

Lunch Menu



Colosseum, Rome

Antipasti Appetizers

MOZZARELLA MILANESE	10.00
Mozzarella breaded, deep fried with a light tomato sauce.	
SALMON TARTARE	16.00
Chopped Salmon, dill capers sesame oil, red onion, avocado, crème fraiche, seaweed salad.	
CALAMARI FRITTI CON ZUCCHINI	15.00
Deep fried rings of calamari and French fried zucchini in a delicate marinara sauce.	
COZZE TARANTINO	14.50
Fresh steamed Mediterranean Mussels cooked in a delicate tomato and basil sauce with a touch of wine and garlic.	
MELANZANA ALLA PARMIGIANA	13.00
Eggplant topped with mozzarella and baked with a touch of tomato sauce.	
MOZZARELLA BURRATA	17.00
Cream filled mozzarella served with prosciutto and sliced tomatoes.	
MOZZARELLA CAPRESE	12.00
Slices of fresh mozzarella fresh sliced tomatoes basil and touch of pesto.	
POLPO A LA GRIGLIA	19.50
Portuguese octopus grilled with lemon and olive oil.	

Zuppe - Soups

LENTICCHIE	8.50
Fresh lentils soup.	
ZUPPA DI FAGIOLI	8.50
Tuscan white bean soup with pasta spinach and a touch of tomatoes.	
MINISTRONE DI VERDURA	8.50
Fresh chopped vegetable in a delicate (vegetarian) broth.	
ZUPPA MARE E MONTI	13.00
Mixed fish, rice, calamari, shrimp, clam broth and a touch of tomato with clams and mussels.	

*Il Carpaccio

ARUGULA CON PARMIGIANO	15.00
Thin slices of raw cured beef or salmon topped with fresh arugula and shaved Parmigiano cheese.	

Insalate - Salads

MISTA (Vegetarian)	8.00
Chopped radicchio, arugula, endive mushrooms in a balsamic vinegar, lemon juice Dice tomato and extra virgin olive oil dressing.	
CESARE	9.00
Traditional Caesar salad, topped with croutons and Parmigiano cheese. ADD CHICKEN \$5 ADD SHRIMP \$6	
AMALFI	16.00
Plump shrimp, Mediterranean mussels, Palm Bay Clams and tender squid rings, marinated in citrus olive oil dressing, over fresh baby arugula, endive and radicchio.	
KALE CAESAR	14.00
Organic kale, flax seeds, roasted chick peas, English cucumber and croutons, tossed in a Caesar dressing. ADD CHICKEN \$5 ADD SHRIMP \$6	
GRECA (Vegetarian)	13.00
Romaine lettuce, diced tomatoes, peppers, olive, feta cheese and olive oil dressing. ADD CHICKEN \$5 ADD SHRIMP \$6	



Trevi Fountain, Rome

QUINOA SALAD	14.00
Quinoa, baby arugula, sun dried tomato, pine nuts, goat cheese and roasted beets in a light lemon dressing. ADD CHICKEN \$5 ADD SHRIMP \$6	
MISTICANZA	12.50
Medley of fresh baby greens, cherry tomatoes and walnuts with an orange blossom honey and Dijon mustard dressing, Granished with creamy French goat cheese. ADD CHICKEN \$5 ADD SHRIMP \$6	

La Pasta

(Whole wheat linguine is available for additional \$2.50)
 (Linguine Quinoa is available for additional \$3.00)
 (Gluten Free pasta is available for additional \$3.00)
 ADD CHICKEN \$5 ADD SHRIMP \$6

CAPELLINI AL POMODORO 15.00

Thin spaghetti with fresh tomatoes in our classic tomato sauce and fresh basil.

GNOCCHI SORRENTINO 18.00

Tomato sauce, fresh mozzarella.

LINGUNE DEL SELVAGGIO 18.00

Flat thin pasta in garlic and oil, topped with three types of mushrooms, mozzarella, sundried tomatoes and spinach.

FETTUCCHINI ALFREDO 17.00

Fettuccini in a Classic Alfredo cream sauce.

TORTELLINI ALLA PANN 18.00

Rounded pasta filled with meat, served in a pink pear cream sauce and Italian cooked ham.

SPAGHETTI MEATBALLS 17.00

Spaghetti in our homemade tomato sauce with our traditional homemade meatballs.

SPAGHETTI BOLOGNESE 17.00

Spaghetti in our homemade meat sauce.

AGNOLOTTI DEL 17.00

MAGNIFICO (Vegetarian)

Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.

LASAGNA 18.00

Homemade pasta with béchamel ricotta and Bolognese sauce.

PENNETTE 17.00

HARRY'S BAR (Vegetarian)

Penne pasta, garlic oil and fresh spinach. Sprinkle Parmigiano cheese, Sundried tomatoes and pine nuts with a touch of tomato.

LINGUNE VONGOLE 18.50

Flat thin pasta, Fresh clams in tomato sauce or white Clam sauce.

LINGUNE SALMON 20.00

Linguine with garlic and oil, asparagus, tomato, fresh salmon

LINGUNE NETTUNO 22.00

Flat thin pasta served in an array of fresh seafood and tomato sauce.

CARNI

TAGLIATA DI MANZO 21.00

Grilled butter filed sirloin served in a house salad with diced fresh tomatoes olive oil, lemon juice and balsamic vinegar.

SCALOPINI PICCATA 20.00

Veal scaloppini a light lemon butter sauce with roasted peppers and capers

POLLO PARMIGIANA 20.00

Chicken breast lightly breaded topped with marinara sauce and melted mozzarella. Served with vegetables of the day and potatoes.

POLLO AL CARBONI 17.00

Sliced butterfilled breast of chick on the grill served in a house salad with dice fresh tomatoes, olive oil, lemon juice and balsamic vinegar.

POLLO ALLA MILANESE 19.00

Chicken breast lightly breaded, served in a house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar.

POLLO MARSALA 19.00

Breast chicken sautéed in Marsala Wine topped with sliced Portobello mushrooms. Served with vegetables of the day and potato.



Conciliate of Goddesses 1517-1519



Lion of San Marco



La Galatea, 1512

Pesce - Fish

TILAPIA FRANCESE 18.00

Fresh Tilapia pan fried, served in a lemon sauce with a touch of white wine.

SALMONE A LETTO 20.00

Fresh Atlantic salmon baked to perfection.

PESCESPADA SAPORITO 23.00

Swordfish baked with Kalamata olives, mushrooms, red onion and cherry tomatoes in lemon sauce.

SNAPPER MARECHIARO 24.00

Fresh red snapper with a touch of tomato, clam juice and white wine.

TONNO 23.00

Grilled fresh yellow fin tuna, capers in a lemon sauce. Served in a bed of arugula in lemon dressing.

Pizza e Panini

PIZZA MARGHERITA 15.50

Tomato sauce and mozzarella.

PIZZA PEPPERONI 16.50

Mozzarella tomato sauce and pepperoni.

PIZZA QUATRO FORMAGGI 17.00

Tomato sauce, mozzarella, caprino fontina and swizzero.

PIZZA VILLAGIO 16.50

Tomato sauce, mozzarella, parmacotto ham and mushrooms.

PIZZA PAZZA 18.00

Tomato sauce arugula mozzarella and prosciutto.

PANINO VILLAGIO 13.50

Homemade ciabatta bread, mayonnaise, parmacotto ham, swiss cheese slice tomato and tomato lettuce, served with french fries or house salad.

PANINO DI POLLO 13.50

Homemade ciabatta bread mayonnaise, grilled chicken, sautéed mushrooms and sundry tomato with garlic and rosemary, served with French fries or house salad.



Tower of Pisa

* Consuming raw or undercooked meats, poultry, fish, shellfish, or eggs may increase your risks of food borne illness, especially if you have certain medical conditions.

18% Gratuity will be added to all parties of 6 or more