



October 4-9 / October 11-16

Lunch

\$16



Appetizers

Choice of:

Caesar Salad

romaine, homemade croutons, classic caesar dressing & shaved parmesan cheese.

Caprese Salad

fresh milk mozzarella, basil, fresh tomatoes, olive oil & balsamic vinegar.

Soup of the Day

Made from scratch

suggested wine: Firestone Sauvignon Blanc \$9 glass; \$27 bottle

Entrees

Choice of:

Fusilli Primavera

with sauteed seasonal vegetables.

Hoboken Calzone

stuffed with sausage, peppers, onions, seasoned ricotta & mozzarella

BBQ Chicken Salad

chopped iceberg, bbq chicken, roasted corn, cilantro, cucumbers, tomatoes, smoked mozzarella, crispy wontons & homemade bbq ranch dressing.

suggested wine: Wild Horse Cabernet Sauvignon \$11 glass; \$33 bottle

Deserts

Choice of:

Tiramisu

homemade sponge cake soaked with coffee and layered with sweetened mascarpone & marsala wine custard.

Cannoli

freshly handmade cannoli shells filled with sweetened creamy ricotta cheese.

Cheesecake

rich philadelphia cream cheese with graham cracker crust, topped with cream cheese icing.

suggested wine: Pacific Rim Riesling \$8 glass; \$24 bottle

**Price is per person and excludes alcohol, tax & gratuity.*