



LUNCH MENU

WOOD-FIRED PIZZAS

Margherita <i>with Fresh Tomato Sauce, Housemade Mozzarella & Garden Basil</i>	\$20.00
Quattro Formaggi <i>with Four Cheese & Fresh Tomato Sauce</i>	\$18.00
Meat Lovers <i>with Marinara Sauce, Assorted Cured Meats & Four Cheeses</i>	\$21.00
Vegetariana <i>with Fresh Seasonal Vegetables</i>	\$20.00
Pepperoni <i>with Fresh Tomato Sauce & Four Cheeses</i>	\$19.00
Natalia's Pizza <i>with Housemade Tomato Sauce, Four Cheeses & Bacon</i>	\$19.00
Flatbread <i>with Garlic & Parmigiano Reggiano</i>	\$12.00
Arugula & Prosciutto Flatbread <i>with Garlic & Parmigiano Reggiano</i>	\$20.00

FROM THE BBQ

Enrico's Ribs <i>24 Hour Marinade</i>	<i>Half Rack \$19.99</i>	<i>Full Rack \$32.99</i>
🍷 Grilled Chicken Thighs <i>with Lemon, Rosemary, Salt & Pepper</i>		\$12.95
🍷 Chicken Skewers <i>with Lemon, Rosemary, Salt & Pepper</i>		\$12.95
Housemade Sausage Panini <i>with Provolone Cheese & Sautéed Bell Peppers</i>		\$11.50



LUNCH MENU

PANINI SANDWICHES

Turkey Roasted Turkey, Bacon, Fresh Arugula & Arugula Pesto	\$10.50
Caprese Housemade Mozzarella, Tomato & Basil Pesto	\$9.95
Prosciutto Olive Oil, Cured Parma Ham & Housemade Mozzarella	\$10.50

CHARCUTERIE BOARDS

 Salumi Butcher's Board Served with Olives & Crostini	\$24.00
 Combo Butcher's Board Served with Crostini, Olives & Apricots	\$26.00

SALADS

Caesar Romaine, Parmigiano Reggiano, Croutons with Housemade Dressing	\$8.75
Arugula Greens, Ricotta Salata, Toasted Pistachios & Lemon Vinaigrette	\$8.75
Caprese Tomato, Housemade Mozzarella, Garden Basil & Estate Olive Oil	\$15.99/lb