

VENETIAN LUNCHEON* (3-COURSE) \$20.00* (4-COURSE) \$25.00*

INSALATA

Your choice of one

INSALATA TRE COLORI

...Arugula, endive and radicchio with a virgin olive oil and balsamic vinaigrette

INSALATA ALLA CESARE

...Classic Caesar salad with croutons, parmigiano and Caesar dressing

INSALATA MISTA DELLA CASA

...Field greens with cucumbers, tomatoes and red onion with a Chianti vinaigrette

PASTA

Your choice of one

GEMELLI ALLA AMATRICIANA

...Twisted twin-tube pasta with sweet onions, guanciale, San Marzano tomatoes and basil

FIORETTE ALLA SICILIANO

...With eggplant, zucchini, pine nuts, raisins, fresh tomato and basil

RIGATONI ALLA VODKA

...Rigatoni pasta with sweet onions, prosciutto and peas in a pink vodka sauce

FILETTO DI POMODORO

...Penne pasta with sweet onions, julienne prosciutto, tomato and basil

GARGANELLI CON PESTO

...Flat, rolled pasta with pesto sauce

MEZZE RIGATONI

...Small pasta tubes with tomatoes and peas

(Duet of pasta available at additional cost)

ENTRÉES

Your choice of three

POLLO ALLA MILANESE

...Chicken breast served with an arugula and tomato salad with Chianti vinegar and virgin olive oil

PETTI DI POLLO ALLA PIEMONTESE

...Pan-seared chicken breast stuffed with Fontina and prosciutto with a sweet vermouth sauce

POLLO ALLA PARMIGIANA

...Breaded chicken cutlet topped with melted mozzarella and tomato sauce

SOGLIOLA ALLA FRANCESE

...Sautéed filet of sole in a white wine and lemon sauce

SHRIMP GRATINATI

... Garlic and herb-roasted jumbo shrimp gratinati in white wine and virgin olive oil

PETTI DI POLLO ALLA PRINCIPESSA

...Sautéed chicken breast with asparagus, mozzarella and white mushrooms in a lemon sauce

VITELLO ALLA MARSALA

...Sautéed slices of veal in a Marsala wine sauce **(ADD \$5)**

CAFFE E DOLCE

COLOMBIAN COFFEE, TEA OR ESPRESSO
CHEF'S SELECTION OF DESSERT

***Served Monday thru Friday only**

***Plus Tax and Gratuity**

