

# Lunch

## Insalata

### **Insalata con Gamberi | 18.75**

Mixed greens, roasted bell peppers, tomatoes, avocado, grilled red onion, chopped green onion, cannellini beans, feta cheese, cilantro, rock shrimp tossed with honey-dijon vinaigrette. Topped with a grilled jumbo prawn.

### **Insalata di Cesare | 18.25**

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano-Reggiano with choice of Mary's Free Range chicken or fried calamari.

### ⑤ **Ahi Poke Salad | 18.75**

Fresh sashimi grade ahi tuna marinated in chili, soy and sesame oil. Served over stacked wonton chips with Asian slaw.

### **Insalata Mediterranea | 17.75**

Chopped mixed greens, red onions, kalamata olives, feta cheese, cucumbers and Mary's Free Range chicken tossed with Mediterranean vinaigrette.

### ⑤ **Insalata con Salmone | 22.5**

Blackened king salmon served over a bed of mesclun lettuce, sliced pears and raspberries tossed with extra virgin olive oil and aged balsamic.

## Panini & Burgers

*Served on ciabatta with choice of french fries or mixed green salad. Substitute truffle fries, add 3*

*A selection of panini inspired by our Gourmet Market.*

### **Lombardia | 16.75**

Salame, chive goat cheese spread, arugula, roasted peppers and extra virgin olive oil.

### ⑤ **Marche | 17.75**

Prosciutto di Parma, (aged 24 mos), stracchino cheese, arugula and black truffle oil.

### **Calabria | 17.5**

Hot salame, sopressata, mortadella, coppa, roasted bell peppers sweet provolone, red onion, lettuce and Italian vinaigrette.

### **Hamburger di Carne e Formaggio | 16.75**

Half-pound grilled ground prime beef served with cheddar cheese, onion, tomato, lettuce and Thousand Island.

### ⑤ **Hamburger Italiano | 18.25**

8-oz. ground prime beef and spicy Italian sausage with shaved Parmigiano-Reggiano, roasted bell peppers, heirloom tomato, avocado, micro greens, crispy leeks and garlic-chipotle mayonnaise.

### **Prime Rib | 17**

Oven-roasted prime rib, sliced and served with horseradish mayonnaise, mozzarella cheese, red wine onions and hot au jus.

*Mon.–Sat. from 11:00 am to 3:00 pm (except holidays)27*

## Lunch Entrées

*Please, no substitutions.*

### ⑤ **Spaghetti Portofino | 26**

Clams, mussels, calamari and rock shrimp sautéed with mediterranean pesto.

### ⑤ **Rigatoni alla Siciliana | 22**

Italian sausage and eggplant ragout in a zesty tomato sauce garnished with fried eggplant skins.

### **Spaghetti Carbonara | 19.75**

Pancetta, egg yolk, Pecorino-Romano and black pepper.

### ⑤ **Penne Vodka con Porcini | 19.5**

Chopped tomatoes, porcini mushrooms, basil and garlic sautéed in a tomato vodka cream sauce.

Add Mary's Free Range chicken or rock shrimp, 5

### **Capellini alla Checca | 18**

Angel hair pasta served with fresh seasonal cherry tomatoes, garlic and basil. Add Mary's Free Range chicken or rock shrimp, 5

### ⑤ **Bucatini All'Amatriciana | 19.5**

Crispy pancetta, minced red onions and red wine in Vigilucci's tomato sauce.

### **Fettuccine al Pollo | 22.5**

Fresh, homemade pasta sautéed with Mary's Free Range chicken, asparagus, mushrooms and cherry tomatoes in a creamy white wine sauce.

### **Pesce del Giorno | MP**

Fresh catch of the day.

### ⑤ **Tagliata di Manzo | 29**

Thinly sliced filet mignon seared medium rare.

Served with fresh chopped tomato-arugula salad topped with shaved Parmigiano-Reggiano and balsamic glaze.

### **Pollo ai Funghi Porcini | 25**

Pan-seared Mary's Free Range chicken breast with porcini mushrooms in a light cream sauce. Served with seasonal vegetables and spaghetti aglio e olio.

### **Pollo al Marsala | 25**

Mary's Free Range chicken breast sautéed with wild mushrooms and marsala wine. Served with seasonal vegetables and spaghetti aglio e olio.

### ⑤ **Vegetali alla Griglia | 19.75**

A fresh assortment of garden vegetables grilled over an open fire. Served with crispy polenta and a drizzle of balsamic glaze.

### ⑤ **Roberto Vigilucci's Favorites**