

**Lunch - \$15**

First Course

*choice of*

Soup du jour - chef's selection of daily soup

Spinach or Ceasar Salad

Roasted Tomato & Sweet Goat Cheese Bruschetta slow-roasted tomatoes, EVOO, garlic, basil, lightly toasted baguette, whipped goat cheese & shaved Parmesan

Second Course

*choice of*

Chicken, Pappardelle Pasta & Ricotta Dumplings - pulled chicken, celery, carrots & onions. In a rich rosemary chicken broth with pappardelle pasta & housemade ricotta dumplings

Pesto Shrimp Risotto - jumbo Gulf shrimp, marinated in basil pesto & cooked in garlic butter. Tossed with roasted tomatoes, roasted red peppers, onions, paborio rice & pesto cream sauce, topped with shaved parmesan

Short Rib Raviolis - house-made raviolis, stuffed with slow-braised beef short rib meat, ricotta cheese, scallions & rosemary. Topped with a sweet garlic cream sauce, fresh grated parmesan & baked

Third Course

*\$5 upcharge / choice of*

Raspberry Ricotta Cheesecake with a Bicotti Cookie Crumble & berries jubilee

House Made Tiramisu & espresso mousse

Cannoli Trio with Pistachio Gelato