

LUNCH

Antipasti

Calamari Fritti

Fried calamari rings & tentacles, lightly dusted with flour. 9

Mussels Marinara

Fresh mussels steamed-opened in wine, sauteed with olive oil, garlic, herbs & marinara sauce. 8

Bruschetta

Toasted bread topped with tomatoes, olive oil & Romano. 8

Carpaccio di Salmone

Smoked salmon over arugola, Parmigiano, olive oil & lemon 10

Mozzarella Capri

Tomatoes, mozzarella & roasted peppers, olive oil & balsamic glaze. 9

Mediterraneo

Sliced artichokes topped with diced tomatoes, mozzarella, kalamata & capers, olive oil & fresh herbs. 9

Mozzarella Fritta

Breaded fried mozzarella with marinara and pesto. 8

Antipasto Tipico

An assortment of Italian cured meats and cheeses with artichokes, caponata, and roasted peppers. 12

Bambini Menu

Served with small beverage

Kids Pasta Marinara

with meatball: Ravioli, Penne, Farfalle or Spaghetti. 6

Chicken Tenders

with fries or vegetable of day. 6

Grilled Cheese Sandwich

with fries or vegetable of day. 6

Pizza with cheese & sauce 7

Grilled Chicken

with Broccoli or vegetable of day. 6

Contorni

French Fries 3

Battered Mozzarella Sticks 7

Spinach aglio e olio 4

Vegetables of Day 4

Side of Pasta:

Marinara, Aglio e Olio. 6

Side Parmesan Risotto 5

Pollo

Pollo Parmigiana

Breaded chicken breast with mozzarella cheese & our homemade sauce. 14 **S**

Pollo con Broccoli & Farfalle

Grilled Chicken, broccoli & roasted peppers with garlic & olive oil over farfalle. 10

Farfalle Portobello

Grilled Chicken, portobello in creamy marsala sauce over farfalle 10

Pollo Piccata

Sauteed in lemon-butter sauce with sun-dried tomatoes, capers & artichokes. 12 **S**

Pesce e Frutti di Mare

Broiled Tilapia

Over Sauteed Spinach in a garlic-lemon sauce. 12

Gnocchi with Scallops

Potato dumplings with sea scallops, roasted peppers in a basil pesto sauce. 12

Grilled Salmon

Grilled fillet over saffron risotto in a roasted garlic sauce & cherry tomatoes. 12

Shrimp Aglio & olio

sauteed with spinach, garlic, olive oil over spaghetti 12

Carne

Veal Parmigiana

Breaded veal cutlet with mozzarella cheese & marinara. 16

Lasagna

Baked stuffed lasagna with ground beef & cheeses with marinara. 10

Penne Abruzzo

Spicy sausage sauteed with garlic, onions & peppers with plum tomatoes & basil. 10

Penne in Vodka Sauce

Sundried tomatoes, onions & prosciutto sauteed in vodka, cream & marinara. 12

S Side pasta or Vegetable

Add a Garden salad or a Caesar salad for 2

Classico Italiano

Spaghetti Marinara

Freshly peeled tomatoes with herbs, olive oil & garlic. 9

Add shrimp. 14

Ravioli Quattro Formaggi

Four cheeses sauce over baked mezzaluna ravioli 9

Penne "Alla Rosa"

Sundried tomatoes, basil, garlic in a pink cream sauce with fresh mozzarella. 11

Add chicken. 14

Baked Ziti

Penne pasta in our marinara sauce with ricotta & mozzarella cheese. 9

Baked Manicotti

Ricotta filled pasta crepes with mozzarella & marinara sauce. 9

Eggplant Parmigiana

Roasted thick sliced, skin on, marinated eggplant in olive oil & balsamic, baked with mozzarella. 10 **S**

S Side pasta or Vegetable

Add a Garden salad or a Caesar salad for 2

Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions.

Zuppe

Wedding Soup

Escarole soup, meatballs & Romano in a chicken broth with pastina. 5

Pasta E Fagioli

Beans soup with bacon in tomato broth with pasta. 5

Soup of the Day

Please ask your server.

Insalate

Spinach Salad

Spinach, mozzarella, roasted peppers, kalamata, tomatoes, red onions & mushrooms, drizzled with olive oil & balsamic . 8 Add chicken. 11

Caesar Salad

Romaine, Parmesan, Caesar dressing & croûtons. 5 Add grilled salmon. 10 Add shrimp. 10 Add chicken. 8

Scallops Salad

Bay scallops, romaine, tomatoes, gorgonzola, onions, roasted peppers, olive oil & balsamic glaze. 11

Steak Salad

Grilled strip steak, romaine lettuce, plum tomatoes, gorgonzola, olive oil & balsamic. 11

Portobello Salad

Spring mix, tomatoes, onions, artichokes, roasted peppers, fresh mozzarella & grilled portobello, drizzled with olive oil & balsamic. 8

Soup & Salad

Garden or Caesar &
Soup of your choice 7

Bevande

Coffee & Tea 2

Espresso 2.75

Cappuccino 3.75

Coke- Diet – Sprite- Root Beer-
Lemonade- Iced tea - 2

Chocolate Milk or White Milk 2
Bottle San Pellegrino, Sparkling
water or natural Acqua Panna 3

Gluten Free Menu Available, please ask you server.

Sandwiches

Italian Hoagie

Imported ham, capicollo, provolone, Soppressata, lettuce, tomatoes, onions. 7

Turkey & Provolone Hoagie

Sliced turkey, provolone, lettuce, tomatos, onions. 7

Cheese steak

with American cheese 7 (or chicken 7)

Veggie grinder

Mushrooms, peppers, onions & broccoli sauteed in garlic, baked with provolone, lettuce & tomatoes. 7

Parmigiana

with marinara & mozzarella cheese.

Choice of eggplant 7, meatball 7, chicken 8, or veal 10

Salsiccia

Italian Sausage with roasted peppers, marinara, onions & provolone on focaccia. 8

Bruschetta Burger

Beef burger with bruschetta topping, gorgonzola and balsamic glaze served on focaccia. 8

Chicken Toscano

Grilled chicken breast, roasted peppers, provolone & pesto served on focaccia . 7

Gourmet Pizza

Napoli

Traditional plain cheese & sauce. 8

Margherita

Plum tomato sauce, fresh mozzarella, basil & olive oil. 10

Bianca

Mozzarella cheese & garlic over a ricotta blend white sauce. 8

Salmon Flatbread Pizza

Gorgonzola, caramelized onions, smoked salmon & arugola
drizzled with balsamic glaze. 11

Calzone

Mozzarella, ricotta & ham. 10

Build Your Own Pizza

Choose up to 3 toppings:

Italian sausage, pepperoni, meatballs,
kalamata, mushrooms, onions, tomatoes, green peppers. 11

Dolci

Cannoli

Crisp, deep-fried pastry tubes filled with ricotta cream. 5

Tiramisu

Made of savoiardi dipped in espresso coffee & rum,
layered with whipped egg yolks & mascarpone. 6

Chocolate Loving Spoon Cake

A giant mouthful of chocolate pudding between two layers of dark, moist chocolate-
drenched chocolate cake. 6

Cheese Cake Brulee

The marriage of two great classics.. 6

Sicilian Cheese Cake

Creamy, made with fresh ricotta cheese hint of lemon & honey. 5

Fresh Berries

Seasonal berries with whipped cream 4

Creme Brulee

A traditional custard with a crust of caramelized sugar . 6

Sorbetto

Sorbet made with fresh fruit juice 4.

Menu will change seasonally and is subject to change at anytime