

LUNCH MENU

ANTIPASTI

FRITTO MISTO	6.95
Fried zucchini and artichokes	
CAPRESE CLASSICA	7.95
Fresh mozzarella and tomato in extra virgin olive oil	
CALAMARI FRITTI	8.95
Fried calamari served with marinara sauce	
CARPACCIO DI FILETTO DI BUE	9.95
Thinly sliced beef served with mushrooms, parmesan cheese shavings, flavored with truffle oil	
CARPACCIO DI SALMONE	9.95
Thinly sliced Salmon cured in house served with capers	

INSALATE

INSALATA ROMANA	6.95
Romaine lettuce with croutons in Caesar dressing	
INSALATA DELLA CASA	6.95
Fresh mesclun salad in Balsamic vinaigrette	
INSALATA DI SPINACI	7.95
Spinach salad with Gorgonzola cheese and oranges wedges	
RUSTICA	7.95
Fresh Fennel, arugula, radicchio, dried figs and parmesan cheese	

LUNCH MENU

zuppe

MINISTRONE DI VEGETALI	6.95
A classic Italian interpretation of vegetable soup	
CALAMARI	8.95
Calamari soup in light broth with a touch of tomato sauce	
COZZE IN BIANCO	7.95
Steamed mussels in light broth, garlic and a touch of white wine	
PASTA E FAGIOLI	6.95
Classic Italian bean soup with broken pasta	

PASTA

BORSINI DI RICOTTA	9.95
Fresh pasta stuffed with ricotta cheese and spinach in cream sauce	
RIGATONI ALLA NORMA	9.95
Pasta served with eggplant and mozzarella cheese in tomato sauce	
CANNELLONI AL FORNO	11.95
Fresh pasta stuffed with ground veal and vegetable in aurora sauce	
LINGUINE SCOGLIO	13.95
Pasta with mussels, clams, calamari in tomato or white wine sauce	
SPAGHETTI VONGOLE	13.95
Pasta with fresh clams in tomato or white wine sauce	

LUNCH MENU

IL PESCE

SALMONE ALLE OLIVE 16.95
Fresh Scottish Salmon baked with cherry tomato and olives

GAMBERI ALLA ROMANA 14.95
Large Shrimp over Caesar salad

PESCE DEL GIORNO MARKETPRICE
Whole fresh fish-of-the-day, grilled, de-boned and served at your table

LA CARNE

POLLO ALLA ROMANA 11.95
Grilled chicken breast over Caesar salad

POLLO CARCIOFI 13.95
Chicken breast sautéed with artichokes in white wine sauce

VITELLO LIMONE 15.95
Veal scaloppini in lemon butter sauce

VITELLO MARSALA 15.95
Veal scaloppini with Shiitaki mushrooms in Marsala wine sauce

LUNCH MENU

I DOLCI

CREMA AL CARAMELLO	6.95
Cream caramel served with a Savoirdi cookie	
CANNOLI SICILIANI	6.95
Sicilian pastry stuffed with sweet ricotta cream	
TIRAMISU	6.95
Café Oggi 'Signature' dessert	
Ladyfingers dipped in Espresso coffee and Marsala wine layered with Mascarpone cream, sprinkled with cocoa powder	
TARTUFO GELATO	8.95
Classic Italian ice cream covered with chocolate crust	
CREMA AL LIMONCELLO	10.95
Italian frozen lemon cream with a Lemoncello liqueur flavor	

LE BEVANDE

CAFÉ AMERICANO	3.00
American Coffee, Decaf available	
TE	3.00
A selection of herbal teas	
ESPRESSO	3.00
Authentic Italian coffee	
CAPPUCCINO	4.00
Traditional Italian coffee topped with frothy milk	
CAFÉ OGGI	9.00
Espresso coffee, Amaretto and Baileys topped with whipped cream	