

Aromi

CICCHETTI (Italian Small Snack/Tapas)

Polpette | Kobe Beef Meatballs with Amatriciana Sauce \$6

Granchio | Our Favorite Crab Cake over Sauteed Corn and Asparagus with Spicy Aioli \$8

Classic Bruschetta | Grilled Ciabatta Bread, Diced Tomatoes, Fresh Mozzarella, Garlic and Basil \$6

Carpaccio | Thinly Sliced Raw Beef Tenderloin with Arugula, Capers, Parmigiano and Citrus Dressing \$8

Tonno | Citrus Flavored, Lightly Spicy Tuna Tartare with Green Olives Tapenade, Shallots and Agrumato \$7

Affettati | Small Charcuterie Board with House-Baked Bread and Italian Cheeses \$7

Polpo | Warm Grilled Octopus with Roasted Potatoes, Crispy Celery, Black Olives and Lemon Vinaigrette \$7

Caprese | Cherry Tomatoes and Buffalo Mozzarella Bite with Basil Flavored EVOO and Balsamic Glaze \$6

Agnello | Thyme and Garlic Flavored New Zealand Lamb Chop over Sauteed Vegetables and Broken Balsamic Dressing \$8

Fregola | Warm Fregola Salad with White Wine and Parsley, Sauteed Manila Clams \$8

HAPPY LUNCH \$18

Course 1

Classic Caesar Salad | Croutons and Parmesan Cheese

-or-

Vanilla and Pepper Salad | Romaine, Arugula, Apples, Avocado, Cranberries, Apple Cider Vinaigrette

-or-

Mixed Green Salad | Tomatoes, Cucumbers and Balsamic Dressing

-or-

Polpo | Warm Grilled Octopus with Roasted Potatoes, Crispy Celery, Black Olives and Lemon Vinaigrette (add \$7)



Course 2

Chicken Parmigiana | Spaghetti Marinara

-or-

Ciabatta Bread Sandwich | Prosciutto, Arugula and Fontina Cheese

-or-

Pan-Seared Branzino | White Wine, Butter and Capers Sauce (add \$7)



Course 3

Vanilla Panna Cotta | Marinated Strawberries

-or-

Fresh Berries Bowl | Assorted Berries, Fresh Mint

-or-

Classic Tiramisu | Coffee Flavored Lady Fingers with Mascarpone Cream

Some classic Italian dishes are not listed, however feel free to ask your server for availability.

Most items can be prepared gluten free.