



## LUNCH MENU

### ANTIPASTO

#### CALAMARI FRITTI

Crisp calamari | marinated olives | capers | basil pomodoro | lemon  
13

#### PALM COURT BRUSCHETTA

Grilled ciabatta | marinated olives | local plum tomatoes | fresh basil | parmesan  
11.5

#### PIZZA DEL GIORNO

Chef's daily creation of rustic pizza  
16.95

#### COZZE SALTATA

Sautéed mussels | Italian sausage | shaved shallots | lemon | fresh herbs | grilled crostini  
14

#### ZUPPA DI POMODORO

Flame-roasted tomato bisque | basil fontina grilled cheese  
9

#### INSALATA CAPRESE

Fresh mozzarella | local plum tomatoes | roasted red peppers | drizzled balsamic | baby arugula | fresh basil  
9.95

#### INSALATA DI CAESAR

Classic caesar salad | crisp heart of romaine | garlic dressing | white anchovy | parmesan | crostini  
10.5

Grilled chicken caesar 17   Grilled shrimp caesar 19

#### INSALATA DI CUNEO

Chargrilled steak | chopped romaine | grape tomatoes | bacon | crispy onions | gorgonzola vinaigrette  
17.95

### PANINI

(sides include: truffle fries | pasta salad | fresh cucumber salad)

#### PANINO DI ARAGOSTA

Warm Maine lobster | grilled focaccia | celery | fresh mayonnaise | sea salt  
25.5

#### PANINO DI POLLO ALLA GRIGLIA

Grilled chicken | baby spinach | caramelized shallots | roasted peppers | mozzarella | dried tomato tapenade  
16.5

#### ITALIANA PANINO DI CARNE

Capicola | genoa salami | mortadella | baby arugula | smoked provolone | green onion aioli  
15.5

#### VERDURA PANINO DI FORMAGGIO PROVOLONE

Grilled portabella | local plum tomatoes | eggplant | zucchini | roasted peppers | caramelized onions | pesto aioli  
13.5

## PASTA

### PENNE ALLE VODKA

Pancetta | tube pasta | shallots | tomato vodka cream sauce  
14.95

### GAMBERI GENOVESE

Gulf shrimp | angel hair pasta | fresh basil pesto | toasted pine nuts | grape tomatoes  
19.95

### LINGUINE RICOTTA

Basil | pomodoro sauce | ricotta cheese  
13.95

### POLLO FIORENTINO

Sautéed chicken | mushrooms | baby spinach | garlic cream | linguine  
16.5

### GNOCCHI BOLOGNESE

Potato dumplings | house made spicy pork bolognese  
17.5

## PASTI

### CERNIA

Local gulf grouper | artichoke hearts | local plum tomato | country olives | white wine | parmesan risotto  
Market Price

### PARMIGIANA DI MELANZANE

Fried eggplant | san marzano tomato | fresh mozzarella | basil | ricotta cheese | parmesan | caramelized carrots  
16

### POLLO AL MARSALA

Sautéed chicken breast | wild forest mushrooms | pancetta | Marsala wine | truffle mashed  
18

### SALMONE

Grilled Chilean salmon | smoked tomato butter | parmesan risotto | broccolini  
19

## WINES BY THE GLASS

\*All wines are listed progressively from lightest to more full-bodied.

### VINI BIANCO

<b>Zonin</b>   Moscato   Puglia   Italy	10
<b>Primo Amore</b>   Riesling   Lombardy   Italy	10
<b>Pighin</b>   Pinot Grigio   Friuli   Italy	10
<b>Caposaldo</b>   Pinot Grigio   Italy	8
<b>Sartori "Ferdì"</b>   Soave   Italy	10
<b>Benziger</b>   Chardonnay   Sonoma   California	9

### VINI ROSSO

<b>Rodney Strong</b>   Cabernet Sauvignon   Alexander Valley	12
<b>Erath</b>   Pinot Noir   Willamette Valley   Oregon	15
<b>Liberty School</b>   Merlot   Paso Robles	10
<b>Masi Ripasso</b>   Campofiorin   Italy	12
<b>Ruffino</b>   Chianti Superiore   Italy	9
<b>Roth Estate</b>   Cabernet Sauvignon   Alexander Valley	15



Denotes local menu items that are fresh from Florida and local food cooperatives, Suncoast Food Alliance, Farm Fresh, Fresh Point



Vegetarian

Shared dinners are subject to an extra plate charge.

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Please inform your server of any Allergies or Dietary needs at the time of order