



## **Lunch & Brunch Menu**

- Weekend Brunch Plates**~(served with Seasonal Fresh Fruit and Roasted Garlic Potato Cake)  
**Baked French Toast**- Baked Goodwin Creek French Loaf, Almond Carmel Sauce \$9  
**Crespelle Ricoperte**- Shrimp, Artichoke Gratin, Goat Cheese, Balsamic Reduction \$10  
**Shrimp & Polenta**- Pancetta Cream Sauce, Creamy Asiago Polenta \$11  
**Linguica Sausage Gravy**- Portuguese Sausage Gravy, Aglio Bread \$12  
**Omelet**- Tomato, Basil, Linguica, Brie \$12  
**da Luca Benedict**- Pancetta, Poached Farm Egg, Hollandaise \$11  
**Crab Benedict**- Crab Cake, Poached Farm Egg, Hollandaise \$13  
**Petit Tender**- Espresso Crust, 2 Eggs, Romesco Sauce \$13

### **Soups & Salads~**

#### **Zuppa del Giorno \$3/\$6**

- Asiago Crisp Salad**- Field Greens, Cucumber Spaghetti, Balsamic Vinaigrette \$6  
**Baked Goat Cheese**- Roasted Grapes, Candied Ginger Pecans, White Balsamic Vinaigrette \$9  
**Autumn Salad**- Roasted Squash, Farm Egg, Capers, and Mozzarella \$8\*  
**Moroccan Spiced Tuna**- Rare Seared, Herb Pesto, Vanilla Roasted Almonds, Lemon Vinaigrette \$13\*  
**Crab Cake Salad**- White Balsamic, Toasted Pecan, Brie \$12

### **Tapas~**

- Papas Bravas**- Spicy Roast Fingerling Potatoes, Black Truffle Aioli \$6  
**Citrus Marinated Olives**- Mixed Olives, Citrus Zest, Asiago, Crostini \$6  
**Toasted Almond Hummus**- Chickpea, Tahini, Grilled Pita \$6  
**Artichoke Gratin**- Artichoke Hearts, Fontina, Garlic, Local Crostini \$7  
**Risotto**- Roasted Squash, Gingered Pecans, House Made Mozzarella \$8  
**Mussels Toscano**- White Bean, Red Pepper Flakes, Tomato Garlic Broth \$7\*  
**Pancetta Mussels**- Crisp Pancetta, Crumbled Gorgonzola, Aglio Bread \$8\*  
**Tuna Napoli**- Tuna Tartare, Tomato, Olive, Goat Cheese \$11\*  
**Mona Lisa Pasta Ravioli**- Local Artisan Stuffed Pasta, Romesco Cream \$9

### **Sandwiches~**

(Side choice of Rt .11 Chips, Asiago Crisp Salad or a Cup of Zuppa del Giorno)

- Veggy**- Oven-Roasted Vegetables, Almond Hummus, Crisp Flatbread \$7  
**Linguica**- Tomato Olive Sauce, House-Made Mozzarella, Baguette \$9\*  
**P.L.T.**- Pancetta, Lettuce, Tomato, Pesto Aioli \$9\*  
**Domenico Burger**- Gorgonzola-Stuffed, Balsamic-Glazed Onions \$10\*  
**Chef Burger**- Artichoke Gratin, Pepper Bacon \$10\*  
**Napoli Burger**- Pancetta, Roasted Red Pepper, Mozzarella, Pesto \$11  
**VA Lump Crab Cake**- Stone Ground Mustard, Toasted Pecan Remoulade \$12\*

### **Beverages**

- Pellegrino (750ml)** \$5  
**Pellegrino 250ml, Aranciata, Lemonata, IBC Root Beer** \$3.00  
**Pellegrino (250ml), IBC Root Beer,** \$3  
**Iced Tea, Lemonade, Arnold Palmer, Chocolate Milk** \$2  
**Coke, Diet Coke** \$1.50  
18% gratuity will be added for parties of six or more

Please let your server know if you have allergies or dietary restrictions, we will try to accommodate.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness.