

# lunch



## antipasti

<b>ARTICHOKE TRAPANI</b> Marinated Long-Stemmed Hearts, Crab & Shrimp, Garlic and Capers	12
<b>SHRIMP AGLIO E OLIO</b> Toasted Garlic, Olive Oil, Fresh Parsley and Grated Parmigiano	9
<b>ROASTED TOMATO BRUSCHETTA</b> Herbed Crostini, Strawberry Balsamic and Sweet Basil	11
<b>ITALIAN SAUSAGE NAPOLEAN</b> Fried Eggplant Medallion, Palermo Sauce and Italian Sausage	10

## insalata

**HOUSE DRESSINGS:** Old Venice Dressing, Blood Orange Vinaigrette, Strawberry/Balsamic Vinaigrette

<b>CAPRESE</b> Vine Ripened Tomatoes, Buffalo Mozzarella, Virgin Olive Oil and Aged Balsamic	12
<b>CAESAR</b> Romaine, Shaved Reggiano and Focaccia Croutons	8
<b>PALERMO</b> Mixed Field Greens, Shaved Red Onions, Olives, Artichokes, with choice of House Dressing	10

## pasta

<b>HOMEMADE STUFFED SHELLS</b> Trio of Beef & Pork, Five Cheeses and Seafood Stuffing	19
<b>RIGATONI BOLOGNESE</b> Veal, Pork, Beef, and Roasted Tomato Sauce	20
<b>SPAGHETTI CARBONARA</b> Pancetta, Smoked Ham and Fresh Peas	20
<b>BUGATINI POMODORO</b> Heirloom Tomatoes, Fresh Mozzarella, Basil and Roasted Garlic	18
<b>FETTUCCINI ALFREDO</b> Parmesan Cheese, Italian Sausage and Sweet Basil	19

## carni

<b>VEAL MARSALA</b> Sautéed Mushrooms, Sweet Marsala, Veal Demi-Glace and Angel Hair	22
<b>VEAL MILANESE</b> Aged Reggiano, Chardonnay Reduction and Aglio E Olio Pasta	22
<b>CHICKEN PICATTA</b> Capers, Myer Lemon and Angel Hair	18
<b>CHICKEN NUDDO</b> Fresh Herbs, Chardonnay Reduction and Aglio E Olio Pasta	18

## pesce

<b>BASILACO STYLE</b> Oven Roasted Gulf Fish with Heirloom Tomatoes, Basil and Mushrooms	24
<b>VILLA D'ESTE STYLE</b> Pan Seared Gulf Fish with Artichokes, Mushrooms and Myer Lemon Butter	24
<b>SHRIMP FRA DIAVOLO</b> Angel Hair Pasta, Crushed Red Pepper and Grated Reggiano	20
<b>SHRIMP MEDITERRANEAN</b> Linguine, Sundried Tomatoes, Garlic, Shallots, Mushrooms and Cream	20

## pizza

<b>MARGHERITA</b> Fresh Mozzarella, Oven Roasted Tomatoes and Sweet Basil	16
<b>OSSO BUCCO</b> Caramelized Onions, Baby Arugula and Smoked Gouda	21
<b>THE PALERMO</b> Shaved Italian Meats, Roma Tomatoes, Fontina Cheese	19

## al forno

<b>VEAL OSSO BUCCO</b> White Wine Demi, Roasted Garlic and Angel Hair	28
<b>CHICKEN PARMIGIANA</b> Mozzarella Cheese, Palermo Sauce and Linguine	19
<b>VEAL PARMIGIANA</b> Mozzarella Cheese, Palermo Sauce and Linguine	22
<b>VEAL SORRENTINO</b> Sautéed Veal and Eggplant Medallions, Mozzarella Cheese, Palermo Sauce, Hint of Sherry, and Linguine	24

PAL91916