



## LUNCH MENU

### ANTIPASTO

#### CALAMARI FRITTI

Crisp calamari | marinated olives | capers | basil pomodoro | lemon  
12.5

#### PALM COURT BRUSCHETTA

Grilled ciabatta | marinated olives | local plum tomatoes | fresh basil | parmesan  
10.75

#### PIZZA DEL GIORNO

Chef's daily creation of rustic pizza  
16.5

#### COZZE SALTATA

Sautéed mussels | white wine | garlic | shaved shallots | oregano | lemon  
12.5

#### ZUPPA DI POMODORO

Flame-roasted tomato bisque | basil fontina grilled cheese  
8.5

#### INSALATA CAPRESE

Fresh mozzarella | local plum tomatoes | roasted red peppers | drizzled balsamic | baby arugula | fresh basil  
9.5

#### INSALATA DI CAESAR

Classic Caesar salad | crisp heart of romaine | garlic dressing | white anchovy | parmesan | crostini  
9.75

Grilled Chicken Caesar 16 Grilled Shrimp Caesar 18

#### INSALATA DI CUNEO

Chargrilled steak | chopped romaine | grape tomatoes | bacon | crispy onions | gorgonzola vinaigrette  
17.5

### PANINI

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

#### PANINO DI ARAGOSTA

Warm Maine lobster | grilled focaccia | celery | fresh mayonnaise | sea salt  
24.5

#### PANINO DI POLLO ALLA GRIGLIA

Grilled chicken | baby spinach | caramelized shallots | roasted peppers | mozzarella | dried tomato tapenade  
15.75

#### ITALIANA PANINO DI CARNE

Capicola | Genoa salami | mortadella | baby arugula | smoked provolone | green onion aioli  
15

#### VERDURA PANINO DI FORMAGGIO PROVOLONE

Grilled portabella | local plum tomatoes | eggplant | zucchini | roasted peppers | caramelized onions | pesto aioli  
13

## PASTA

### PENNE ALLE VODKA

Pancetta | tube pasta | shallots | tomato vodka cream sauce  
14.75

### GAMBERI GENOVESE

Gulf shrimp | angel hair pasta | fresh basil pesto | toasted pine nuts | grape tomatoes  
19

### LINGUINE RICOTTA

Basil | pomodoro sauce | ricotta cheese  
13.25

### POLLO FIORENTINO

Sautéed chicken | mushrooms | baby spinach | garlic cream | linguine  
16

### GNOCCHI BOLOGNESE

Potato dumplings | house made spicy pork bolognese  
17

## PASTI

### CERNIA

Local gulf grouper | artichoke hearts | local plum tomato | country olives | white wine | parmesan risotto  
23

### PARMIGIANA DI MELANZANE

Fried eggplant | San Marzano tomato | fresh mozzarella | basil | ricotta cheese | parmesan | caramelized carrots  
15

### POLLO AL MARSALA

Sautéed chicken breast | wild forest mushrooms | pancetta | Marsala wine | toasted farro  
17.5

### SALMONE

Grilled salmon | smoked tomato butter | parmesan risotto | broccolini  
18.5

## WINES BY THE GLASS

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

### VINI BIANCO

<b>Zonin</b>   Moscato   Puglia   Italy	9
<b>Primo Amore</b>   Riesling   Lombardy   Italy	8
<b>Pighin</b>   Pinot Grigio   Friuli   Italy	10
<b>Caposaldo</b>   Pinot Grigio   Italy	7
<b>Sartori "Ferdì"</b>   Soave   Italy	9
<b>Benziger</b>   Chardonnay   Sonoma   California	8

### VINI ROSSO

<b>Lacryma Christi Rosso</b>   del Vesuvio   Italy	8
<b>Erath</b>   Pinot Noir   Willamette Valley   Oregon	14
<b>Liberty School</b>   Merlot   Paso Robles	10
<b>Masi Ripasso</b>   Campofiorin   Italy	11
<b>Ruffino</b>   Chianti Superiore   Italy	8
<b>B.R. Cohen</b>   Cabernet Sauvignon North Coast   California	12



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



Gluten Free choices – Gluten free breads and pasta options available on request.



Vegetarian

Shared dinners are subject to an extra plate charge.