

Tuesday thru Friday: 12-3pm

LUNCH \$24

- 2 COURSE -

\$29 W/ 1ST GLASS OF HOUSE WINE OR BEER

1ST COURSE

choice of:

INSALATA CAESAR

Romaine lettuce, polenta croutons, caesar dressing

INSALATA MISTA

Organic mixed greens, tomatoes, shaved carrots

ZUPPA DEL GIORNO

Housemade specialty

POLENTA VALDOSTANA

Polenta cake, creamy fontina cheese, truffle oil

CAPRESE

Mozzarella, tomatoes, basil, extra virgin olive oil.

Add roasted peppers +\$3

ARANCINI

Risotto rice balls, prosciutto, fontina, truffle

INVOLTINI PRIMAVERA DI SALSICCIA

Spring roll, broc. rabe, ground sausage, cherry peppers, fresh mozzarella, fontina cheese, tomato sauce +\$3

VONGOLE GRATINATE

Little neck clams, panko bread crumbs, parmigiano cheese, white wine, garlic sauce

FRITTO DI CALAMARI

Fried calamari, cherry peppers, marinara sauce +\$3

2ND COURSE

choice of:

COTOLETTA ALLA MILANESE

Breaded, baked chicken, arugula, tomatoes, lemon dressing

BLISS BURGER

Signature cut brisket/prime short rib burger, spinach, smoked mozz., aurora sauce, fries (pancetta +\$2)

CAPRI PANINI

Organic grilled chicken, fresh mozz., tomatoes, basil pesto

SALMONE IN CROSTA PARMIGIANO

Parmesan crusted salmon, spinach, lemon sauce +\$4

PENNE BOLOGNESE

Penne, veal, beef meat sauce & shaved parmigiano

RIGATONI ALLA RUSTICA

Rigatoni pasta, chicken, creamy roasted garlic sauce & broccoli

INVOLTINI DI MELANZANE

Panko breaded eggplant, fresh ricotta cheese, fresh mozzarella, spaghetti, tomato sauce

LINGUINE INTEGRALI ALL' ORTOLANA

Whole wheat linguine, mixed veggies, tomato sauce

MARGARITA PIZZA

Tomato sauce, fresh mozz., fresh basil (cauliflower crust +\$2)

3RD COURSE +\$6

choice of: Gelato, Chocolate Mousse, Tiramisu, Panna Cotta, Italian Cheesecake

Tues-Fri: 3:30-10pm, Sat: 2-7pm, Sun: 2-9pm

DINNER \$39

- 3 COURSE -

\$46 W/ 1ST GLASS OF HOUSE WINE OR BEER

1ST COURSE

choice of:

INSALATA CAESAR

Romaine lettuce, polenta croutons, caesar dressing

INSALATA RUCOLA

Baby arugula, mushrooms, shaved parmigiano, lemon dressing

ZUPPA DEL GIORNO

Housemade specialty

ARANCINI

Risotto rice balls, prosciutto, fontina, truffle

INVOLTINI PRIMAVERA DI SALSICCIA

Spring roll, broc. rabe, ground sausage, cherry peppers, fresh mozz, fontina cheese, tomato sauce +\$4

POLPETTE DI AGNELLO

Lamb & beef meatballs on tomato sauce topped with goat cheese +\$5

BURRATA SPECIAL

Stuffed burrata, pesto, prosciutto di Parma, panko lightly breaded, roasted pepper puree +\$6

ANTIPASTO DI MARE

Seafood salad, shrimp, calamari, octopus, mussels, scallops, celery & tomatoes, lemon dressing +\$8

VONGOLE CASINO

Little neck clams, butter, roasted pepper, chives, pancetta, white wine sauce

POMODORI VERDI FRITTI CON CAPRINO

Panko breaded fried green tomatoes, goat cheese, tomato sauce

2ND COURSE

choice of:

SCALOPPINE DI VITELLO AI PICCATA

Veal scaloppini piccata stye sauce, sauteed spinach medallion potatoes

POLLO SCAMORZA E POMODORO

Organic chicken scaloppini, smoked mozzarella, tomatoes

FILETTO DI MAIALE CON

FUNGHI MARSALA

Pork tenderloin, prosciutto, mushrooms, marsala, polenta

BISTECA SPOGLIATA

Strip steak, sauteed peppers & onions, medallion potatoes, demi-glaze +\$16

GAMBERI IMPANATI

Breaded jumbo shrimp, mozzarella, imported prosciutto di Parma, sauteed spinach, medallion potatoes, white wine garlic sauce (supp \$10)

BRANZINO

Brazino filet, julienne butternut squash, artichoke hearts, pancetta, medallion potatoes, lemon sauce +\$7

SALMONE IN CROSTA PARMIGIANO

Parmesan crusted salmon, spinach, lemon sauce

RIGATONI ALLA BOLOGNESE

Rigatoni pasta, veal and beef meat sauce

SPAGHETTI ALLA CARBONARA

Fresh spaghetti, egg yolk, pancetta, cream & black pepper, shaved parmigiano

RAVIOLI FARCITI DI SPINACH E RICOTTA

Spinach, ricotta filled ravioli, gorgonzola sauce and poached pears

INVOLTINI DI MELAZANE

Panko breaded eggplant, fresh ricotta cheese, fresh mozz, spaghetti, tomato sauce

3RD COURSE

choice of:

HOMEMADE DESSERT

Gelato, Chocolate Mousse, Tiramisu, Panna Cotta, Italian Cheesecake

