



# LUNCH MENU

11 AM - 2:30 PM

## APPETIZERS

### TRUFFLE FRIES

Topped with rosemary and cheese sauce, truffle oil, and dusted with parmesan cheese. 11

### CRISPY CALAMARI

Lightly fried calamari, arugula and villa sauce. 13

### GOAT CHEESE BRUSCHETTA

Toasted baguette topped with cipollini onions, cherry tomatoes, basil, shaved parmesan and balsamic glaze. 10

## SALADS

### SALMON SALAD

Kale, beets, avocado, quinoa, strawberries, maple walnuts, goat cheese, balsamic vinaigrette, grilled salmon and breadstick. 15

### CAESAR

Romaine lettuce with oven-baked croutons, shaved parmesan and grilled all-natural chicken. 12

### APOLONIA

Mixed greens, tomato, kalamata olives, marinated artichoke hearts, marinated onions, sweet red peppers, oregano, feta cheese, grilled all natural chicken, with fresh breadstick and house vinaigrette. 13

### WALDORF

Mixed greens, walnuts, grapes, celery, apple, grilled chicken, gorgonzola cheese with fresh breadstick and raspberry ranch vinaigrette. 13

### ROAST BEET & GOAT CHEESE

Oven roasted beets, candied walnuts, goat cheese, arugula greens with fresh breadstick and white balsamic vinaigrette. 13

## PASTA

*GF all pastas may be prepared with our gluten free noodles for 1.50 extra*

### BAKED PASTA CAVATAPPI

Cavatappi pasta baked in a tomato vodka mascarpone cream sauce with roasted red peppers. 14

### PASTA FARFALLE

Bowtie pasta, asparagus, peas, wild mushrooms, roasted tomatoes and herbs served in a creamy lemon saffron mascarpone sauce 14

### ITALIAN MAC & CHEESE

Cavatappi noodles in a creamy blend of four gourmet cheeses. 13

### LINGUINE CAPRESE

Linguini pasta, roasted tomato, cipollini onion, mushroom, fresh mozzarella and parmesan with fresh herbs. 14

*add lumani sausages 7 | add chicken 4 | add salmon 8 | add shrimp 9*

## SANDWICHES

*served with potato chips or pasta salad  
substitute soup or salad for 3 or Caesar salad for 5 | French fries for 1.5 | fresh fruit for 1.50  
gluten-free bread available for 1.50 extra*

### RUSTIC BRISKET

Rustic warm french baguette, italian beef brisket, mild giardinera, provolone, served with au jus. 11

### FIG HAM BRIE

Capicola ham, fig spread, marinated peppers, arugula, fig balsamic glaze, and creamy brie on a warm baguette. 11

### SMOKED SALMON

Fresh arugula, smoked salmon, capers and cream cheese dill sauce served warm on focaccia. 11

### CHICKEN AVOCADO WRAP

Crispy chicken tenders, avocado, red cabbage slaw, sweet and spicy peppers, BBQ ranch aioli and smoked gouda. 11

### TURKEY APPLE BRIE

Boar's Head smoked turkey, creamy brie, crisp apples, arugula, and sweet Mustard spread on whole grain panini bread. 11

### AVOCADO TOAST

Avocado Spread, tomato, cucumber, marinated peppers, with goat cheese on whole grain panini bread. 10

## PANINIS

*served with potato chips or pasta salad  
substitute soup or salad for 3 or Caesar salad for 5 | French fries for 2 | fresh fruit for 1.50*

### ITALIAN BEEF PANINI

Roast beef, roasted red peppers, onions, mushrooms, basil pesto, smoked red pepper aioli and mozzarella. 11

### CHICKEN PANINI

Grilled all natural chicken, pesto, artichoke hearts, roasted red peppers and smoked mozzarella. 11

### CALIFORNIA PANINI

Boar's Head turkey, avocado, applewood bacon, tomato, arugula, cheese, chipotle mayo. 12

## PIZZETTE

*add a side salad to your personal 8" pizzette for 3 or a Caesar salad for 5*

### PEAR & GORGONZOLA

Caramelized pears, fontina, gorgonzola, mozzarella, walnuts, onions and arugula, topped with our aged balsamic glaze. 11

### ROMA

Sausage, pepperoni and mozzarella. 11

### MARGHERITA

Fresh mozzarella, parmesan, tomato sauce and fresh basil. 11

### LUMANI'S

Housemade lamb and beef sausage, wild mushrooms, roasted tomato, ricotta cheese, beef pepperoni, sweet and spicy peppers, pesto, feta cheese. 13

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
-Especially if you have certain medical conditions-

# PIZZA SELECTIONS

Add a mixed green salad to enjoy with your pizza for \$3 or a Caesar salad for \$5

## MUSHROOM, SAUSAGE & PEPPERONI

Mushrooms, Italian sausage, pepperoni, mozzarella cheese and tomato sauce.  
12" - 19 | 14" - 21

## MEAT LOVERS

Imported prosciutto, Italian sausage, pepperoni, cappicola ham, mozzarella and our tomato sauce.  
12" - 21 | 14" - 23

## BBQ CHICKEN

Mozzarella cheese, sweet red onions, cilantro marinated chicken, spicy sweet red peppers, and our sweet and tangy barbecue sauce.  
12" - 20 | 14" - 22

## SHRIMP & GOAT CHEESE

Cilantro marinated shrimp, caramelized onions, roasted tomatoes, roasted peppers, special herbs, mixture of mozzarella, fontina and goat cheeses.  
12" - 22 | 14" - 24

## ABRUZZO

Premium beef pepperoni, tomato sauce, caramelized onions, green and red peppers with smoked mozzarella cheese.  
12" - 20 | 14" - 22

## MARIA'S PIZZA

Fresh tomato, garlic, fresh mozzarella, prosciutto, Italian sausage, artichoke hearts, and peppers. Finished with basil and feta cheese.  
12" - 21 | 14" - 23

## LUMANI'S

Housemade Lamb and Beef Sausage, wild mushrooms, roasted tomato, ricotta cheese, beef pepperoni, sweet and spicy peppers, pesto, feta cheese.  
12" - 21 | 14" - 23

## BOLOGNESE

Our homemade grass-fed beef ragu and tomato sauce, ricotta, topped with fresh herbs.  
12" - 21 | 14" - 23

## THAI CHICKEN

Cilantro marinated chicken, mozzarella cheese, napa cabbage slaw, spicy sweet peppers, sesame seeds, finished with thai chili sauce and crumbled peanuts.  
12" - 20 | 14" - 22

## MILANO

Mild Italian sausage, tomato sauce, green peppers, mushrooms, caramelized onions, fresh herbs, mixture of mozzarella, gorgonzola and parmesan cheese.  
12" - 20 | 14" - 22

## PROSCIUTTO & ARUGULA

Our gourmet three cheese blend, imported prosciutto di parma topped with fresh arugula, oven dried tomatoes and finished with aged balsamic glaze.  
12" - 20 | 14" - 22

## WILD MUSHROOM PIZZA

Wild mushrooms, rosemary, garlic, mozzarella, and chianti demi glaze.  
12" - 20 | 14" - 22

## GODFATHER CALZONE

Imported prosciutto, Italian sausage, pepperoni, ricotta and mozzarella. 21

## VEGETARIAN OPTIONS

## PEAR & GORGONZOLA

Caramelized pears, fontina, gorgonzola, mozzarella, walnuts, onions, fresh organic arugula and topped with our balsamic glaze.  
12" - 20 | 14" - 22

## MISTO

Spicy sweet red peppers, mushrooms, marinated artichoke hearts, goat cheese, tomatoes, fresh basil pesto, our cheese blend, and caramelized onions.  
12" - 20 | 14" - 22

## MARGHERITA

A Naples classic with fresh mozzarella, parmesan cheese, oregano, fresh basil and tomato sauce.  
12" - 19 | 14" - 21

## MEDITERRANEAN

Tomato sauce, marinated artichoke hearts, fresh spinach, kalamata olives, spicy red peppers, feta and fresh herbs.  
12" - 20 | 14" - 22

## DESSERTS

## FLOURLESS CHOCOLATE TORTE

Decadent dark chocolate flourless torte covered with ganache and drizzled with raspberry coulis. 9

## TIRAMISU

Lady fingers dipped in espresso, covered with mascarpone brandy cream and dusted with dark chocolate shavings. 8

## CREME BRULEE

Caramelized vanilla cream custard garnished with berries. 9

## NUTELLA CREPES

Italian favorite! Savory crepes filled with creamy, chocolate hazelnut spread and fresh strawberries, drizzled with premium chocolate sauce and roasted hazelnuts. 10

## PRINCESS TORTE

Layers of almond cake, vanilla cream and raspberry preserves covered with marzipan. 9

## CHOCOLATE ERUPTION

A tower of chocolate mousse with chunks of white and dark chocolate cheesecake. 9

## GELATO EXPERIENCE

Three scopes of your choice of artisan gelato garnished with fruit and whipped cream. 9

## CANNOLI

Pastry filled with sweet ricotta, chocolate chips and dusted with powdered sugar. 5

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