\$26 Lunch Menu

FIRST COURSE

Choose 1 from the following:

ZUPPA DEL GIORNO SOUP OF THE DAY

CALAMARI WITH MARINARA CRISPY CALAMARI WITH ZUCCHINI

SERAFINA CHICKEN SALAD

GRILLED ORGANIC CHICKEN BREAST, ROMAINE, MESCLUN, SUN DRIED TOMATOES, RAISINS, PINE NUTS, PESTO DRESSING

DI SOFIA SALAD OUR ITALIAN VERSION OF CLASSIC CAESAR

INSALATA DI PORTO BENNY

MIXED GREENS, CARROTS, HEARTS OF PALM, AVOCADO, CORN, SARDINIAN DRESSING

THE CHOPRA SALAD

MIXED GREENS, PEAR, CHERRY TOMATOES, CORN, ASPARAGUS, WALNUTS, LEMON VINAIGRETTE

WINES \$8 BY THE GLASS

ZONIN, SPARKLING
THE PALMS BY WHISPERING ANGEL, ROSÉ
WHITEHAVEN, SAUVIGNON BLANC
CAPOSALDO, PINOT GRIGIO
RAEBURN, CHARDONNAY
BERINGER FOUNDERS EST, PINOT NOIR
PADRILLOS, MALBEC
BONANZA, CABERNET SAUVIGNON

SUBSTITUTE SECOND COURSE FOR \$15

Choose 1 from the following:

FILET MIGNON

TRUFFLE BUTTER, GRILLED VEGETABLES, ROASTED POTATOES

BRANZINO AI CHERRY TOMATOES

SA<mark>U</mark>TÉED WITH WHITE WINE, LEMON, ROASTED POTATOES, ASPARAGUS

FETTUCCINE AL TARTUFO NERO

HOMEMADE FETTUCCINE, BLACK
TRUFFLE CREAM SAUCE

FRUTTI DI MARE

LINGUINE, CLAMS, SHRIMP, MUSSELS, CALAMARI, LIGHT TOMATO SAUCE

VEAL MILANESE

BREADED VEAL, LEMON, ARUGULA, TOMATOES, BASIL



SECOND COURSE

Choose 1 from the following:

PAN SEARED SALMON

TOPPED WITH GINGER CUCUMBER SALAD SIDE GRILLED VEGETABLES

CHURRASCO

WITH CARAMELIZED ONION AND GARLIC AIOLI AND A SIDE OF TRUFFLE FRIES

SPAGHETTI AGLIO E OLIO 'AL PACINO'

E.V.O.O., RED PEPPER. GARLIC

CLASSIC AMERICAN BURGER

AMERICAN CHEESE, ONION, LETTUCE, TOMATO, SERAFINA SAUCE, PICKLE, FRENCH FRIES

VEGETARIAN BURGER

ARUGULA, CARAMELIZED ONION, AVOCADO, FRENCH FRIES

SPAGHETTI POMODORO SAN MARZANO POMODORO SAUCE, BASIL

ADD-ON

SHRIMP | 8 SALMON | 13
CHICKEN | 5 TUNA | 10
FILET TIPS | 15 TRUFFLES | 6

DESSERT FOR \$8

CANNOLI • TIRAMISU

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.







