



Sept 8th – 28th 2022

Three-Course Lunch Menu \$24.00 per person

Beverages, Gratuity + Tax not included

Choice of one dish from each course

APPETIZERS:

Togarashi Zucchini Chips & Lemon Garlic Aioli

Fried Calamari, Marinara & Pecorino

Caramelized Brussels Sprouts & Fennel Sausage

Sicilian Meatballs, Mamma's Pomodoro Sauce, Pinenut & Currants

Grilled Fennel Sausage, Tuscan Peppers & Onions

Mista Salad, Field Greens, Asparagus, Red Onion, Carrot, Basil & Radish

Caesar Salad, Little Gem Lettuce, Black Garlic, Pancetta & Anchovy-Garlic Dressing

ENTREES:

The Jabroni Pizza: House Sausage, Pepperoni, Black Olives & Pepperoncini

OnlyFarms.com Pizza: Zucchini, Sun Dried Tomatoes, Goat Cheese, Caramelized Onions & Mushrooms

Classico Pizza: Tomato, Mozzarella & Basil

My Michelle Pizza: Pepperoni, Ricotta Cheese, Shishito Peppers, Fire Onions & Local Honey

Casarecce Pasta, Pomarola Sauce & Buttermilk Ricotta

Bucatini Pasta Cacio e Pepe

Cappelletti Pasta, Truffled Ricotta, Prosciutto, English Peas & Parmigiano

Chicken Parm Sandwich, Tomato, Basil & Seeded Bun

Italian Disco Club, Turkey, Bacon, Avocado & Multigrain Bread

Filet of Fish Sandwich, Beer Battered Cod, Tomato, Lettuce & Red Onion

DESSERT:

Tiramisu, Espresso Soaked Ladyfingers, Mascarpone & Cocoa

Cinnamon Sugar Bomboloni & Nutella

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT / NO SUBSTITUTIONS OR SPLIT PLATES

• CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS