

POWER LUNCH MENU

AVAILABLE: WED-FRI 11AM - 4PM

\$35

Soft drink included (iced tea or fountain soda)

Includes one appetizer, one entrée and one dessert:

APPETIZERS

Arancini

Crispy risotto balls, filled with Parmigiano Reggiano cheese, provolone cheese, and mushrooms, served with arrabbiata sauce.

Minestrone Soup

Ditalini pasta, celery, zucchini, carrot, leek, onion, tomato and Parmesan cheese.

Shrimp Ceviche

Lime juice, extra virgin olive oil, serrano pepper, red onion, cucumber and homemade plantain chips.

Cacio e Pepe Salad

Baby gem lettuce, 25-year-old Italian balsamic vinegar, Parmigiano Reggiano topped with a Cacio cheese & pepper dressing.

Eggplant Parmigiana

Eggplant, melted mozzarella cheese, Parmigiano Reggiano, basil and pomodoro.

Meatballs

Served with pomodoro sauce.

ENTRÉE

Truffle Cheese Ravioli

Fontina, Taleggio and Parmigiano Reggiano, homemade cheese ravioli in a truffle Parmesan creamy Sauce.

Tagliatelle Bolognese

12 hour homemade Bolognese sauce

Pizza (Margherita or Pepperoni)

Chicken Parmigiana

Crispy chicken breast, spicy arrabbiata sauce, topped with melted fontina cheese, and served with cream Parmesan tagliatelle

Flank Steak

6 oz grilled served with French fries.

Zanti Salad (tuna, chicken, salmon)

Baby kale, baby arugula, coriander, avocado, Parmigiano Reggiano, red onion, fennel, Maldon sea salt and lemon vinaigrette.

Chicken Panini

Lightly breaded chicken breast, arrabbiata sauce, mozzarella, Parmesan cheese and basil.

DESSERT

Panna Cotta

Served with fresh berries sauce and fresh mint.

Gelato & Sorbet

Vanilla or Pistachio Gelato. Lemon or Orange Sorbet.

