



LUNCH MENU ONE

Lunch is served with house made bread

FIRST COURSE

Please choose two

CAESAR SALAD

Romaine hearts, classic dressing, parmesan, herbed croutons

TOMATO BASIL BISQUE

Parmesan, herbed croutons, fresh chives

SECOND COURSE

Please choose two

CHICKEN SANDWICH

Lemon-rosemary chicken, applewood bacon, mozzarella, heirloom tomato, frisee, basil pesto aioli

GRILLED SALMON SALAD

Frisee, arugula, dried cranberries, citrus segments, blackberries, strawberry champagne vinaigrette

GRILLED VEGETABLE SANDWICH

Rosemary & Olive Oil focaccia bread, grilled summer vegetables, mozzarella, pimento-herb aioli

LUMACHE ALLA CARBONARA

Black pepper, pancetta, peas, local egg

RIGATONI BOLOGNESE

Veal and beef ragu, parsley, shaved parmesan

DESSERT

GELATO OR
BUTTERSCOTCH BUDINO

\$30 per person



LUNCH MENU TWO

Lunch is served with house made bread

FIRST COURSE

Please choose two

CAESAR SALAD

Romaine hearts, classic dressing, parmesan, herbed croutons

ARUGULA SALAD

Shaved kohlrabi & fennel, blackberry, pomegranate, shaved parmesan, pistachio, tarragon prosecco vinaigrette

TOMATO BASIL BISQUE

Parmesan, herbed croutons, fresh chives

SECOND COURSE

Please choose three

THE PIEDMONTESE

Thinly sliced Piedmontese beef, fontina-pecorino cheese sauce, sautéed mushrooms, roasted red peppers, caramelized onions

GRILLED SALMON SALAD

Arugula, dried cranberries, citrus segments, blackberries

TORCHIO ALLE GAMBERETTI

Shrimp, marinated baby heirloom tomatoes, white wine, butter, chive oil

RIGATONI FRA DIAVOLO

Spicy pomodoro sauce, heirloom tomato, pecorino,
choose for party either: House made Italian sausage or Shrimp

STEAK SALAD

Arugula, red onion, cherry tomato, cremini mushrooms, blackberry, parmesan, grilled lemon vinaigrette

DESSERT

Guest's choice of:

SOLSTICE CHOCOLATE TORTE

OR GELATO

\$35 per person