

Lunch Specials Entrées

Mushroom, Broccoli and \$12.95 Swiss Cheese Frittata baked omelette with onions and potatoes

Broiled Sole Arrabiatta \$16.95 with mushrooms, capers, black olives, hot and sweet peppers, plum tomatoes and fresh basil in olive oil; capellini

Chicken Cutlet Caprese \$12.95 Panini

breaded chicken cutlet, fresh mozzarella, sliced tomato topped with balsamic glaze, basil and olive oil, on focaccia; french fries

Marco Polo Salad with \$18.95

Chicken Milanese

arugula, romaine lettuce, shrimp, fresh mozzarella, and sweet vinegar peppers in a balsamic vinaigrette dressing topped with chicken Milanese sautéed with olive oil, garlic, rosemary

Chicken Messina \$16.95 chicken sautéed with sun-dried tomatoes, artichoke hearts and shallots

tomatoes, artichoke hearts and shallots in white wine and butter with touch of marinara; served with cappellini

Drink Specials

Goose Island Hazy Beer \$6.50 Hug Hagy Beer Hag is filled with notes of

Hazy Beer Hug is filled with notes of peaches, white grapes, and guava