

panecaldo

LUNCH MENU

CHEF'S LUNCH BOX

15

A taste of pasta, main course, salad, and appetizer from the Chef

APPETIZER

Selezione di Affettati	10
Cold Cuts Plate: Prosciutto di Parma, Italian Speck, arugula, apple slice	
Parmigiana	9
Butternut squash millefoglie, basil tomato sauce, mozzarella cheese	
Caprese Salad	10
Roma tomatoes, fresh Mozzarella, basil, balsamic vinegar reduction, extra virgin olive oil	

SOUP-SALAD-SANDWICH

Zuppa di Cannellini	8
White Northern bean soup	
Insalata di barbabietole	11
Roasted red and golden beets, orange, mixed greens, shaved Parmesan cheese	
Insalata Mimosa	13
Mixed green salad, potato, beans, organic carrots, green beans, peas, boiled egg, truffle vinaigrette	
Club Sandwich	9
Homemade Focaccia sandwich with grilled chicken, bacon, green salad, fresh tomato, mayo	

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PASTA

Gnocchi di Patate	12
Homemade potato gnocchi, sautéed vegetables, tomato basil sauce	
Lasagne alla Romagnola	12
Homemade lasagna with ragout of filet mignon	
Tagliatelle con funghi di campo al profumo di tartufo	14
Homemade fettuccine with a medley of wild mushrooms and truffle scent	
Tortelli con pere, mascarpone and parmigiano	13
Homemade tortelloni stuffed with Asian Pear and mascarpone Parmesan Reggiano, in a light gorgonzola cheese sauce	
Risotto “Al Capone”	13
Chicken Risotto with Parmesan Reggiano	
Omelet	12
Fresh fine herb omelet Mushroom and cheese omelet	

MAIN COURSE

Filettino di manzo alla salsa di balsamico antico con patatine e cipolle arrostate	18
Filet mignon in aged balsamic sauce, roasted red onion & marble potatoes	
Salmone in crosta con la purea di patate e spinaci saltati	16
Almond encrusted Salmon fillet, mashed potato, sautéed spinach lemon grass sauce	
Petto di pollo al limone e vino bianco con giardiniera di verdure	15
Sautéed Chicken breast scaloppini, lemon white wine sauce, mixed vegetables	