

Lunch

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

Insalata

Insalata con Gamberi | 19

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 | 18.75

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 | 19

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

Insalata Mediterranea | 18

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

⑤ Insalata con Salmone | 23

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. ⑤

Marche | 17.75

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

⑤ Umbria | 17

Ciabatta, homemade 100% prime beef meatballs and mozzarella.

Calabria | 17.75

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

Hamburger di Carne

e Formaggio | 17

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

⑤ Hamburger Italiano | 19

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 | 17.75

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

Lunch Entrées

Please, no substitutions.

⑤ Spaghetti Portofino | 27

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

⑤ Rigatoni alla Siciliana | 23

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 | 20

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 | 18.5

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 Vigiliucci's tomato sauce.

Fettuccine al Pollo | 23

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 | 31

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 | 26

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 | 26

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 | 22

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

⑤ Roberto Vigiliucci's Favorites