



Prix Fixe Three-Course Lunch

Available April 23 to May 3, 2026

ANTIPASTI

(Choose one)

Clam Chowder

classic white clam chowder made with fresh clams

Insalata Mista

organic mixed greens in a balsamic vinaigrette

Insalata Cesare

romaine lettuce hearts with classic caesar dressing (contains raw pasteurized egg)

ENTRÉE

(choose one)

Calamari Steak

calamari steak sauteed with lemon, capers and white wine

Farfalle Salmone

bow tie pasta sauteed with chunks of salmon in a light vodka, tomato cream sauce

Pollo Saltimbocca

tender chicken breast topped with mozzarella cheese and parma ham in a white wine sauce

Pasta Primavera

penne pasta sauteed with fresh seasonal vegetables in a light tomato sauce

DOLCE

(choose one)

Tiramisu

ladyfingers soaked in espresso and brandy, with mascarpone cheese

Cannoli

tube-shaped fried pastry dough stuffed with a sweet, creamy cheese filling

\$45 per person

plus gratuity and sales tax

