



LUNCH

M E N U





ANTIPASTI

VEGETABLE SOUP VEGETABLE & WHITE BEANS	\$9.95
CALAMARI FRITTI SERVED WITH MARINARA SAUCE	\$15.95
CLAMS OREGANATA BAKED CLAMS AND SEASONED BREAD CRUMBS	\$16.95
MUSSELS CHOOSE MARINARA SAUCE OR GARLIC WITH WHITE WINE & FRESH HERBS	\$16.95
CRAB CAKE PAN FRIED APPLE FENNEL SLAW, BABY ARUGULA & CARROTS WITH A WHOLE-GRAIN MUSTARD SAUCE	\$20.95
MARINATED GRILLED OCTOPUS FENNEL, RADICCHIO, AND ARUGULA WITH CITRUS LEMON JUICE & OLIVE OIL	\$20.95
SIGNATURE HOMEMADE MEATBALL FOR TWO FRESHLY GROUND BEEF & VEAL MEATBALL WITH FRESH RICOTTA & HOMEMADE MARINARA	\$15.95
OYSTERS PLATTER HALF DOZEN EAST & WEST COAST OYSTERS MIGNONETTE SERVED WITH COCKTAIL SAUCE & FRESH HORSERADISH	\$22.95

INSALATA

ADD CHICKEN \$10 GRILLED SHRIMP (3) \$12 SALMON \$16

OUR SIGNATURE SHRIMP AVOCADO CHILLED SHRIMP, CRISP LETTUCE, CAPERS, ONIONS, CHERRY TOMATOES WITH LEMON & OLIVE OIL	\$20.95
CLASSIC CAESAR ROMAINE LETTUCE, CROUTONS & CAESAR DRESSING	\$10.95
NAPOLEON OF ROASTED BEETS ARUGULA, GOAT CHEESE & CHERRY VINAIGRETTE	\$12.95
WHITE SOFT POLENTA WITH SAUTÉED MUSHROOMS, CRISPY PARMIGIANA CHEESE & TRUFFLE OIL	\$13.95

PASTA

OUR SIGNATURE HOMEMADE BLACK LINGUINE

STEWED CHERRY TOMATOES, SHRIMP, AND JUMBO LUMP CRAB MEAT IN A GARLIC WHITE WINE SAUCE WITH OLIVE OIL & BABY ARUGULA

\$27.95

RIGATONI BOLOGNESE

SIRLOIN BOLOGNESE & SHAVED PARMIGIANA. ALSO AVAILABLE SPICY

\$20.95

GONDOLA RAVIOLI

FOUR CHEESE RAVIOLI WITH SPINACH & ROASTED GARLIC IN LIGHT MARINARA SAUCE

\$20.95

LINGUINI ALLE VONGOLE

MANILA CLAMS WITH SLICED ROASTED GARLIC IN ALFREDO WHITE SAUCE

\$23.95

RICOTTA CAVATELLI

WITH SWEET SAUSAGE & BROCCOLI RABE

\$20.95

WHOLE WHEAT PENNE

SPINACH, PORTOBELLO, AND WALNUTS IN A BRANDY MASCARPONE SAUCE

\$21.95

PESCE

GRILLED SALMON

GRILLED VEGETABLES IN A RED PEPPER AIOLI SAUCE

\$25.95

SHRIMP FRA-DIAVOLO

SPICY MARINARA SAUCE OVER LINGUINI

\$24.95

BRONZINO PICCATA

GRILLED WITH BABY ARUGULA, GRAPE TOMATOES, AVOCADO WITH LEMON & EXTRA VIRGIN OLIVE OIL

\$24.95

SECONDI

CHICKEN "LA SELTA DELLA GENTLE"

BONE IN WHITE AND DARK MEAT, SWEET SAUSAGE, SWEET & HOT PEPPERS, GARLIC OLIVE OIL, AND VINEGAR SAUCE.

\$23.95

PARMIGIANA

SERVED WITH LINGUINI AND MARINARA SAUCE

\$23.95

MILANESE

TOPPED WITH BABY ARUGULA, TOMATOES, RED ONIONS & FRESH MOZZARELLA WITH OLIVE OIL & BALSAMIC

\$23.95

BURGERS AND PANINIS

MAZON BURGER

CRISPY PROSCIUTTO D I PARMA, IMPORTED BURRATA, ROASTED RED PEPPERS & A BALSAMIC GLAZE

\$15.95

MARE E MONTE BURGER

SAUTEED GULF SHRIMP, CALABRIAN PEPPERS, GARLIC & PROVOLONE CHEESE

\$21.95

PROSCIUTTO CIABATTA PANINI

WITH BUFFALO MOZZARELLA, ROASTED PEPPERS, TOMATOES, BASIL PESTO & A BALSAMIC REDUCTION

\$15.95

EGGPLANT CIABATTA PANINI

GRILLED EGGPLANT, ZUCCHINI, ROASTED PEPPERS, & GOAT CHEESE WITH A BASIL PESTO

\$14.95

BISTECCA CIABATTA PANINI

GRILLED SLICED FILET MIGNON, FRESH HERBED MAYONNAISE, BABY ARUGULA & BEEFSTEAK TOMATO

\$20.95