



GRAN CAFFÈ
L'AQUILA

— Philadelphia —

Center City District

LET'S DO LUNCH

COURSE ONE (SELECT 1)

ANTIPASTI BRUSCHETTE

Grilled Tuscan casereccio bread topped with your choice of:

Tomato & Basil

Eggplant Caponata

Roast Pepper Caponata

Caulliflower Caponata

COURSE TWO (SELECT 1)

PIATTI PRINCIPALI

CHITARRA Guitar pasta, tomato, guanciale (Italian bacon), onion. grated pecorino cheese

PACCHERI Jumbo rigatoni tossed with yellow datterino tomatoes from the Amalfi coast, extra virgin olive oil, garlic, & shavings of Parmigiano

GNOCCHI ALLA BAVA Potato & ricotta dumplings hand rolled & tossed in a Fontina crema with wild mushrooms.

MELANZANA PARMIGIANA Eggplant layered and baked with mozzarella cheese, basil, ricotta, tomato sauce & parmigiano reggiano. Served with potato and string bean medley

PERA Baby greens, pear, grapes, dried cherries, pine nuts, caprino (italian goat cheese), shallot vinaigrette, topped with fire grilled chicken

\$20 PER PERSON

