



LUNCH



ANTIPASTI

INSALATA MISTA

Organic mixed baby greens, carrots, fresh tomato and home-made balsamic vinaigrette. (vegan)

INSALATA CESARE

Classic Romaine lettuce with rosemary-garlic croutons, parmesan cheese and home-made dressing.

INSALATA D'ARTE

Baby spinach, grilled breast of chicken, sundry tomato, fresh tomato, grilled zucchini and eggplant, home-made red wine vinaigrette, topped with goat cheese.

INSALATA CON PROSCIUTO COTTO

Organic mixed baby greens, ham, marinated artichokes, fresh tomato, roasted red bell pepper and home-made lemon mustard vinaigrette.

MOZZARELLA DI BUFALA ALLA CIPOLINA ★

Fresh mozzarella, tomato, basil, capers, red onion and extra-virgin olive oil. (vegetarian)

INSALATA DI CAVOLO

Shredded green and red cabbage, celery, carrots, red onion and golden raisins, red wine vinaigrette. (vegetarian)

POLENTA ALLA NOVARESE ★

Grilled polenta topped with mild Italian sausage, mushrooms and fresh tomato.

MINISTRONE ALLA GENOVESE

Home-made mixed vegetable broth with small pasta and a touch of pesto. (vegan)

ZUPPA DEL GIORNO (vegan)

PANINI

PANINO POLLO ★

Marinated grilled breast of chicken, tomato, mozzarella, pesto served with mixed salad

PANINO NOVECENTO

Grilled eggplant, zucchini, red bell pepper, fresh tomato and goat cheese served with mixed salad (vegetarian)

PANINO ALLA SALSICCIA

Mild spicy Italian sausage with caramelized onions and white wine served with minestrone.

PANINO MISTO

Mortadella, salami and provolone, pepperoncini pesto served with minestrone.

PANINO DI POLPETTE

Home-made meat balls with marinara sauce.



PRIMI

RAVIOLI DELLA NONNA ★

Home-made ravioli, filled with spinach and ricotta, onions flamed in vodka with marinara-cream sauce (vegetarian)

GNOCCHI AL PESTO

Home-made potato dumplings mixed with pesto sauce (vegetarian)

CAPELLINI PESCATORE

Angel hair pasta with shrimp, mussels, clams, calamari, mixed fresh fish in a mild spicy marinara sauce.

SPAGHETTI CARBONARA

Spaghetti, pancetta, egg, black pepper and Alfredo sauce.

FETTUCINE BOLOGNESE

Flat noodles with ragu beef sauce.

SPAGHETTI ALLA CRISTIANO ★

Spaghetti with saut é chicken, baby spinach, garlic, chili flakes and extra-virgin olive oil.

PENNE PUTTANESCA

Pasta tubes with kalamata olives, capers, chili flakes in a light tomato-basil sauce. (vegan)

FETUCCINE ALFREDO CON POLLO

Flat noodles with chicken, peas and Alfredo sauce.

PENNE ALLA VODKA

Pasta tubes with onion flamed in vodka in a marinara creme sauce. (vegetarian)

FARFALLE MAMMA MIA

Bowtie pasta with pancetta, pork tenderloin, mushrooms in a light tomato-basil sauce.

FARFALLE E SALSICCIA

Bowtie pasta with Italian sausage, red bell-pepper, onions, in a light tomato-basil sauce.

ORGANIC WHOLE WHEAT PENNE

or

GLUTTEN FREE ORGANIC BROWN RICE FUSILLI



SECONDI

POLLO AL LIMONE E CAPPERI

Skinless-boneless breast of chicken saut é with fresh lemon juice, capers and brown-veal sauce served with vegetables.

POLLO NOVECENTO

Skinless-boneless breast of chicken saut é with mushrooms and marsala wine sauce, side of vegetables.

POLLO AL PESTO

Skinless-boneless breast of chicken saut é with pesto sauce served with a side of penne arrabiata.

POLLO AI PEPERONI E FORMAGGIO ★

Skinless-boneless chicken breast layered with red bell-pepper and fontina cheese brown veal sauce, served with penne vodka.

DOLCI

TIRAMISU ★

Lady fingers, espresso, and mascarpone cheese topped with grated chocolate. Home-made.

PANNA COTTA

Cream, sugar, brandy, vanilla and caramel. Home-made.

DESSERT OF THE WEEK.

BEVANDE

FRESH HOME-MADE LEMONADE

ARNOLD PALMER (iced tea-lemonade mix)

ICED TEA

COKE – regular or diet

7-UP OR ROOT BEER

ESPRESSO

DOUBLE ESPRESSO

CAPPUCCINO

CAFFELATTE