



Lunch Menu

All items are served with Ciabatta and garlic infused olive oil with grated Parmigiano-Reggiano

Caesar Salad – 12

With sliced grilled chicken breast

Lasagna – 12

Layered with meat and béchamel sauce, and mozzarella cheese

Salsiccia Italiana – 12

Homemade Italian sausage tossed in garlic, olive oil and pancetta, topped with bell peppers and tomatoes. Served with spaghetti

Pollo Liana – 14

Grilled chicken breast topped with sautéed mushrooms, served with Fettuccine Alfredo

Lobster Ravioli – 15

With Oyster and Shitake Mushrooms and Basil Pesto

Portobello Mushroom – 15

Topped with wild mushroom risotto, fresh Bufala mozzarella and broccoli Rapini

Crispy Chilean Sea Bass – 19

Served with Rigatoni, Sundried Tomatoes and Basil Sauce

Pork Tenderloin – 19

Served with lentils, leeks and Oyster Mushrooms
Topped with Onion Rings

Prawns in Aromatic Cream Sauce – 19

Served with Penne pasta

Fried Oysters with Shrimp – 19

In Champagne sauce, served with garlic mashed potatoes

Jumbo Lump Crab Meat Tower – 19

Tomatoes, avocados, and Ciabatta with parsley and lime vinaigrette