



GRAN CAFFÈ  
L'AQUILA

— Philadelphia —

## CENTER CITY DISTRICT LET'S DO LUNCH 2026

### 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