

## Lunch

(Prices do not include recommended wine pairing)

### antipasti

#### **Pizza cucina** 16

Chicken, crispy pancetta, creamy white sauce,  
Fresh tomatoes, parmesan, mozzarella,  
green onion

wine pairing: *Feudi di San Gregoria, Falanghina  
Poliziano, Rosso di Montepulciano*

### insalata/zuppa

#### **Beet salad** 8

Red and golden beets, mixed greens, pecans,  
herbed goat cheese, olive oil, balsamic drizzle

wine pairing: *Perazzeta, 'Sara', Sangiovese*

#### **Chef's soup** 5/7

Ask your server for today's selection

### panini

#### **Eggplant parmesan sandwich** 10

Lightly breaded, mozzarella, pomodoro sauce  
ciabatta roll, with garlic fries

wine pairing: *Il Molino, 'Il Volano'*

#### **Steak sandwich** 12

Caramelized onions, mozzarella,  
blue cheese horseradish aioli, with garlic fries

wine pairing: *Feudi di San Gregorio, 'Rubrato', Aglianico*

#### **Chef's calzone** 10

Ask your server for today's selection

### secondi

#### **Lasagne** 15

Chicken, mushrooms, spinach pasta,  
béchamel sauce, ricotta pesto, pomodoro sauce

wine pairing: *Bertani, 'Secco-Bertani', Ripasso*

#### **Chef's featured fish\*** 24

Grilled, sautéed Tuscan style vegetables,  
buerre blanc, blood orange reduction

wine pairing: *DeLille, 'Chaleur Estate Blanc'*

### dolci

#### **Chocolate pecan tart** 8

Whipped cream

wine pairing: *Graham's, 10 year Tawny, Port*

\*Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of foodborne illness.