

Celebrate Lunch

Served Weekdays until 3pm

Salads

Add **Chicken** (200 Cal) or **Shrimp** (270 Cal) to your salad for a little extra

Apple Gorgonzola

Granny Smith apples, spiced walnuts, dried cranberries & Gorgonzola tossed with mixed lettuce in our signature Italian vinaigrette 770 Cal

Caesar

romaine hearts tossed in our signature Caesar dressing with roasted garlic croutons & Parmesan 220 Cal

Mixed Green

mixed lettuce tossed in our signature Italian vinaigrette with Roma tomatoes, red onions, pepperoncini & black & green olives 210 Cal

Soup & Salad

Add **Chicken** (200 Cal) or **Shrimp** (270 Cal) to your salad for a little extra

a cup of **Chef's Featured Soup** 80-310 Cal (ask our staff for today's selection)

with **Mixed Green** or **Caesar** 200-210 Cal

Pastas

Add a cup of **Soup** (80-310 Cal) or **Side Salad** (100-110 Cal) for a little extra

Lasagna

towering layers of meat sauce, ricotta, mozzarella, provolone & Parmesan 610 Cal

Baked Ziti

mozzarella, provolone & rosa sauce tossed & topped with ricotta & Italian-style bread crumbs 950 Cal

Spicy Chicken Rigatoni

chicken breast, garlic, crushed red pepper & peas in spicy rosa sauce 1160 Cal

Shrimp Fra Diavolo

garlic shrimp & crushed red pepper with penne in spicy rosa sauce 980 Cal

Spaghetti Marinara

our homemade marinara sauce served on a bed of imported Italian spaghetti 530 Cal

Spaghetti with Meatball

our famous half-pound meatballs with our homemade marinara sauce 920 Cal

Entrées

Add a cup of **Soup** (80-310 Cal) or **Side Salad** (100-110 Cal) for a little extra

Served with your choice of one side:

Italian Broccoli Romano (240 Cal), Green Beans (250 Cal), Spaghetti Marinara (470 Cal) or Fettuccine Alfredo (690 Cal)

Chicken Parmigiana

topped with our homemade marinara sauce & mozzarella 900 Cal

Eggplant Parmigiana

topped with our homemade marinara sauce, Roma tomatoes, fresh basil & mozzarella 1320 Cal

Chicken Limone

lemon butter sauce & capers 520 Cal

Add to your meal

Fresh Breads

Mozzarella Garlic Bread 70 Cal/piece

Garlic Bread 60 Cal/piece



Add a cup of **Soup** (80-310 Cal) or **Side Salad** (100-110 Cal) for a little extra

Italian Chicken BLT

chicken breast topped with bacon, lettuce, tomato & avocado aioli on ciabatta bread, served with garlic fries 490 Cal

The Mona Lisa

pepperoni, salami, prosciutto, provolone, mozzarella, red peppers, pepperoncini & arugula on ciabatta bread, served with garlic fries 820 Cal

Pesto Chicken Sandwich

pesto chicken breast topped with mozzarella, lettuce & tomato on an artisan bun, served with garlic fries 710 Cal

Meatball Sandwich

our famous half-pound meatball topped with marinara sauce & mozzarella, served with garlic fries. *served traditional or smashed (with bell peppers & yellow onions)* 850 Cal

Italian Flatbread

spicy Italian sausage, pepperoni, red & green bell peppers, yellow onions, mozzarella, provolone & our authentic pizza sauce 670 Cal

Salad & Pasta

choice of Mixed Green or Caesar with choice of Fettuccine Alfredo, Spaghetti Marinara or Creamy Pesto Penne 620-1030 Cal

Desserts

Tiramisu

homemade ladyfingers soaked in dark rum & espresso, layered with mascarpone cheese & topped with cocoa & hazelnut biscotti 1050 Cal

Chocolate Chip Cannoli

crispy mini shells stuffed with cannoli cream filling & chocolate chips, served over a drizzle of chocolate sauce 100 Cal

Italian Crème Cake

three layers of rich lemon cake & mascarpone cheese filling, served in a pool of raspberry sauce & topped with whipped cream 580 Cal

Ice Cream

vanilla or chocolate 100-110 Cal

2,000 calories a day is used for general nutrition advice but calorie needs vary. Additional nutrition information available upon request.

INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY BEFORE PLACING YOUR ORDER. We rely on suppliers for accurate information. Variations may occur due to differences in suppliers, ingredient substitutions & recipe changes. As our operations involve shared preparation/cooking areas, accidental cross contact may occur. We cannot eliminate the risk of cross contact or guarantee that any item is allergen-free. If you have a severe allergy you are at a much greater risk of a serious reaction. Decisions as to the precautions you take, or risks you may expose yourself to, should be made in consultation with your doctor. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, & individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Menu subject to change and may vary by location.