



WINTER RESTAURANT WEEK LUNCH MENU

\$25 Per Person

OPTION 1

A Non Alcoholic Caffe Beverage, Focaccia Sandwich of Choice, Insalata Verde + Minestrone Soup

OPTION 2

A Non Alcoholic Caffe Beverage, Insalata Verde + Roast Chicken + Slice Focaccia + Minestrone Soup

OPTION 1

MINESTRONE SOUP

Classic Italian Vegetable Soup with Extra Virgin Olive Oil (GF) (V)

INSALATA VERDE

Local Mixed Green Salad with Your Choice of House Dressing (GF) or Extra Virgin Olive Oil & Balsamic Vinegar (VG)

YOUR CHOICE OF

- *Buffalo Mozzarella, Semi Secchi Tomatoes & Fresh Basil on Classic Focaccia (V)*
- *Prosciutto Cotto & Crucolo Cheese on Onion Focaccia*
- *Mortadella, Stracchino Cheese & Pesto Genovese on Classic Focaccia*
- *24 Month Prosciutto San Daniele, Parmigiano Reggiano & Arugula on Classic Focaccia*
- *Crumbly Sbriciolona Salame Alta Badia Cheese & Sun Dried Tomatoes on Onion Focaccia*

OPTION 2

MINESTRONE SOUP

Classic Italian Vegetable Soup with Extra Virgin Olive Oil (GF) (V)

INSALATA VERDE

Local Mixed Green Salad with Lancaster Cooperative Roasted Chicken with your Choice of House Dressing (GF) or Extra Virgin Olive Oil & Balsamic Vinegar (VG)

YOUR CHOICE OF

TRANCIO CLASSICO

- *Classic Slice (V)*

TRANCIO CIPOLLA

- *Onion Slice (V)*

TRANCIO PIZZATA

- *Tomato, Stracchino & Oregano (V)*

FARINATA (GF) (VG)

- *Savory Chickpea Pancake Baked with Ligurian Extra Virgin Olive Oil*

ADD ON COCKTAILS

HUGO SPRITZ

Tyrolean Spritz, Elderflower, Apple Dolcedi, Lime, Mint, Prosecco & Seltz \$14

AMA SPRITZ

Aperitivo Blend with Bubbly Prosecco & Seltz, Garnished with Fresh Orange & Olive \$14

CAFFE SHAKERATO

Robust Caffè Vergnano Espresso Shaken Frothy with Antioxidant-Rich Chaga Mushrooms \$18

+Amari Blend + Rum + Vodka + Mezcal + Macallan +1 Add Zabaglione

(AGF) AVAILABLE GLUTEN FREE (GF) GLUTEN FREE (V) VEGETARIAN (VG) VEGAN *NO SUBSTITUTIONS PLEASE