

# RW LUNCH MENU \$20.00

# **APPETIZERS**

### Margarita Crostini

Fresh Tomatoes, Fresh Mozzarella, Avocado, EVOO

## Watermelon Gazpacho

Sesame Seeds

#### Summer Salad

Strawberries, Blueberries, Butternut Squash, Toasted Almonds, Raspberry Dressing

#### **Lobster Arancini**

Chipotle Mayo

# **ENTREES**

### Salami Pizza

Tomato Sauce, Fresh Mozzarella, Basil, Green Olives. EVOO

#### **Braised Beef Panini**

Caramelized Onions, Balsamic Glaze, Gorgonzola Cream Sauce

#### **Tuna Salad**

Blackened Tuna, Mix Greens, Olives, French Beans, Bacon, Potatoes, Cherry Tomatoes, Capers, Lemon EVOO

#### Chicken Fresco

Fresh Tomatoes, Onions, Melted Mozzarella, Balsamic Reduction

# Spaghetti Scoglio

Clams, Mussels, Fresh Tomatoes, White Wine Sauce, Garnished with Arugula

#### Penne Arrabiata

Hot Sausage, Fresh Tomatoes, Marinara Sauce, Basil, Shaved Parmesan

# **DESSERT** add \$6/

Tiramisu OR Cannoli



# RW DINNER MENU \$45.00

# **APPETIZERS**

### **Cold Antipasto**

Prosciutto, Sopressata, Fresh Mozzarella, Cherry Tomatoes, Mixed Olives, EVOO

## Watermelon Gazpacho

Sesame Seeds

#### Summer Salad

Strawberries, Blueberries, Butternut Squash, Toasted Almonds, Raspberry Dressing

### **Lobster Arancini**

Chipotle Mayo

# **ENTREES**

## **Seared Scallops**

Fregola, Sun Dried Tomatoes, String Beans, Browned Butter

#### **Chicken Cacciatore**

Chicken Breast, Roasted Peppers, Onions, Green Olives, Roasted Potatoes, White Wine Sauce, Touch of Marinara

## Spaghetti Di Mare

Clams, Mussels, Calamari, Cherry Peppers, Marinara Sauce

## Pappardelle Short Ribs

Mushrooms, Root Vegetables, Peas

# **DESSERT** / Chefs Selection

\*Consuming raw or undercooked meat, poultry, seafood, or eggs, may increase your risk of foodborne illness

\*No Changes or Substitutions

\* Menu Subject to Change\*