



Lunch Specials

Starting July 24, 2018

SPICY SEAFOOD SOUP \$14 Tomato, crabmeat, mussels, shrimp & scallops

APPLES, FENNEL & ARUGULA SALAD \$12 Thin slices of fennel, baby arugula & gala apples tossed with cream of balsamico, toasted walnuts & parmigiano shavings

TRI-COLORE SALAD WITH PROSCIUTTO & PROVOLONE \$14 Radicchio, fennel & arugula tossed with balsamico vinaigrette, tomatoes & pine nuts, served over prosciutto & provolone

CRABMEAT SALAD SANDWICH \$16 Lump crabmeat, celery, onions, mayonnaise, arugula, tomato & avocado on ciabatta bread

SPECK, MOZZARELLA & PORTABELLO PANINI \$14 Smoked prosciutto, fresh mozzarella, roasted portabello, baby greens, tomato & cream of balsamico

HOT SOPRESSATA, CAPICOLLA & PROVOLONE SANDWICH \$13 Thin slices of hot capicola, hot sopressata, Auricchio provolone, roasted pepper & lettuce with balsamic dressing on ciabatta bread

PAN-SEARED CHICKEN BREAST WITH PESTO PANINI \$13 Boneless chicken breast, pan-seared & served on 7-grain roll with pesto, roasted plum tomato, artichoke, parmigiano & arugula

BUFFALO CHICKEN BREAST PANINI \$14 BLT Boars head buffalo chicken breast sliced and served on ciabatta bread with bacon, tomato, avocado, red onion, lettuce & ricotta salata cheese

PASTRAMI SANDWICH WITH COLESLAW \$14 Thinly slice of pastrami served on toasted 7-grain, Russian dressing, swiss cheese and a side of fries