

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

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PASTA

Your choice of one

RIGATONI RIPIENI ALL' AMATRICIANA

Ricotta-filled rigatoni with sweet onions, guanciale, San Marzano tomatoes and basil

FIORETTE ALLA SICILIANO

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

TORTELLONE BIANCO E VERDE AL PROFUMO DI TARTUFO

Spinach and white tortellone with Parmigiano Reggiano in a white truffle cream sauce

RIGATONI ALLA VODKA

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

PENNE AL FILETTO DI POMODORO

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

MANICOTTI AL FORNO

Baked manicotti with tomato, mozzarella, basil and Pecorino cheese

GNOCCHI DI RICOTTA FATTI A MANO AL PESTO

Hand-rolled baked ricotta gnocchi with pesto sauce

(Duet of pasta available at additional cost)

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ENTRÉES

Your choice of three

POLLO ALLA MILANESE

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

PESCE DEL GIORNO

Grilled fish of the day served with a house salad

PETTI DI POLLO ALLA PIEMONTESE

Pan-seared chicken breast stuffed with Fontina cheese 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

TILAPIA ALLA LIVORNESE

With capers, onions, tomatoes and olives

PETTI DI POLLO ALLA PRINCIPESSA

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

OR

ENTRÉE DUETS

Your choice of one

PETTI DI POLLO ALLA PRINCIPESSA

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

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GAMBERI GRATINATI

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

PETTI DI POLLO ALLA NAPOLETANA

Pan-seared chicken breast with eggplant and mozzarella in a Madeira wine sauce

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VITELLO ALLA MARSALA

Sautéed slices of veal in a Marsala wine sauce

PETTI DI POLLO ALLA MARSALA

Pan-seared chicken breast with assorted mushrooms in a Marsala wine sauce

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VITELLO ALLA FRANCESE

Sautéed slices of veal in a white wine and lemon sauce

DESSERT

AMERICAN COFFEE & HOUSE DESSERT

*Plus Tax and Gratuity

*Served Monday thru Friday only