



## Lunch

### Antipasti

- Lentil Soup, Parmesan Croutons*  
\$8
- Cream of Tomato Soup & Basil Pesto*  
\$8
- Beef Tenderloin Carpaccio & Balsamic Marinade with Sliced Aged Parmesan & Tomato Gazpacho*  
\$13
- Lobster, Cucumber, Cilantro, Ceviche-Style Roulade, Lemon MousseLine*  
\$12
- Thinly Sliced Smoked Duck Breast, Leek Marmelade, Vermouth Sauce, Sautéed Porcini Mushrooms*  
\$11

### Insalate

- Salmon Salad*  
*Frisee, Micro Greens, Yellow and Red Grape Tomatoes, Extra Virgin Olive Oil Balsamic Vinaigrette*  
\$14
- Buffalo Mozzarella, Grape Tomato and Watermelon Salad tossed in Extra Virgin Olive Oil*  
\$10
- Granduca Mixed Greens & Basil Lemon Dressing with Roasted Pine Nuts*  
\$8
- With Chicken \$12 – With Shrimp \$13*
- Eggplant Parmigiana & Sage Grilled Chicken with Baby Leaf Spinach Salad*  
\$12

### Primi

- Pan Seared Homemade Potato Gnocchi with Tomato Coulis and Light Basil Pesto*  
\$7
- Soft Creamy Polenta broiled with Aged Parmesan*  
\$7
- Porcini Mushroom Risotto*  
\$12
- Lobster Risotto on a Creamy Vermouth Spinach Sauce*  
\$14
- Homemade Spinach and Ricotta Ravioli tossed in our Four Cheese Sauce*  
\$11

### Sandwiches

- Homemade Roasted Turkey Breast, Cranberry Mayonnaise, Celery Stick*  
\$12
- Grilled Chicken Panini with Mozzarella, Fresh Tomatoes, Basil & Olive Oil*  
\$11
- Kobe Beef Hamburger Crusted with Parmesan Cheese, Portobello Mushrooms and Red Onion Remoulade*  
\$15
- Rustic Bruschetta Cherry Tomatoes, Prosciutto, Aged Shave Parmesan Cheese*  
\$13

*Sandwiches Served with Soup, Granduca Mixed Greens or French Fries*

### Secondi

- Pan Seared Chilean Sea Bass, Confit Fennel, Broiled Cherry Tomatoes*  
\$18
- Chicken Scaloppini, Orange Grand Marnier Sauce, Broiled Eggplant*  
\$15
- Pan Seared Pork Chop, Spanish Chorizo Cabbage Ragout, Roasted Shallot Sauce*  
\$15
- Piccolo Filet Mignon, Fricassee of Mixed Fall Vegetables, Saffron Veal Stock Reduction*  
\$19

*Gratuity of 20% will be added automatically to parties of 6 or more*