



GOLD LUNCH MENU

ANTIPASTI (FAMILY STYLE)

RAVIOLI QUATTRO FORMAGGIO

FOUR CHEESE RAVIOLI, BREADED AND FRIED GOLDEN, SERVED WITH OUR SIGNATURE POMODORO SAUCE FOR DIPPING

INSALATE (CHOICE)

INSALATA MISTA

FRESH GREENS WITH TOMATO, CUCUMBER, BLACK OLIVES, GARBANZO BEANS IN A HOMEMADE BALSAMIC SUNDRIED TOMATOES VINAIGRETTE TOPPED WITH SUNFLOWER SEEDS AND RED ONIONS

CHOP SALAD ITALIANO

CHOPPED GREENS, PANCETTA, MUSHROOMS, CUCUMBER, TOMATO, GORGONZOLA AND CHERRY PEPPERS IN CREAMY ROASTED GARLIC DRESSING TOPPED WITH CRISPY FRIED LEEKS

SPECIALITAS DELLA CASA (CHOICE)

EGGPLANT "MELANZANE" PARMIGIANA

EGGPLANT PARMIGIANA STYLE WITH OUR POMODORO SAUCE AND MOZZARELLA, SERVED WITH A SIDE OF FRESH SPAGHETTI POMODORO

RIGATONI SICILIANA

GRILLED CHICKEN, ITALIAN SAUSAGE, GARLIC AND WILD MUSHROOMS IN POMODORO CREAM SAUCE TOSSED WITH FRESH RIGATONI AND PARMESAN BREADCRUMBS

POLLO PARMIGIANA ROMANA

CHICKEN BREADED WITH HERBS AND FRIED GOLDEN, TOPPED WITH POMODORO SAUCE, PARMESAN AND BROILED MOZZARELLA CHEESE, SERVED WITH A SIDE OF SPAGHETTI POMODORO

POLLO MARSALA

CHICKEN WITH WILD MUSHROOMS IN OUR MARSALA WINE BUTTER SAUCE WITH A SIDE OF FRESH LINGUINE

VITELLO PARMIGIANA ALFREDO

FRIED GOLDEN HERB BREADED VEAL, TOPPED WITH FRESH HOUSEMADE POMODORO SAUCE, PARMESAN AND BROILED MOZZARELLA, SERVED WITH A SIDE OF FRESH FETTUCCINE ALFREDO

DESSERT (CHOICE)

ASSORTED ITALIAN GELATO OR SORBETTO

OUR HOMEMADE GELATO IS A MILK BASE OR NON DAURY BASE, NATURALLY FLAVORED ITALIAN ICE CREAM WITH SMOOTH AND CREAMY TEXTURE, SERVED IN A FROSTED GLASS WITH OUR HOMEMADE ITALIAN PIZZELLE COOKIE

SEASONAL CHEFS SIGNATURE CREATION