



**Chicago Restaurant Week Lunch Menu \$25**

Price excludes tax, gratuity, and beverage

*Antipasto*

***Bruschetta - (V)***

*A slice of bread toasted in the oven, rubbed with garlic topped with extra-virgin olive oil, tomatoes, salt, and a truffle balsamic glaze*

***Caprese salad - (V)***

*Fresh tomatoes, creamy fresh mozzarella, deliciously flavorful fresh basil, and it's finished with rich extra virgin olive oil, and a mildly sweet and tangy balsamic glaze reduction*

***Carciofino Salad - (V)***

*Marinated artichokes, red onions, tomatoes, black olives, pepperoncini, over romaine lettuce topped with our Italian house vinaigrette*

## Main

### *Eggplant parmesan - (v)*

*Breaded eggplant in our marinara sauce over a bed of sautéed spinach*

### *Salmon Limone - (v)*

*Salmon cooked in a light lemon butter sauce with steamed broccoli and house potatoes*

### *Chicken alla Oggi -*

*Sautéed in white wine garlic, fresh zucchini, cauliflower, mushrooms, onions, black olives, and tomatoes*

## Dolce

### *Tiramisu -*

*Savory lady fingers dipped in coffee and a splash of rum layered with sweet mascarpone cheese*

### *Cannoli -*

*Tubed shaped pastry filled with sweet ricotta and chocolate chips*

### *Flourless chocolate cake - (GF)*

*Rich chocolate cake, melts in mouth like fudge*