

## Lunch

### ANTIPASTI

**Zuppa Di Giorno** ask your server **\$6**

**Warm Castelvetro Olives** citrus, fennel (VG, GF, DF) **\$5**

**Burrata** olive oil, sea salt, arugula, crostini (V) **\$14**

**Bruschetta** eggplant, tomato, bell pepper, olives, crostini (VG, DF) **\$10**

**Roasted Cauliflower** caper aioli (V, DF, GF) **\$9**

**Calamari Fritti** monterey squid, cocktail sauce (DF) **\$14**

**Mussels A La Plancha** sea salt, butter, lemon (GF) **\$16**

**Wood Oven Prawns** garlic, olives, cream, lemon **\$16**

**Steamed Clams** white wine, lemon, garlic (GF, DF) **\$16**

**Grandma's Meatballs** beef, veal, tomato sauce, parmesan **\$14**

**Beef Carpaccio** capers, fennel, arugula, chives, olive oil, shaved parmesan (GF) **\$14**

**SANDWICH** served with house salad & soup

**Ham & Cheese Panini** rosemary ham, cheddar **\$13**

**Smoked Turkey** ciabatta, shredded lettuce, avocado, cranberries, cheddar **\$14**

**Steak Sandwich** ciabatta, caramelized onion, demi glaze **\$22**

**Cajun Spiced Salmon** brioche, pickled radishes, cucumbers, dijon **\$19**

### INSALATA

**Caesar Salad** heart of romaine, shaved parmesan, garlic croutons **\$12**

**Wedge Salad** iceberg, buttermilk dressing, cherry tomato, bacon, chives (GF) **\$12**

**Roasted Beets** arugula, romaine, goat cheese, pistachios, balsamic (V, GF) **\$12**

**Tricolore** arugula, radicchio, endive, lemon vinaigrette, shaved parmesan (V, GF) **\$12**

**Kale Salad** kale, apple, blue cheese, walnuts, olive oil (V, GF) **\$13**

**Add Anywhere grilled shrimp \$9, chicken \$6, salmon \$9**

### PIZZA

**Margherita Pizza** tomato, mozzarella, basil, olive oil (V) **\$14**

**Prosciutto Pizza** parmesan, mozzarella, arugula, truffle honey **\$18**

**Napoletana Pizza** tomato, anchovies, capers, hot peppers, olives, oregano (DF) **\$16**

**Funghi Pizza** hen of the woods, portobello, cremini, fontina, mozzarella, thyme (V) **\$16**

**Pepperoni Pizza** molinari pepperoni, tomato, parmesan, mozzarella, arugula **\$16**

**PASTA & RISOTTO** (gluten free pasta available on request)

**Capellini Pomodoro** shrimp, garlic, tomato, basil (vegetarian option available) (DF) **\$24**

**Rigatoni Al Forno** chicken, italian sausage, tomato, kalamata olives, fontina **\$20**

**Pappardelle Bolognese** beef ragout, tomatoes, parmesan **\$22**

**Linguini With Clams** manilla clams, garlic, lemon, spring onion (DF) **\$22**

**Nudi** ricotta, creme, truffle (V) **\$22**

**Strozzapreti** eggplant, zucchini, spaghetti squash, olive oil, pesto (VG, DF) **\$18**

**Tagliatelle Carbonara** pancetta, cream black truffle, poached egg **\$20**

**Lobster - Butternut Squash Risotto** atlantic lobster tail, arugula, mascarpone **\$28**

**Shrimp Risotto** gulf shrimp, citrus, parmesan **\$22**

**Roasted Mushroom Risotto** hen of the woods, cremini, portobello, gruyere (V) **\$20**

### SECONDI

**Piacere Burger** beef patty, cheddar, tomato, lettuce, avocado, fries **\$16**

**Osso Bucco** veal shank, carrots, polenta, gremolata (GF) **\$28**

**Chicken Parmesan** spaghetti, mozzarella, tomato **\$24**

**20 oz Bone In Ribeye** shoe string fries, demi glaze (DF) **\$38**

**Lobster Cioppino** mussels, clams, shrimp, lobster, salmon **\$28**

**Atlantic Salmon** black lentils, carrots, sherry vinaigrette (DF, GF) **\$28**

**Whole Branzino** shaved fennel, lemon, basmati rice (GF) **\$34**

**Rack of Lamb** rosemary roasted fingerling potatoes, cherry reduction (DF, GF) **\$38**

The consumption go raw or undercooked meat, poultry, shellfish or egg may increase your risk of food borne illness.

V - Vegetarian, VG - Vegan, DF - Dairy Free, GF - Gluten Free