

Lunch Menu

~Sandwiches~

SALMON BURGER DIAVOLO on house-baked poppy seed bun with caper mayonnaise, lettuce, tomato, house-cured apple-smoked bacon, cucumber salad \$12

SPICY MEATBALL on baguette with fresh mozzarella, parmesan, tomato sauce, basil \$9

REUBEN PANINI on rye with house-made Flying M corned beef, gruyere, sauerkraut, thousand island \$11

CAPRESE PANINI on 9-grain with fresh mozzarella, tomato, basil, balsamic reduction \$9

ITALIAN GRINDER on baguette with Genoa salami, capicola, provolone, lettuce, tomato, marinated onions and mushrooms \$9

TURKEY BREAST on toasted 9-grain with fontina, truffle mayonnaise, spinach, tomato \$10

GRILLED CHICKEN BREAST on ciabatta with pesto, fresh mozzarella, lettuce, tomato \$10

~Pasta~

MACCHERONI & CHEESE corkscrew pasta in creamy three-cheese sauce \$10

PENNETTE MEDITERANEA mini-penne with red onion, roasted tomato, arugula, olives, capers, feta \$9

TAGLIATELLE BOLOGNESE house-made spinach ribbons with the classic meat sauce of Bologna \$10

SPAGHETTINI e POLPETTE thin spaghetti with a spicy meatball in rich tomato sauce \$9

PEZZE POMODORO house-made pasta pieces with heirloom tomato, basil, garlic \$9

~Sides and Lighter Fare~

Add grilled chicken or house-smoked salmon to any salad \$5

CALAMARI FRITTI lightly battered with a trio of dipping sauces \$12

GREEN SALAD strawberry-Champagne vinaigrette, toasted almonds, cucumber, daikon threads side \$5 / meal \$9

ARUGULA SALAD blood orange vinaigrette, roasted beets, pine nuts, goat cheese, house-cured apple-smoked bacon side \$8 / meal \$13

CAESAR SALAD hearts of romaine, roasted tomato, white anchovy, parmesan side \$6 / meal \$10

ZUPPA di GIORNO ask your server for today's selection and price

CHEESE & FRUIT PLATE chef's choice with mustard trio and mini-baguette \$12

PASTO FRIES parmesan-herb double-fried russets with truffle mayonnaise \$5

PORTABELLA & EGGPLANT FRIES lightly battered, balsamic butter dipping sauce and goat cheese \$8