

LUNCH HOUR SPECIALS

November 26-30, 2018

STARTERS & SALADS

Polpette Giuletta (3)

Three homemade meatball baked in our creamy rose tomato Alfredo marinara with basil and melted fresh mozzarella. Served with garlic bread. 10

Cozze al Romeo (12)

One dozen Prince Edward Island Mussels sautéed in our picante marinara and served with garlic crostinis. 14

Avocado Shrimp Basket

Char-grilled gulf shrimp, grated Parmigiano Reggiano cheese and avocado atop fresh mixed greens and spinach leaves tossed with cherry tomato, red onion, cucumber chips and pecans in a flour tortilla basket. Enjoy with your choice of dressing on the side. 15

GOURMET SANDWICHES

Served with Soup of the Day or Fries

Please Ask Your Server About Our Soup Of The Day

Melanzane Parmigiana

Well marinated battered and flash-fried eggplant topped with fresh mozzarella and grilled tomato, roasted red peppers and baby spinach on a tomato marinara baked Ciabatta. 12

Fancy Turkey Wrap

Freshly sliced turkey breast, provolone cheese, sliced avocado, ripe tomato, red onion, crisp baby spinach leaves tightly wrapped in a flour tortilla with sweet & spicy honey mustard spread. 10

Gypsy Pork

Hand-carved pork shoulder, roasted red peppers, fresh mushrooms and provolone cheese stuffed in a flour tortilla (burrito style) with chipotle aioli, romaine and tomato fixings. 10

Southern Chipotle Wrap

Hand-carved turkey breast, honey ham, Swiss cheese, mild banana peppers, hard boiled egg, red onion, and shredded iceberg lettuce tightly wrapped in a flour tortilla with a creamy chipotle ranch. 11

DAILY LUNCH COMBINATIONS

Soup of The Day & A Half
Sandwich Ham, Sliced Turkey or
Roast Beef w/ Chips & Slaw 8.49

Soup of The Day & Fresh Side
Salad Caesar or Garden Salad
Topped W/ Grilled Chicken, Tuna
or Chicken Salad 9.49

15% Gratuity Will Be Added To Each & Dine-In Check