insalata Di Carciofi

Raw Baby Artichoke and Arugula Salad with Extra Virgin Olive Oil and Shaved Parmesan Cheese

Burrata

Soft and Creamy Fresh Pasteurized Mozzarella Cheese, Served with Bread, Sea Salt, Tomato and Extra Virgin Olive Oil

Insalata Tricolore

Radicchio, Arugula, Endive, Shaved Parmesan, and Balsamic Vinaigrette

SECONDO PIATTO

Please Select TWO for a Pasta Combination:

Penne Arrabbiata

Penne Pasta with Spicy Tomato Sauce

Rigatoni Boscaiola

Rigatoni Pasta with Meat Sauce, Mushrooms, Peas and A Touch of Cream

Gnocchi Al Pesto Genovese

Homemade gnocchi in a Creamy Pesto Sauce

Penne Alla Vodka

Penne Pasta with Vodka and Pink Sauce

PIATTO FORTE

Choice Of:

Salmone Grigliato

Grilled New Zealand Salmon Fillet with Sundried Tomato and Black Olive Vinaigrette

Or

Pollo Paillard

Thinly Pounded Grilled Chicken Breast Served with Seasonal Vegetables

Or

Grigliata Di Verdure

Grilled Eggplant, Oven Roasted Tomato, Roasted Bell Peppers, Grilled Onions and Portobello Mushroom

DOLCE

Please Choose ONE to Offer on Menu:

Panna Cotta

Vanilla Bean Custard Served with Mixed Fresh Berries

Torta Di More

Blackberry Tart with Vanilla Ice Cream

Price Excludes Beverages, Taxes and Gratuity

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CHEF'S 4 COURSE PRESET LUNCH MENU \$85.00

PRIMO PIATTO

Please Choose ONE To Offer On Menu:

Insalata Carciofi

Raw Baby Artichoke and Arugula Salad with Extra Virgin Olive Oil and Shaved Parmesan

Chef Salad

Romaine Lettuce, Arugula, Fennel, Tomato, Cucumber, Black Olives, Cornichons, Onions, Vinegar & Olive Oil

Panzanella Di Farro

Tomato and Cucumber Salad with Farro, Red Onions, Basil, Red Wine & Extra Virgin Olive Oil Vinaigrette

Riso Croccante e Tonno

Spicy Tuna Tartare & Crispy Risotto, Baby Mixed Greens, Jalapenos, Cucumber, Seaweed Salad, & Yuzu Balsamic

SECOND COURSE

Combination Of:

Risotto Con Funghi

Carnaroli Rice with Mushrooms

&

Paccheri Papa Drago

Jumbo Artisanal Rigatoni with Tomatoes, Basil, And Parmesan Cheese

&

Tortelloni Di Zucca

Homemade Tortelloni Stuffed with Pumpkin in a Sage, Cream Sauce

PIATTO FORTE

Choice Of:

Branzino Grigliato

Boneless Butterfly Grilled Loup-De-Mer an Extra Virgin Olive Oil and Sea Salt Served with Sauteed Spinach

Or

Pollo Parmigiana

Breaded Chicken Breast topped with Mozzarella Cheese and Marinara Sauce

Or

Veal Scaloppine

Served with Creamy Mashed Potatoes and Mixed Vegetables with a Marsala Mushroom Sauce

DOLCE

Choice Of:

Tortino Di Cioccolato

Warm Chocolate Cake and Whipped Cream

OR

Tiramisu

Lady Fingers Dipped in Espresso and Mascarpone Cream

OR

Panna Cotta

Vanilla Bean Cream Custard Served with Mixed Fresh Berries

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CUSTOM MENU

IF YOU ARE INTERESTED IN A CUSTOM MENU, WE'D BE DELIGHTED TO COLLABORATE WITH YOU TO CREATE ONE THAT PERFECTLY FITS YOUR VISION. PLEASE SHARE YOUR IDEAS AND PREFERENCES, AND WE'LL PROVIDE YOU WITH A PERSONALIZED QUOTE.

Rev. 3/11/26