



VISCONTI LUNCH

Served Monday through Saturday
11am to 2pm

ALLEGRO LUNCH

Includes Brewed Coffee, Tea, or Fruit Juice

\$22.50



STARTER COURSE

Choose One

TOMATO VELLUTATA

Crostini, Mozzarella Cream, Basil

ARUGULA SALAD

Poached Fig, Baby Beets, Crostini
Honey Almond Goat Cheese, Vinaigrette

FRESH MOZZARELLA

Tomato, Butter Lettuce, Extra
Virgin Olive Oil, Sea Salt

MAIN COURSE

Choose One

CAESAR SALAD

Grana Padano, Croutons, Anchovy Citronette

PIZZA MARGHERITA

Tomato, Mozzarella, Basil

GARLIC GNOCCHI

Three-Cheese Alfredo Basil

CRISPY CHICKEN PARM

Grilled Focaccia, Marinara, Mozzarella

APERITIVO

Salumi e Formaggi \$22

Italian Cured Meats, Cheeses,
Olives, Crostinis

Tomato Vellutata \$9

Crostini, Mozzarella Cream, Basil

Crispy Calamari \$18

Lemon-Saffron Aioli, Marinara

Roman Artichokes \$14

Herbed Breading, Marinara, Baby Basil

Fresh Mozzarella \$14

Tomato, Butter Lettuce, Extra
Virgin Olive Oil, Sea Salt

Raw Oysters \$17/\$28

6 / 12 Raw Oysters served in a
Half-Shell with Valencia Orange Mignonette

Italian Baked Oysters \$17/\$28

6 / 12 Baked Oysters served in a Half-Shell
with Fontina Cream and Herbed Breadcrumbs

*20% gratuity added to parties of 6 or more

*Consuming raw or undercooked food may increase your risk of foodborne illness



PIZZAS

Margherita \$16

Tomato, Mozzarella, Basil

Speck and Mushrooms \$18

Tomato, Mozzarella, Grana Padano

Napoli \$17

Tomato, Mozzarella, Gaeta Olives,
Capers, Anchovies, Oregano

Zingara \$17

Tomatoes, Roasted Peppers, Castelvetro
Olives, Mozzarella, Oregano

SIGNATURE FARE

Burrata Salad \$13

Grape Tomato, Red Onion, Balsamic

Garlic Gnocchi \$20

Three-Cheese Alfredo Basil

Arugula Salad \$12

Beets, Honey Almond Goat Cheese,
Poached Figs, Crostini, Vinaigrette

Caesar Salad \$14

Grana Padano, Anchovy Citronette, Croutons

Chicken Parm Sandwich \$18

Focaccia Bread, Breaded Chicken, Fries

Half Pound Burger \$24

House Blend Beef, Asiago, Roast Tomato,
Romaine, Garlic Mayo, Fries

Visconti Club \$20

Turkey, Arugula, Tomato,
Bacon, Basil Aioli, Fries

Croque Madame \$18

Italian Ham, Fontina, Sourdough, Basil
Béchamel, Dijon Mustard, Poached Egg

Wedge Salad \$12

Blue Cheese, Marinated Tomato,
Bacon, Ranch Dressing

ADD ON: Chicken \$11 / Meatballs \$8 / Shrimp \$15 / Lobster \$20

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