

PRONTO LUNCH MENU

SERVED MON - FRI ONLY 11:00AM TO 2:00PM

SOUPS & SALADS

HOUSE OR CAESAR 3.95
TOSCANA, MINISTRONE OR SOUP OF THE DAY
 Cup 3.95 • Bowl 6.95
SOUP AND SALAD COMBO 6.95

SUBS & PANINIS 8.95

Gluten free pasta available.
 All served with cold pasta or fries. Add soup or salad 1.50

SUBS

GV Cold Cuts, Meat Ball, Italian Sausage.

PANINIS

Caprese, Steak, Chicken Parmagiana.

LUNCH PORTION PASTA BOWLS 7.95

Gluten free pasta available.
 Served with house salad. Add a soup for 1.50
 Please, no substitutions.

SPAGHETTI WITH MEAT SAUCE
FETTUCCINI ALFREDO,
BAKED ZITI
GNOCCHI WITH MEAT SAUCE

MEAT LASAGNA 8.95

THE BAR

WHITE WINE

Garcia Vinho Verde 5.95 • 23
 Astoria Prosecco Splits 7.75
 Woodbridge Chardonnay 5.25 • 21
 Central Coast Chardonnay 6.49 • 25
 Kendall Jackson Chardonnay 7.25 • 25
 Ecco Domani Pinot Grigio 6.49 • 23
 Kris Pinot Grigio 7.25
 Zenato Pinot Grigio 7.00 • 25
 Covey Run Riesling 6.49
 Clean Slate Riesling 6.95 • 25.95
 Sea Pearl Sauvignon Blanc 7.25 • 23
 Villa Rosa Moscato 6.49 • 24
 La Marca Prosecco 25.00
 Chiarli Lambrusco 6.49 • 23
 Aveleda Casal Garcia - Prosecco 5.95

BLUSH WINE

Beringer Zinfandel 5.25
 Kaya San Rose 7.25 • 27

RED WINE

Woodbridge Cabernet 5.50
 14 Hands Cabernet 8.25 • 27
 Woodbridge Merlot 5.50 • 21
 Ecco Domani Merlot 6.49 • 25
 Kaya Sweet Caroline 10.00 • 39
 Villa Sorono Pinot Noir 6.49 • 24
 Angeline Pinot Noir 8.00
 Shoofly Shiraz 6.49 • 25
 Danzante Chianti 7.25 • 23
 DaVinci Chianti 7.25 • 23
 Chiarli Lambrusco 6.25 • 23
 Antinori Sta. Christina Toscana Rosso 55
 Stella Montepulciano 6.25 • 23
 Barbaresco 55
 Palladio Chianti 8.00
 San Felice Chianti 8.25 • 27
 DaVinci Chianti 7.25 • 25
 Danzante Chianti 6.49
 Zenato Amarone 2012 85
 Zenato Valpolicella 42
 Zenato Ripassa 55
 Zenato Amarone 85
 La Marca Prosecco 25
 Tintero Barbaresco 55

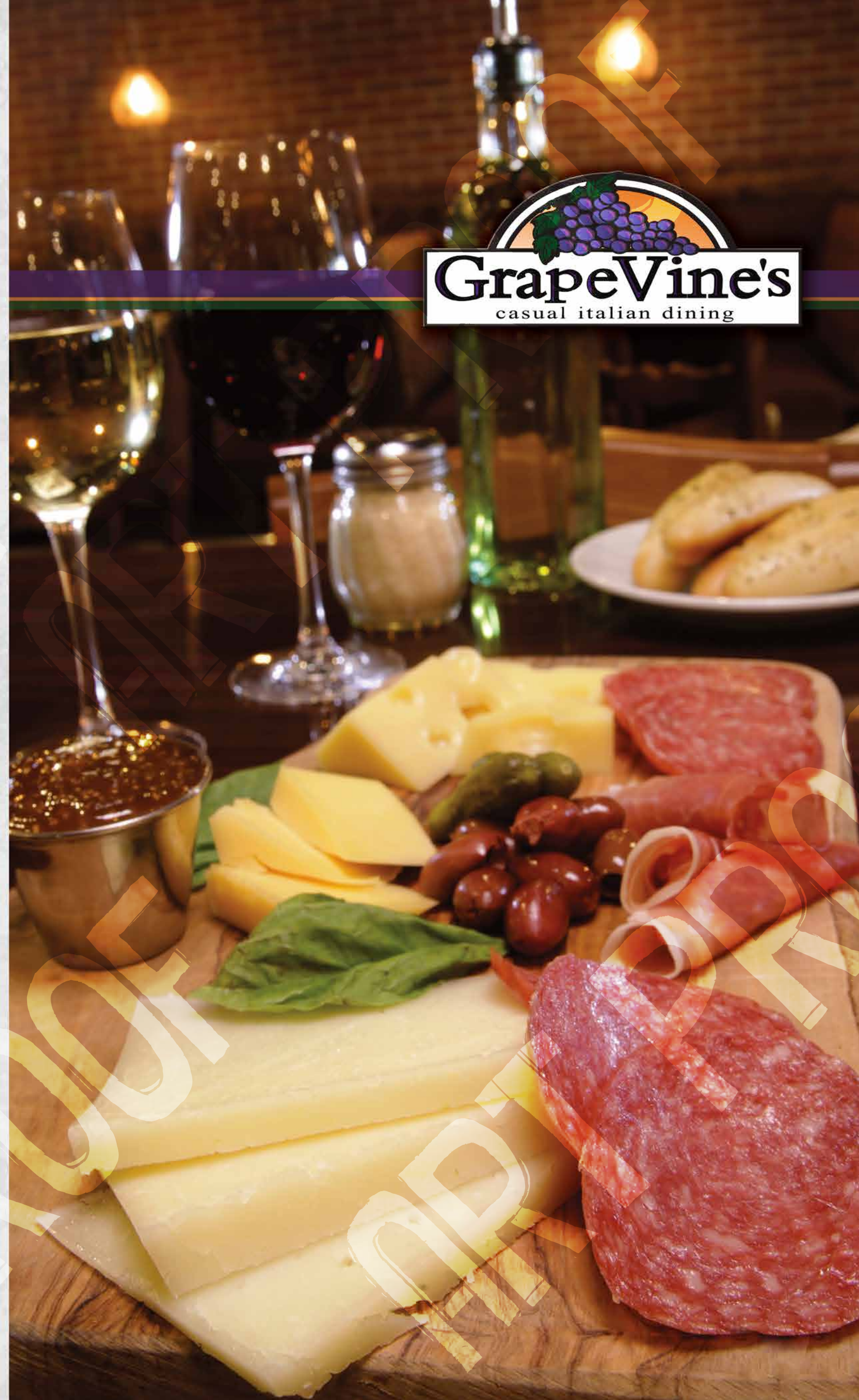
DRAFT BEER

Bud Light 3.95 • 4.95
 Peroni, Shock Top 4.95 • 5.95
 Stella Artois 4.95 • 5.95

DOMESTIC BOTTLE 4.25
IMPORT BOTTLE 4.95

SIDES

GRILLED VEGETABLES 2.95
SWEET POTATO 1.95
RISOTTO 2.95
PASTA 1.95
GRISSINI BREADSTICKS 0.95



18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.

THERE MAY BE SMALL BONES IN SOME FRESH FISH. MARASCHINO CHERRIES AND NEARLY ALL WINES CONTAIN SULFATING AGENTS, TO PROTECT FLAVOR AND COLOR. CERTAIN INDIVIDUALS MAY BE ALLERGIC TO SPECIFIC TYPES OF FOOD OR INGREDIENTS USED IN FOOD ITEMS (I.E. MSG). WE ARE NOT RESPONSIBLE FOR AN INDIVIDUAL'S ALLERGIC REACTION TO OUR FOOD OR INGREDIENTS USED IN FOOD ITEMS.

ANTIPASTI

ARTICHOKE AND SPINACH DIP

A blend of Italian cheeses served with fried pasta chips 7.25

CALAMARI FRITTI

Served with pesto aioli and marinara sauce. Lightly breaded and fried 9.75

PORTOFINO MUSSELS

Steamed with fresh basil, garlic, tomato, onion, and white wine 9.75

BRUSCHETTA

House made focaccia topped with diced tomatoes, garlic, olive oil, fresh basil, and finished with parmesan cheese 6.95

MOZZARELLA STICKS

Breaded, fried and served with our tomato basil sauce 6.95



SOUPS & SALADS

CUP 3.95 - BOWL 6.95

TOSCANA Chicken, veggies, sausage, cream.

MINISTRONE Traditional Italian vegetable soup

SOUP OF THE DAY Mkt. Price (ask your server)

SIDE SALADS

House or Caesar 3.95

All salads may be served with
Chicken 4.00 • Shrimp or Salmon 6.00

FIELD GREENS

Mixed field greens, tomatoes, red onions, cucumbers, tossed with house vinaigrette 7.95

CAESAR

Crisp Romaine tossed with house made caesar dressing and topped with croutons and Parmesan 7.95

CAPRESE

Fresh mozzarella, sliced tomatoes, fresh basil, balsamic, vinegar and EVOO 8.95

GORGONZOLA

Mixed field greens tossed with Gorgonzola vinaigrette and finished with roasted pistachios 8.95

PORTOBELLO

Grilled Portobello mushroom over a bed of mixed greens and finished with a herbal balsamic vinaigrette 7.95

BEVERAGES

ESPRESSO 2.75

LATTE 3.75

COFFEE 2.25

HOT TEA 2.35

FOUNTAIN DRINKS 2.35

SWEET TEA 2.35

PERRIER 3.75

PELLEGRINO 3.75



CHICKEN, VEAL & PORK

Entrées are served with a side salad and your choice of 1 side item.

(Italian mix veggies, baked sweet potato, pasta, or risotto ADD cup of soup for an additional 1.50)

CHICKEN MARSALA

Sautéed in a demi-glaze, Marsala wine with sliced mushrooms 13.75

CHICKEN PARMESAN

Lightly breaded, topped with tomato basil sauce, parmesan, and mozzarella cheese 13.75

CHICKEN PAMPLONA

Chicken stuffed with prosciutto and fontina cheese, finished with Marsala cream sauce 15.75

PROSCIUTTO-WRAPPED PORK TENDERLOIN

Medallions wrapped in prosciutto, grilled and topped with port wine fig sauce 15.75

CHICKEN PICATTA

Sautéed in garlic- lemon sauce, white wine, capers, and chicken broth 13.75

VEAL SCALOPPINI

Sautéed medallions in a mushroom lemon-caper sauce 17.95

VEAL PARMESAN

Lightly breaded, topped with Marinara sauce, parmesan, and mozzarella cheese 17.95

VEAL MARSALA

Sautéed and topped with mushrooms and our demi-glaze sauce 17.95

CREATE YOUR OWN PASTA 9.75

Gluten free pasta available.
Add a Soup or Salad 1.50

Ziti, Spaghetti, Angel Hair, Penne, Linguine, Gnocchi, Fettuccini

SAUCE

Marinara, Alfredo, Garlic Wine, Pesto, Arrabiata, Vodka

TOPPING

Bolognese, Meatballs 3.00

Italian Sausage, Grilled Chicken 4.00

Sautéed Shrimp, Salmon 6.00

MEAT & SEAFOOD

Entrees served with house or caesar salad.

BEEF SIRLOIN

Grilled sirloin, mushrooms and rosemary gorgonzola butter. Served with your choice of one side 18.95

SHRIMP SCAMPI

Sautéed in garlic sauce and Roma tomatoes, tossed in angel hair pasta 17.95

TUSCAN SALMON

Grilled filet on a bed of risotto, topped with roasted cherry tomatoes, basil and Kalamata olives 16.95

CIOPPINO

Mediterranean-style seafood stew with white fish, shrimp, scallops, mussels served with bread and a side of linguini 18.95



PASTA FAVORITES

Served with your choice of side salad.

CHICKEN FETTUCCINI ALFREDO

Fresh cream, garlic, and parmesan cheese 12.75

PESTO CHICKEN

Grilled chicken, basil pesto cream sauce, artichoke hearts, dried tomatoes with angel hair pasta 13.75

BAKED ZITI

Italian sausage, ground beef in a Ragu sauce, penne pasta, parmesan, and mozzarella 11.75

LOBSTER RAVIOLI

Served with Vodka cream sauce 17.95

SPAGHETTI MEATBALLS

Veal and pork meatballs in a tomato cream sauce 11.25

LASAGNA

Prepared fresh daily parmesan, mozzarella and our beef and Italian sausage sauce 11.75

PORTOFINO RAVIOLI

Italian cheese stuffed, topped with tomato basil sauce 11.75

PENNE AND SAUSAGE

Tossed in Ragu cream sauce 11.75

EGGPLANT PARMIGIANA

Lightly breaded, topped with marinara sauce, parmesan, and mozzarella cheese, served with spaghetti 12.75

FLAT BREADS

9.95

MARGARITA Tomatoes, basil, fresh mozzarella

MEAT Italian sausage with cherry peppers

CHICKEN PESTO Grilled chicken, pesto cream sauce, and mozzarella cheese

MEAT AND CHEESE BOARD 11.95

Baby Swiss, Gouda, Manchego, Salami, Prosciutto, Sopressata

DESSERTS

CANNOLI 4.95

ESPRESSO BROWNIE 4.95

CHEESECAKE 6.45

TIRAMISU 6.45

GELATO

Vanilla, Chocolate, Raspberry, Pistachio 5.95

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