



Lunch

3-Course Menu

Please select one item from each course

Starters

Coccio Tradizionale

Fried Rice arancini with peas and Bolognese, potato croquette with prosciutto and scamorza, cheese polenta

Seafood Chowder

New England white fish, clams, mussels cooked with smoked pancetta and potato

Misticanza con Noci e Formaggio

Baby mesclun greens, sangria vinaigrette, grilled peaches, spicy pecans, gorgonzola

Entrees

Orecchiette Pugliesi

Homemade sausage, broccoli rabe, semidried tomato and goat cheese tossed with traditional

Risotto con i Funghi

Cipollini onions, shitake Mushrooms

Fruit Glazed Short Rib

Slow braised boneless beef ribs glaze with an Italian style fruity barbecue sauce, creamed potatoes, sprouts

Salmone

Pan seared Atlantic salmon, scented with fennel pollen bay leaf sauce, grilled vegetables

Dessert

Tiramisu, Molten Chocolate Cake, Classic Cannoli

Lunch \$20 per person, plus tax & service