

# Lunch Menu

served from 11 am to 3 pm

{ Lunch Entrees served with choice of House or Caesar Salad }

<b>MEAT OR VEGGIE LASAGNA</b>	<b>13</b>
Meat Lasagna - our old-fashioned Bolognese meat lasagna Veggie Lasagna - layers of pasta topped with alfredo sauce, broccoli, peas, spinach and mozzarella cheese	
<b>EGGPLANT PARMIGIANA</b>	<b>12</b>
Layer of eggplant rolled and stuffed with ricotta served with side pasta-choice of the chef	
<b>CHICKEN PARMIGIANA</b>	<b>13</b>
Lightly breaded chicken topped with pomodoro sauce and mozzarella served with a side of pasta - choice of the chef	
<b>RIGATONI AL PESTO</b>	<b>13</b>
Rigatoni in a sauce of basil, pinenuts, garlic, romano cheese, extra virgin olive oil	
<b>ANGEL HAIR WITH MEATBALLS</b>	<b>12</b>
Angel hair pasta in our special pomodoro sauce and meatballs	
<b>RIGATONI VODKA WITH BROCCOLI &amp; SUN DRIED TOMATOES</b>	<b>12</b>
Sautéed broccoli and sun dried tomatoes finished in a cream vodka sauce	
<b>STROMBOLI</b>	<b>12</b>
Filled with sausage, pepperoni, onions and green peppers	
<b>PIZZA MARGHERITA</b>	<b>12</b>
10 inch Margherita pizza	

## PANINI

\* All Panini served with choice of Caesar or House Salad \*

<b>PANINO CAMPAGNOLO</b>	<b>9</b>
Grilled eggplant, roasted red peppers, sun dried tomato, plum tomato and mozzarella with pesto sauce	
<b>PANINO CON POLPETTE</b>	<b>11</b>
Homemade meatballs topped with fresh marinara and mozzarella	
<b>PANINO CON POLLO</b>	<b>11</b>
Lightly breaded fresh chicken breast topped with fresh marinara and mozzarella	
<b>PANINO CHEF FRANCESCO</b>	<b>12</b>
Fresh mozzarella prosciutto crudo and fresh sliced roma tomatoes	

### DRAFT BEER

### BOTTLE BEER

5.50

5.00

*Ask your server for selections*

### BEVERAGE

SAN PELLEGRINO - SPARKLING WATER	5.50
ACQUA PANNA - MINERAL WATER	5.50
ESPRESSO	3.75
DOPPIO ESPRESSO	5.25
CAPPUCCINO	5.25
AMERICAN COFFEE	3.25
SODA	3.50
HOT TEA	3.25

<b>INSALATA CAPRESE</b>	<b>11</b>
Sliced fresh mozzarella, tomato and basil seasoned with extra virgin olive oil	

<b>GF SALMON SALAD</b>	<b>13</b>
Grilled salmon served on a bed of spring mix	

<b>POLLO MILANESE</b>	<b>12</b>
Bed of spring mix topped with fried chicken, topped with fresh tomatoes and onions	

<b>PIZZA OF THE DAY</b>	<b>MARKET PRICE</b>
-------------------------	---------------------

<b>PESCE FRESCO DEL GIORNO</b>	<b>MARKET PRICE</b>
--------------------------------	---------------------

— ~~Gluten Free Pizza and Pasta Available~~ —

*Chef Francesco Aiello*



was born in Sicily, his life has been rooted in farm to table, and it shows from the basil he grows in the restaurant, and the local vendors he works with. He is an award winning chef, and second place in the 2018 Foodie awards, Best Chef category for Central Florida. Every plate is created by the love and passion he shares with every guest. Tonight, as you dine with us, "welcome to the family," you are about to experience a taste of Sicily. The food speaks for itself, and our open kitchen shows every plate is uniquely crafted and made to order, by the chef....dive in the moment you receive your plate, and see how "farm fresh" tastes! "People wait for pasta, pasta does not wait for people." Thank you for dining with us and sharing our passion.

**FRANCESCO'S**  
RISTORANTE • PIZZERIA