

Using the finest local and regional ingredients whenever possible!

Lunch Menu

Spring & Summer 2010

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Antipasti – Zuppe – Insalate

Bruschetta alla Calabrese – Toasted rustic homemade bread with marinated diced tomatoes & italian herbs drizzled with extra virgin olive oil – 5.

Calamari Fritti – lightly dusted and crisp fried served with lemon citrus aioli – 9.

Cozze Osteria – Fundy Bay Mussels steamed in garlic butter, onions and splash of chardonnay – 9.

Bresaola Affumicato con Barbabietola – Smoked cured beef loin slices over beet carpaccio & endives – 12.

Antipasto Piatto – “The art of sharing” ask your server

Insalata Mista – Mixed organic greens drizzled in our sherry shallot vinaigrette topped with grape tomatoes – 7

Insalata Cesare – Fresh crisp romaine hearts in our very own signature homemade creamy dressing topped with shavings of parmiggiano & sun-dried tomato crostini – 7.

Insalata D'estate – Fresh baby spinach tossed with fresh strawberries & kiwis in our signature raspberry-blueberry vinaigrette topped with goat cheese & candied walnuts – 11.

Zuppa del Giorno – Creation of the day

Pasta

Lasagna Casareccia – Homemade meat lasagna topped with our ragu sauce – 13.

Duxelle di Funghi Selvatici – Crepes filled with a medley of wild mushrooms and topped with gorgonzola cream sauce – 13.

Spaghetti Primavera – Fresh summer vegetables sautéed and served over a bed of spaghetti aglio e olio – 13.

Rotolo ripieno di Ricotta e Spinace – Ricotta and spinach stuffed homemade pasta rolls in rose sauce – 13.

Fettuccine Rustica – Sauteed with sweet peppers, bermuda onions, sun-dried tomatoes and veal loin slices in our tarragon pesto veal jus – 15.

Whole wheat, Gluten free and 100% kamut pastas are available, add \$3. per portion.

Mare e Terra

Pollo al Limone – Chicken scallopini lightly dusted pan-seared in lemon butter white wine sauce served with potatoes & seasonal vegetables – 15.

Sfoglia di Pesce – Poached scallops and large shrimps in pernod cream sauce over a puff pastry served with seasonal vegetables & potatoes – 15

Vitello or Eggplant Parmiggiana – Tender veal scallopini breaded & topped with mozzarella cheese in our tomato basil sauce served with potatoes & seasonal vegetables – 16.

Pesce del Giorno – Fish of the day (ask your server) Market Price?

Dear Guest, if there is anything you desire that is not on this menu, just ask!

Please advise your server/host of any food allergies in advance.

Buon Appetito