

SPECIAL LUNCH MENU  
35PP | TAX AND GRATUITY NOT INCLUDED

*First Course* choice of

*Caesar Salad*

TAKEN FROM THE VILLAGE OF NYC

*Tomato Salad*

TOMATOES, RED ONION, CUCUMBER,  
FETA AND HERBS

*Calamari Fritti*

LIGHTLY FRIED CALAMARI WITH A SPICY  
MARINARA SAUCE

*Lentil Soup*

WITH ANGEL HAIR

*Mediterranean Grilled Octopus*

FRISSE AND ORANGES  
ADDITIONAL 10

*Rucola*

BABY ARUGULA WITH OLIVE OIL AND FRESH LEMON  
TOPPED WITH SHAVED AGED PARMESAN CHEESE

*Second Course* choice of

*Ravioli Melanzane*

SAUTÉED RAVIOLI, BUTTER SAGE

*Caratelli con Salsiccia*

PASTA WITH SAUSAGE AND BROCCOLI RABE

*Paillard di Pollo*

TOMATO, ARUGULA AND RED ONION

*Shrimp Arrabbiata*

SPICY GARLIC WHITE WINE SAUCE  
ADDITIONAL 7

*Piccata di Vitello al Limone*

VEAL SAUTÉED IN A WHITE WINE LEMON SAUCE

*Cobb Salad*

AMERICAN GARDEN SALAD WITH CHICKEN

*Salmone Bollito*

POACHED SALMON

*Veal Chop*

GRILLED WITH SAGE AND GARLIC, ROASTED POTATOES  
ADDITIONAL 10

*Dessert* choice of

CHOCOLATE PANNA COTTA

PISTACHIO RICOTTA TART

LEMON TART

Please inform us of any allergies before ordering.

\* Consumer Advisory – Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness.