

Lunch - \$33

First Course

Garden Salad - organic mixed greens, grape tomato, sliced cucumber, white balsamic vinaigrette

Caesar Salad - romaine hearts, kale, classic caesar dressing, black sesame crouton, shaved parmesan cheese

Second Course

Meatball & Marinara - all beef hand rolled meatballs, san marzano tomato marinara, olive oil

BBQ Pulled Pork Sandwich - balsamic barbeque, napa cabbage, roasted corn, calabrese, pretzel bun

Third Course

Housemade Gelato or Housemade Sorbet - seasonally inspired flavors

Dinner - \$33

First Course

Burrata Salad - roasted acorn squash, organic quinoa, almond, pumpkin seed, balsamic glaze

Spinach & Artichoke Dip - housemade pita, garlic, red pepper, italian cheeses, sundried tomatoes

Second Course

Lasagna - baked layers of fresh pasta, meat ragu, ricotta, mozzarella, parmesan

Chicken Parmesan - all natural cage free chicken, peppercorn sauce, fresh mozzarella

Third Course

Anna's Carrot Cake - cinnamon, nutmeg, spiced pecan, warm cream cheese frosting

Frangelico Chocolate Cake