

\$28.95 VILLAGIO

PRANZO LUNCH SPECIAL

MONDAY-FRIDAY 11:30am-3:00pm

FIRST COURSE

SALAD (Insalata Piccola)

MISTA- Arugula, chopped radicchio, endive, mushrooms in a balsamic vinegar, lemon juice, diced tomatoes, with a touch of extra virgin olive oil dressing

CAESAR- Traditional Caesar topped with croutons, and parmesan cheese

SOUP (Zuppa Piccola)

LENTIL- Fresh lentils with pasta spinach and a touch of tomatoes

ZUPPA FAGIOLI- Tuscan white bean soup with pasta, spinach, and a touch of tomatoes

MAIN COURSE (Piatto Principale)

Linguine Calabrese- Italian sausage rich marinara sauce with garlic, basil, and a touch of pepper flakes with heavy cream

Fettuccine Tre Gosti- Homemade fettuccine in tomatoes and meat sauce with mozzarella, alfredo sauce topped with pecorino

Chicken Francese- Pounded chicken dredged in flour, dipped in egg pan fried and then simmered in a rich butter and lemon white wine sauce served with vegetables

Pollo al Carboni- Breast of chicken simply done on the grill served with vegetables of the day

Filet of Branzino- 7 Oz Filet of Branzino pan seared with capers and lemon butter sauce with vegetables of the day

Skirt Steak- 6 Oz skirt steak simply done on the grill with chimichurri sauce, served with linguine garlic and oil

NO SHARING PLEASE