



lunch menu

AVAILABLE 11-3 PM
TUESDAY-SATURDAY

TO START:

CALAMARI Sun Dried Tomato, Basil Aioli, Marinara **12**

COLOSSAL MEATBALL Beef + Pork, Marinara, Artisanal Bread Crisp **8**

GRILLED SEAFOOD Calamari, Shrimp, Octopus, Clams, Mussels, Salsa Verde, Lemon **16**

BRUSCHETTA Roasted Eggplant, Tomato, Balsamic Glaze, Grana **7**

ARANCINI Arborio Rice Balls, Ground Beef, Peas + Mozzarella **9**

BANG SHRIMP Gulf Shrimp, Crisp Batter, Sriracha Aioli **13**

ITALIAN BEEF EGG ROLL Mozzarella, Green Peppers, Caramelized Onions, Giardiniera Relish **8**

MEAT + CHEESE Aged Meats, Artisanal Cheeses, Grain Mustard, Pickled Fennel,
Olive Medley, Cornichon Pickles, Fig Jam, Candied Walnuts, Artisanal Bread Crisp **15**

SOUP/SALAD:

Today's Soup **5**

CAESAR Romaine, Ciabatta Crisps, Shaved Grana Padano **5/8**

CHOPPED Greens, Dried Cherries, Tomato, Onion, Goat Cheese, Bacon, Ditalini, White Balsamic **6/9**

WEDGE Iceberg, Tomato, Crumbled Bleu Cheese, Bacon, Crispy Onion, Bleu Cheese Dressing **5/8**

JULIE'S Greens, Baby Heirlooms, Onion, Bleu Cheese, Candied Walnuts, White Balsamic **6/9**

NAPOLEON Layered Breaded Eggplant, Fresh Mozzarella, Tomato, Arugula, balsamic Glaze **9**

PANZANELLA Romaine, Cucumbers, Heirloom Tomatoes, Red Onions, Croutons, Red Wine Vinaigrette **8**

+ **GRILLED SHRIMP 6** + **PETIT FILET 7** + **CHICKEN 4** + **SALMON 8**

ARTISAN PIZZA:

MARGHERITA Pomodoro, Fresh Mozzarella, Basil **12**

WILD MUSHROOM Parmesan Crème, Cremini, Shitake, Caramelized Onion **14**

SAUSAGE E PEPE Pomodoro, Italian sausage, Caramelized Onions, Bell Peppers **14**

MEAT LOVERS Pomodoro, Meatball, Bacon, Sausage, Salami **16**

CLASSIC CHEESE Pomodoro, Mozzarella **11**

SANDWICH:

Served with Choice of Fresh Cut Fries, House Salad, or Today's Soup

ANGUS BURGER Aged Cheddar, Crispy Onion **10** Bacon **+1**

CHICKEN CAPRESE Fresh Mozzarella, Basil Aioli, Tomato, Arugula **11**

TREZEROS ITALIAN BEEF Green Peppers or Giardiniera Relish **10** Mozzarella **+1**

PARMESAN CHICKEN Marinara, Mozzarella, Basil **11**

TENDERLOIN Horseradish Crème, Spicy Cherry Peppers **15**

MEATBALL Marinara, Spicy Giardiniera Relish **10** Mozzarella **+1**

GRILLED CHICKEN Aged Cheddar, Bacon, Arugula, Onion, Mayo **10**

SMOKED SALMON House Smoked, Goat Cheese Spread, Cucumbers, Multigrain **15**

PULLED PORK House Smoked, House Made Sauce, Caramelized Onions, Colby Jack Cheese **14**

LUNCHEON ENTRÉE + PASTA:

GNOCCHI Slow Braised Pork Ragu **12**

SPAGHETTI & MEATBALL Beef + Pork Meatball, Marinara **12**

CHICKEN PARMESAN Mozzarella, Marinara, Spaghetti **14**

RIGATONI Vodka Cream Sauce, Asparagus, Sun Dried Tomato **12** Parmesan Crusted Chicken **+ 4**

FILET DUO Horseradish, Parmesan Garlic, Seasonal Vegetable, Roasted Baby Golds **20**

CHICKEN MARSALA Wild Mushroom, Risotto with Asparagus **15**

ORECCHIETTE Italian Sausage, Broccolini, Garlic Butter, Chili Flakes **14**

SHRIMP SCAMPI Garlic, White Wine, Spaghetti **17**