

# SPRING LUNCH MENU

**3 Courses for \$39 p/p**

Indulge in a delightful three-course lunch featuring the rich flavors of Italian cuisine

## APPETIZERS

*Choose One*

### MEATBALLS AL RAGU NAPOLETANO

Meatballs in rich Neapolitan ragù, topped with creamy ricotta flakes.

### INSALATA DI POMODORINI E BURRATA PUGLIESE

Salad with cherry tomatoes paired with luscious Pugliese burrata, drizzled with olive oil.

### IMPEPATA DI COZZE CON CROSTINI ALL'AGLIO

Fresh mussels in a savory broth, paired with crispy garlic crostini.

## ENTREES

*Choose One*

### GNOCCHI ALLA SORRENTINA

Homemade gnocchi with a rich tomato sauce, topped with mozzarella and fresh basil.

### SPAGHETTI ALLA CARBONARA

Fresh spaghetti with eggs and guanciale, finished with Pecorino cheese and black pepper.

### LINGUINE CON POMODORO E BASILICO

Linguine pasta served with San Marzano tomatoes, basil and parmesan cheese.

### WAGYU BEEF SLIDER

Wagyu beef slider served with crispy French fries.

### SCALOPPINE DI POLLO AI FUNGHI

Tender chicken scaloppine with mixed wild mushrooms.

### FILETTO DI BRANZINO ALLA GRIGLIA

Grilled Mediterranean branzino with lemon dressing

## DESSERTS

*Choose One*

### TORTA AL PISTACCHIO

Fragrant pistachio biscuit filled with pastry cream and a creamy vanilla pistachio center.

### CANNOLI

Crispy pastry shell filled with sweet ricotta cream, complemented by a moist chocolate and pistachio lemon cake soaked in tangy lemon syrup pastry cream.