

# Lunch Menu

## Pasta Prix Fixe

Caesar ~ Frisee, Polenta Croutons, Pecorino Romano

Or

dal Campo ~ Baby Greens, Pear, Toasted Almonds, White Balsamic-Dijon Dressing  
followed by

Three Servings of Pasta and Risotto, Hand Made in House

## Primi

Polpetti ~ Meatballs, San Marzano Tomato Sauce, Garlic Bread

Gamberi ~ Fried Shrimp, Frisee, Heirloom Tomato, Basil Vinaigrette

Sformato ~ Cauliflower, Frisee, Pecorino, Truffled Beet Vinaigrette

Cozze ~ Steamed Mussels, Red Peppers and Scallions, Walnut Pesto-White Wine, Grilled Crostini

Malfatti ~ Ricotta Dumpling, Tomato Besciamella, Crispy Spinach, Grana Padano

Barbabietola ~ Roasted Beets, Watercress, Gorgonzola, Blood Orange Vinaigrette

Buratta ~ Baby Arugula, Prosciutto di Parma, Roasted Red Pepper Vinaigrette

Del Campo ~ Baby Greens, Poached Pear, Toasted Almonds, White Balsamic-Dijon Dressing

Caesar al Pollo ~ Frisee, Grilled Chicken, Polenta Croutons, Pecorino Romano

## Secondi

Gnocchi di Patate ~ Made Daily, Lamb Bolognese, Pecorino Romano

Paccheri alla Norma ~ Eggplant, Stewed San Marzano Tomatoes, Basil, Ricotta Salata

Bistecca ~ Sliced Grilled Steak, Roasted Garlic Butter, Fried Onions, Polenta Fries or Field Greens

Aragosta ~ Lobster Roll, Roasted Garlic Mayo, Frisee, Polenta Fries or House Salad

Pollo ~ Walnut Pesto Chicken, Baked Polenta, Fontina Fonduta

Salmone ~ Swiss Chard, Roasted Cipollini Onion, Polenta Fries, Blood Orange Beurre Noisette

Griglia ~ Goat Cheese Grilled Cheese, Tomato, Sunflower Pesto, Red Wine Syrup, Polenta Fries

Peche del Giorno