

# LUNCH

## SERVED RAW

Cold Water Oysters with Cocktail and Mignonette Sauce (Market Price)  
Carpaccio of Beef ~ "Harry's Bar" with Olive Crostino, Shaved Parmesan 7

## SOUP

Seafood Chowder 6  
Chilled Tomato Soup with Cucumber 5

## SALAD

Crispy Artichoke Salad ~ Olives, Capers, Tomato, Aged Balsamic 6  
Buffalo Mozzarella, Basil, Sun Dried & Fresh Tomatoes with Aged Balsamic 8  
Crispy Prosciutto, Tomato, Broccoli, Olives, Onions, Feta, Red Wine Vinaigrette 4 / 7  
Mixed Greens, Roasted Figs, Almonds, Fennel, Olives, Balsámico, Pecorino Romano 4 / 7  
Caesar Salad ~ Chopped Romaine with Parmesan and Garlic Croutons 4 / 7  
Sunny Breeze Farm Chèvre Trio, Arugula & Roasted Peppers 8  
++ Enhance any salad with: Chicken 4 Ruby Red Trout or Shrimp 6

## APPETIZER

Crab Cakes with Fennel Coleslaw 8  
Calamari, Spicy Cherry Peppers and Garlic Butter 7  
Fritto Misto ~ Fried Shrimp, Scallops, Clams and Squid with Garlic Aioli 8  
Baked Stuffed Oysters with Gruyère, Chorizo and Arugula 8  
Crispy Ricotta Filled Raviolis with Tomato Sauce 6  
Cheese Plate with Walnut Fig Cake, Grapes and Assorted Crostino 10  
Italian Salumi, Olives, Almonds and Charred Bread 8

## PASTA

Angel Hair, Fresh Tomatoes, Toasted Garlic, Feta, Pine Nuts 9  
Wild Mushroom, Ricotta and Rosemary Ravioli with Asparagus Cream Sauce 11  
LaRosa's Lazy Lasagna, Vegetables, Tomato and Ricotta, Baked Mozzarella 10  
Rigatoni alla Vodka, Artichokes, Olives, Capers & Spinach 10  
Potato Gnocchi, Sausage, Fennel, Broccoli, Onion 11  
Blackened Chicken Caesar Radiatori, Roasted Red Peppers, Romaine 10  
Ricotta & Cheese Filled Ravioli with Bolognese Sauce 11  
Linguini & Clams with Pancetta, White or Spicy Red Sauce 13

## **PANINI**

(Choice of Vegetable Chips or Fries)

Portobello, Zucchini, Tomato, Red Onion, Fontina and Basil Pesto 7

Crab Cake with Lettuce & Tomato with Chipotle Aioli 8

Sirloin Burger, Pancetta and Fontina 8

Beef Tenderloin, Cheddar, Onions, Arugula, Horseradish Sauce 8

Prosciutto, Fresh Mozzarella, Basil, Arugula, Balsámico, E.V.O.O. 8

Ham, Tomato, Gruyère with Avocado Purée 8

Lemon Chicken, Fresh Basil, Tomato, Caraway Havarti 8

Roasted Chicken Wrap with Mixed Greens, Red Onions, Sundried Tomato Pesto 7

Turkey & Bacon Wrap with Cheddar, Lettuce, Tomato and Pesto Aioli 8

## **ENTRÉE**

Shrimp Skewer ~ Orzo Salad, and Grilled Vegetables 14

Ruby Red Trout, Orange Caper Vinaigrette and Crispy Potato 12

Herb Roasted Chicken, Mixed Greens and Fries 12

Grilled Sirloin, Gorgonzola, Prosciutto, Asparagus and Home Fries 18

## **STONE OVEN PIZZA**

Funghi ~ Mushrooms, Olive Tapanade, Basil, Fontina 7

Basilico ~ Pesto, Tomato, Fresh Mozzarella and Parmesan 7

Tuscan ~ Sausage, Onion, Zucchini, Crushed Red Pepper, Gorgonzola 8

Salumi ~ Italian Meats, Peperoncini, Truffle Oil, Oregano, Tomato Sauce and Fontina 8

Pollo ~ Roasted Chicken, Speck, Corn, Onions and Mozzarella 9

Gamberoni ~ Shrimp, Cilantro, Avocado and Fontina 10

## **SIDES**

Truffle Fries 4

Vegetable Chips 2

Sweet Potato Wedges 3

Parmesan Asparagus 4

Mushroom Risotto 4

Corn on the Cob 3

Thank You for Being Our Guests Today.

Please Inform Your Server of Any Allergies or Dietary Needs.

Executive Chef~ Tony La Rosa, uses the Freshest Ingredients Available.

18% gratuity will be added to parties of 8 or more.

Split Plate \$3