

Lunch Menu

Small Plates

Greens & Beans—Sautéed with garlic, crushed pepper and parmigiano cheese	\$7.95
Mozzarella—House-made, fried golden with parmigiano and "Mama's Gravy"	\$6.95
Mussels Diabolo—Sautéed with garlic, herbs and "Mama's Gravy"	\$9.95
Soup of the Day—Cup	\$2.95
Bowl	\$3.95

Insalata

Legends Mixed Greens Salad—Berry tomatoes, cucumbers, carrots, calamata olives, roasted red peppers, red onion and Italian Bleu Cheese
Small—\$4.95 Medium—\$8.95 Large—\$11.95

Legends Mixed Greens Salad and Chicken—Berry tomatoes, cucumbers, carrots, calamata olives, roasted red peppers, red onion and Italian Bleu Cheese.	\$12.95
Caesar Salad with Grilled Chicken—As created by Caesar Gardini in 1924	\$12.95
Antipasto Salad—Grilled chicken, baby greens, roasted red peppers, hearts of palm, artichokes, olives, fresh mozzarella, balsamic vinaigrette	\$12.95
Grilled Salmon Salad—Rosemary crusted salmon and goat cheese over a Legends Mixed Greens Salad	\$12.95
Shrimp Gambino—Baby greens, roasted red peppers, portabello, calamata olives and gorgonzola	\$12.95

Pastas

Penne Vodka—Tomato basil cream sauce, prosciutto, parmigiano	\$12.95
Blackened Shrimp—Penne, cherry tomatoes, portabello, aglio olio and parmigiano	\$13.95
Spaghetti & Meatball—"Mama's Gravy," fresh basil and mozzarella	\$12.95
Fettuccine Alfredo—Butter, garlic, cream and parmigiano	\$12.95
Spinach Ravioli—Spinach and ricotta filled, tomato basil cream sauce and fresh mozzarella	\$12.95
Gnocchi Bolognese—Potato dumplings, meat ragu and parmigiano	\$12.95

Panini

(Served on house Focaccia bread and baked)

Smoked Turkey	\$9.95
Eggplant	\$9.95
Hot Parma Sausage	\$9.95

Panini (continued)

(Served on house Focaccia bread and baked)

Meatball	\$9.95
Zucchini	\$9.95
Italian Cheeseburger	\$9.95
The Godfather	\$9.95
Chicken Parmigiano	\$9.95
Portabello	\$9.95

Served with choice of one: Soup or salad

Dolci

Apple Pie—Baked yellow delicious apples, caramel, and brown sugar. Served warm with French Vanilla ice cream.

Chocolate Layered Cake—A rich devils food cake with chocolate fudge icing, cooked whipped cream icing between layers and shaved fudge garnish.

Caramel Butter Pecan Cake—A butter pecan cake with cooked whipped cream icing between layers filled with toasted pecans and homemade caramel sauce.

Coconut Cream Pie—Coconut cream filling with white chocolate whipped cream topping, toasted coconut and walnut crust.

All homemade with love \$6.95

Coffee provided by: La Prima Espresso Company

Regular or Decaf Coffee (Includes one free refill)	\$2.50
Espresso	\$3.00
Chai Tea Latte (Black tea, honey and vanilla with steamed milk)	\$4.00
Latte (Espresso, steamed milk)	\$4.00
Cappuccino (Espresso, steamed frothy milk)	\$4.00
Mocha (Espresso, chocolate, steamed milk, whipped cream)	\$4.00

BYOB — Take-out, catering services and gift certificates are available. Call for more information.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

For parties of six or more—an 18% gratuity is required.

No separate checks for parties of five or more.

Split plates \$3.00

For dietary needs: Gluten-free and whole-wheat pasta available—\$2.00

Remember: Legendary Food Takes Time!