

# Brandywine Valley Restaurant Restaurant Week October 2-6, 2023

Lunch Menu • 2 courses \$20 Choose an Appetizer & a Main

FIELD GREENS with grape tomatoes and roasted shallot balsamic dressing BABY KALE SALAD with roasted butternut squash, goat cheese and toasted hazelnuts

TODAY'S SOUP (Signore Sopa's selection)

# **Lunch Sandwiches**

### TURKEY AVOCADO

Smoked Turkey, avocado, alfalfa sprouts, cucumbers, oven dried tomatoes, herbed dressing, on ciabatta

#### **SENZA**

Applewood smoked bacon, baby lettuce, avocado, sriracha aioli, and tomato-onion relish, on baguette

#### CURRIED CAULIFLOWER

Toasted almonds, spicy hummus, roasted red peppers golden raisins, arugula in a whole wheat wrap

# **Tartines**

#### PROSCIUTTO & FIG.

Fig jam, gorgonzola spread, arugula, prosciutto di Parma SMOKED SALMON

Chevre spread with red onion, capers and arugula

#### MUSHROOM

Minced shiitake, maitake and portabella spread, truffle oil and shaved grana padano

# Lunch Entrees

### TOSCANA BOWL

Quinoa, Roasted peppers and eggplant, oven-dried tomatoes, arugula and herb-grilled chicken

#### TORTELLINI

Hand-rolled pasta filled with mortadella ham and ricotta in sun-dried tomato cream sauce

#### CAPELLINI

Fine angel hair pasta in housemade basil and pomodoro sauce

### FETTUCCINE ALLA BOLOGNESE

Hand rolled fettuccine in savory meat sauce seasoned with fresh sage