

# LUNCH MENU

## OUR TREATS

### Lasagna alla Bolognese - \$29.00

Homemade lasagna with bechamel ,mozzarella,organic prime ground beef ragu

### Lasagna cacio e pepe - \$ 29.00

Homemade Lasagana with Bechamel, mozzarella ,pecorinoRomano cheese,black pepper

### Cheese Platter - \$ 28.00

Selection of 4 different cheese imported from Italy with fruit and jams

### Cheese and meat Platter - \$30.00

the cheese and meat platter is made with three different types of cheese and three different types of cold cuts, fruits

### Mediterranean Salad -\$20.00

Hydroponic farm salad ( spring mix, arugula, baby kale), avocado,goat cheese,cherry tomato and black olives, balsamic vinagrette

### Tagliata di Pollo- Sliced chicken breast— \$25.00

Organic chicken breast are skinless pan-seared and finish in the oven served with mix salad

### Caprese al forno— \$20.00

Sliced mozzarella and tomato,basil ,pesto sauce lay out on bread and baked

## PANINI GOURMET

### Panino Parma- \$18.00

Ciabatta loaf with Burrata,homemade pesto,cherry tomato,prosciutto di parma,red onion

### Panino Nordico - \$ 20.00

Ciabatta loaf with avocado cream,smoked salmon,burrata,hydroponic arugula, grilled zucchini

### Focaccia Bologna - \$ 18.00

Focaccia with homemade pesto sauce , mortadella,burrata

### Panino Piemonte - \$ 18.00

Ciabatta loaf with speck ( smoked prosciutto),truffle cream,brie cheese,hydroponic arugula

### Panino Reggio - \$18.00

Ciabatta loaf wit sopressata, burrata ,red pepper, hydroponic arugula

### Panino Emilia - \$ 18.00

Ciabatta loaf with Italian Ham, truffle cream, grilled eggplant ,pecorino cheese

### Panino vegetariano - \$ 18.00

Ciabatta loaf with scamorza cheese,grilled eggplants,grilled bel pepper, gaspacho

## DRINK

Sparkling water \$ 6.00

Flat Water \$ 6.00

Italian soda - \$ 6.00

Espresso single \$ 4.00

Espresso double \$ 6.00