

LUNCH FEATURES

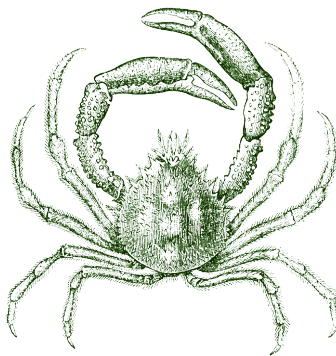
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| MAINE CRAB CAKE AND SALAD MAINE CRAB, TARTAR SAUCE, SPINACH & TOMATO SALAD, BALSAMIC VINAIGRETTE | 14 |
| CRISPY PIG CHEEK & EGG LUNCH PANKO CRUSTED PIG CHEEK, SWEET CHILI SAUCE, MINT, FRIED EGG, SIDE BIBB SALAD | 14 |
| KUHN FARM'S HERITAGE PORK COUNTRY PÂTÉ AND SALAD (GF*) HERITAGE PORK PÂTÉ, BIBB SALAD, CRISPY HOUSE BAGUETTE SLICES, PICKLED ONIONS, CORNICHONS, DIJON | 16 |
| GREEK DINNER SALAD WITH CHOICE OF PROTEIN-GRILLED PORK CHOP, SHRIMP OR CHICKEN BREAST (GF) ROMAINE, CUCUMBER, KALAMATA OLIVES, CHERRY TOMATOES, GRILLED EGGPLANT, GREEN ONIONS, RED ONIONS, FETA AND PARMIGIANO CHEESE, LEMON GARLIC & DILL DRESSING | 24 |
| LUNCH PORK CHOPS (GF) HERITAGE PORK CHOPS, GARLIC POTATO DAUPHINOISE, SWEET & SOUR RED PEPPERS & ONIONS | 24 |

ANTIPASTI

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| ZUPPA DI MINISTRONE (GF) GARDEN VEGETABLE SOUP, PARMIGIANO REGGIANO | 9 |
| EGGS SARDINIA (GF) BOILED EGGS, MARIE ROSE SAUCE, SICILIAN CAPERS, FINELY DICED RED ONIONS, ITALIAN ANCHOVIES | 12 |
| CHICHARONNES (GF) CRISPY PUFFED PORK SKIN, CALABRIAN CHILI MAYO | 12 |
| POLPETTE- ITALIAN MEATBALLS CALABRIAN CHILI FLAKES, GARLIC, MIREPOIX (DICED CARROTS, ONIONS, CELERY), WILD CALABRIAN OREGANO, FENNEL SEEDS, SAN MARZANO TOMATO SAUCE, PARMIGIANO, RICOTTA SALATA | 12 |
| GRILLED CHIANTI INFUSED ITALIAN SAUSAGE (GF) KUHN FARM HERITAGE PORK SAUSAGE, DIJON MUSTARD, CORNICHONS, PICKLED ONIONS, CORIANDER HONEY | 14 |
| EXOTIC MUSHROOM SAUTÉ (GF) CALIFORNIA WINE COUNTRY ORGANIC EXOTIC MUSHROOMS(ALBA BROWN, ALBA WHITE, TRUMPET ROYAL AND MAITAKE MUSHROOMS), EXTRA VIRGIN OLIVE OIL. HERBED BUTTER. GARLIC, SHALLOTS | 18 |

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| SPAGHETTI CARBONARA FELICETTI "MATT" DURUM WHEAT SPAGHETTI, FARM EGGS, GUANCIALE, CALABRIAN CHILI FLAKES, BLACK PEPPER, PECORINO ROMANO | 19 |
| PACCHERI PASTA CON SALSICCIA ORGANIC PACCHERI (LARGE TUBE) PASTA, KUHN FARM'S HERITAGE PORK ITALIAN SAUSAGE, MARINARA SAUCE, SAUTÉED RED PEPPER AND ONION, GOAT CHEESE, PARMIGIANO REGGIANO | 24 |
| LASAGNA ALLA VALERIA BOLOGNESE SAUCE, BESCIAPELLA AND MARINARA SAUCE, RICOTTA, PARMIGIANO REGGIANO, VEGETABLE DU JOUR | 26 |
| LINGUINI PESCATORE ALLA VALERIA ORGANIC ITALIAN LINGUINE, SCALLOPS, GULF SHRIMP, MUSSELS, WHITE WINE, GARLIC & TOMATO SAUCE, CHILI FLAKES, PARSLEY. | 36 |



SECONDI

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| LENTICCHIE CON SALSICCIA (GF) STEWED UMBRIAN LENTILS, VEGETABLES MIREPOIX, GRILLED HOUSE MADE SAUSAGE LINK, DIJON MUSTARD, SIDE BIBB SALAD | 24 |
| WILD GULF SHRIMP ALLA VALERIA (GF*) SAUTÉED GULF SHRIMP DORE' STYLE, SAUTÉED SPINACH, BEURRE BLANC, ROASTED RED PEPPER, PARMIGIANO | 28 |
| ICELANDIC COD DORÉ (GF*) LEMON, RED ONION & CAPER BUTTER SAUCE, VEGETABLE DU JOUR | 28 |
| CREPELLE FIORENTINA CON POLLO ITALIAN STYLE CREPES, ORGANIC CHICKEN, LEEKS, MUSHROOM, SPINACH, BESCIAPELLA SAUCE, PROVOLONE CHEESE, ROASTED CHERRY TOMATOES, PARMIGIANO REGGIANO | 28 |
| MAINE CRAB CAKES THREE CRAB CAKES, HOUSE TARTAR SAUCE, LEMON, KUHN FARM'S ZUCCHINI | 34 |
| STEAK "AU POIVRE" (GF) PEPPERCORN CRUSTED NEW ZEALAND GRASS FED BEEF FILET, POTATO DAUPHINOISE, CREAMED SPINACH, CABERNET RAISIN DEMI GLACE SAUCE | 42 |

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| KEY LIME TART | 10 |
| TORTA AL CIOCCOLATO DUTCH CHOCOLATE CAKE, CHOCOLATE FROSTING, TOASTED ITALIAN HAZELNUTS | 10 |
| TIRAMISU DELLA CASA | 10 |
| TORTA DI FORMAGGIO (GF) CHEESECAKE WITH CARAMELIZED STRAWBERRIES | 12 |

