

# Lunch Menu

## Antipasto *Appetizers*

**Rollatine di Melanzane-Rolled Eggplant.....\$8.00**

Filled with ricotta, parmesan cheese and spinach served with tomato sauce and melted mozzarella on top

**Calamari Fritti-Crispy Fried Calamari.....\$9.00**

Fried calamari served with marinara sauce on the side

**Baked Mussells..... \$9.00**

Parmesan cheese, bread crumbs, and olive oil

**Baked Stuffed Mushrooms.....\$9.00**

Chopped mushrooms, Parmesan cheese, roasted red bell pepper and bacon

**Zucchini Fritti-Crispy Fried Zucchini..... \$8.00**

Fried zucchini served with marinara sauce on the side

**Mozzarella Sticks..... \$7.00**

Side of marinara sauce

**Vongole Al Forno-Baked Clams.....\$9.00**

Parmesan cheese, bread crumbs, and olive oil

**Cocktail di Gamberi-ShrimpCocktail (5).....\$9.00**

Jumbo shrimp served with cocktail sauce on the side

## Insalata *Salads*

**Red Beet Salad.....Reg \$8.00**

Capers, gorgonzola cheese, over mixed green salad with Balsamic Vinaigrette and olive oil

**Mix Balsamic.....Side 3.75.....Reg \$7.00**

Mixed green salad, cucumber, tomato, Kalamata olives, green olives and carrots. Balsamic Vinaigrette with Parmesan cheese on top

**\*Caesar Salad.....Side 3.75.....Reg \$7.00**

Romaine lettuce, homemade croutons, sliced parmesan cheese on top, tossed with hand-crafted Caesar dressing

**Mix Italian.....Side 3.75.....Reg \$7.00**

Mixed green salad, cucumber, tomato, Kalamata olives, green olives and carrots. House Italian with Parmesan cheese on top

**Insalata Caprese.....Reg \$7.00**

Fresh Mozzarella, fresh tomato, red roasted pepper, olive oil, fresh basil, oregano over a bed of mixed greens

**Add Chicken \$4.00**

**\*Add Salmon \$5.75**

**\*Add Shrimp \$6.00**

**Add Anchovies \$1.50**

**Add Blue Cheese \$1.95**

## Zuppa *Soup*

**Tortellini in Brodo.....\$4.00**

Chicken broth with meat tortellini and baby spinach

**Stracciatella Fiorentina .....\$4.00**

Spinach, Parmesan cheese, egg, chicken broth

\*Denotes items that are served raw or undercooked, and contained (or may contain) raw or undercooked ingredients.

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

20% gratuity for parties of 10 or more guests. No split checks for parties of more than 12 guests.

## Pollo

### Chicken Entrees

All entrees include a side vegetable of the day or a side of penne or spaghetti with the same sauce as the entree

**Chicken Bellini.....\$10.00**  
Chicken breast sautéed, white wine, fresh mozzarella, roasted pepper, Kalamata olives

**Chicken Piccata.....\$9.00**  
Chicken breast pounded and sautéed in white wine, fresh lemon and capers

**Chicken Marsala.....\$10.00**  
Chicken breast pounded and sautéed with mushroom, marsala wine, brown gravy

**Chicken Parmesan.....\$10.00**  
Chicken breast hand breaded and baked with tomato sauce, topped with mozzarella cheese

**Eggplant Parmesan.....\$10.00**  
Pan seared eggplant with tomato sauce topped with mozzarella cheese

## Vitello

### Veal Entrees

All veal entrees are Scaloppini style and include a side vegetable of the day or a side of penne or spaghetti with same sauce as entree.

**Veal Francese.....\$11.00**  
Sautéed with white wine, artichoke hearts and fresh lemon

**Veal Parmesan.....\$11.00**  
Breaded and fried served with tomato sauce and melted mozzarella cheese

**Veal Piccata.....\$11.00**  
Pounded and sautéed in white wine, fresh lemon and capers

**Veal Marsala.....\$11.00**  
Pounded and sautéed with fresh mushroom, Marsala wine, brown gravy

## Pastas

**Lobster Ravioli.....\$9.00**  
Homemade ravioli with vodka sauce

**Lasagna.....\$9.00**  
Made with homemade pasta, ricotta, parmesan, meat sauce and melted mozzarella cheese

**Penne alla Vodka.....\$8.00**  
Tomato sauce, heavy cream, vodka and basil

**Baked Ziti.....\$8.00**  
Tomato sauce, Ricotta cheese, melted mozzarella on top

**Gnocchi Bolognese.....\$9.00**  
Homemade dumpling with potato served with meat sauce

**Cheese Ravioli.....\$7.00**  
Homemade ravioli with tomato sauce

**Cavatelli Ortolana.....\$8.00**  
Homemade pasta with ricotta cheese sautéed with garlic and oil, Italian sausage, spinach and roasted red bell peppers

**Linguine with Clams.....\$11.00**  
Fresh clams with your choice of red sauce or white sauce with olive oil, garlic and white wine

**Spaghetti With Tomato Sauce.....\$7.00**  
Add 2 Meatballs.....\$ 2.00

**Fettuccine Alfredo.....\$8.00**  
Homemade pasta with our fresh alfredo sauce

**Meat Tortellini Bolognese.....\$8.00**  
Sautéed with meat sauce

**Add Chicken \$4.00 \*Add Salmon \$5.75 \*Add Shrimp \$6.00 Add 2 Meatballs \$2.00 Add Italian Sausage \$2.99**

## Contorni

### Sides and Additions

**Side of Asparagus.....4.00**

**Side of Vegetable of the Day.....3.00**

**Side of Broccoli Floret.....3.00**

**Side of Baby Spinach.....3.00**

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## Pizza

Hand-tossed, scratch-made crusts

Toppings: extra cheese, pepperoni, Italian sausage, onion, green pepper, black olives, pineapple, ham, anchovies, fresh mushroom, bacon, broccoli, jalapeno, spinach, slice tomato, meatball

**SMALL 12"**  
\$8.00  
Topping Pricing \$1.25

**MEDIUM 14"**  
\$9.00  
Topping Pricing \$1.99

**LARGE 16"**  
\$10.00  
Topping Pricing \$2.99

## Calzone

Ricotta Cheese, ham, mozzarella cheese, side of marinara sauce

**SMALL \$10.00**

**MEDIUM \$11.00**

**LARGE \$12.00**

## Stromboli

Salami, ham, pepperoni, fresh mushroom, green pepper, onion, mozzarella cheese, side of marinara sauce

**SMALL \$11.00**

**MEDIUM \$12.00**

**LARGE \$13.00**

## Bevande Beverages

**Soft Drinks.....\$3.00**  
Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew,  
Sierra Mist, Sunkist

**Hot Tea..... \$3.00**  
Caffeinated, Decaffeinated, Chamomile,  
Peppermint, Earl Grey, Green Tea

**Other Drinks.....\$3.00**  
Pink Lemonade, Lipton Sweet Tea, Lipton Unsweet Tea

**Coffee.....\$3.00**  
Regular, Decaffeinated

**Cappuccino.....\$5.00**

**Espresso.....\$3.50**  
Double Espresso.....\$6.00

**Irish Coffee.....\$8.75**  
Jameson, Coffee, and fresh crème

**Italian Coffee.....\$8.75**  
Disaronno Amaretto, Coffee, and fresh crème

## Dolci Fatti in Casa Homemade Desserts

All desserts are accompanied with a scoop of ice cream except Crème Brûlée, Sorbet and Tartufo

**Tartufo.....\$6.99**  
Vanilla and chocolate ice cream with cherries and almonds  
in a chocolate shell

**Limoncello Cake.....\$6.99**  
Vanilla cake, flavored with Limoncello. Topped with fluffy  
vanilla frosting

**Mango Sorbet .....\$6.99**  
Cool and sweet, served in a frozen Mango skin

**\*Tiramisu.....\$7.25**  
The lady fingers in this creamy traditional treat are soaked  
in Frangelica, Khalua, Disaronno, and Grand Marnier

**Traditional Cannoli .....\$7.25**  
A classic treat served with our fresh cream

**Chocolate Cannoli.....\$7.25**  
A decadent twist on the aforementioned classic  
treat served with our Fresh chocolate crème

**Crème Brûlée .....\$5.99**  
Cool and smooth with a subtle citrus flavor and perfectly  
glazed top

**Italian Style Cheesecake.....\$7.25**  
Rich and creamy, flavored with Grand Marnier

**\*Chocolate Soufflé .....\$7.25**  
With a rich warm filling, and fresh whipped cream on the  
side

**Apple Crumb.....\$7.25**  
Warm apples soaked in Grand Marnier and topped  
with roasted almonds and raisins

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## Aperitivi Italiani

<b>Aperol Spritz</b> .....\$9.50 Aperol, Prosecco, club soda	<b>Americano</b> .....\$9.00 Campari, sweet vermouth, club soda
<b>Garibaldi</b> ..... \$9.00 Campari & orange juice	<b>Negroni Sbagliato</b> ..... \$10.00 Prosecco, Campari , sweet vermouth
<b>Rossini</b> ..... \$10.00 Strawberry puree & Prosecco	

## Specialty Cocktails

<b>Sangria</b> .....\$9.50 A house favorite. Our special blend of red wines and fresh fruits	<b>The Bellini</b> .....\$9.00 Our signature cocktail is a blend of Prosecco, Peach Nectar, and our secret touch
<b>Rosemary Julep</b> ..... \$10.50 Gin, fresh lemon juice, house-made rosemary syrup and ginger beer	<b>The Growler</b> ..... \$10.00 Bourbon, Pama liquor, fresh lemon juice, and house-made allspice syrup
<b>Italian Garden</b> ..... \$10.50 Vodka, St. Germain's, fresh lemon juice, cucumber, basil, and mint	<b>Mauí Wauí</b> ..... \$10.50 Light rum, dark rum, passion fruit, coconut and lime

## Selezione di Birre in Bottiglia

*Bottled Beer Selection*

<b>Budweiser</b>	<b>Michelob Ultra</b>	<b>Heineken</b>
<b>Budweiser Light</b>	<b>Coors Light</b>	<b>New Belgium Fat Tire</b>
<b>Corona</b>	<b>Moretti</b>	<b>Moretti La Rossa</b>
<b>Stella Artois</b>		<b>Peroni</b>

\*Please ask your server for our current Draft Beer selection

## Selezione di Birre Italiane

*Italian Beer Selection*

<b>Birra Normale</b> ..... <b>ABV 5% \$6.50</b> Of a light straw color, with a persistent and compact white foam that preserves the fragrance. The soft carbonation enhances the intense aroma of malt, herbs and yeast. Exalting on the tongue a hint of honey, balances well with the bitter hops giving depth, long lasting taste.	<b>Birra Lurisia</b> ..... <b>ABV 5.2 \$7.50</b> A beautiful opalescent orange color, with obvious hints of damp musk, covered by the intensity of a fruity mixture of peach, grape melon and white flowers yet noticeably spicy. It has quite, a sweet impact on the tongue, almost like bière blanche, with a medium body and a long finish.
<b>Collesi Chiara</b> ..... <b>ABV 6% \$13.00</b> Pilsen Barley". Bionda has an elegant and fruity flavor, given by the combination of intense aromas of malt and citrus fruits and the freshness of tropical fruits at the end. Perfect as an aperitif or with light hors-d'oeuvres.	<b>Collesi Bionda</b> ..... <b>ABV 6% \$13.00</b> "Munich Barley". Its hallmarks are a pronounced aroma of hops in bloom and malt and fruity notes, with the fragrances of yeast, vanilla, warm bread crust and honey. To combine with first course or fish recipes.
<b>Collesi Ambrata</b> ..... <b>ABV 7.5% \$14.00</b> Clean and intense aroma with bouquet of cereals, hops and dried fruit. To combine with grilled red meat.	<b>Collesi Rossa</b> ..... <b>ABV 8% \$14.00</b> A beer with a great personality, pleasantly sweet with intense and spicy aroma of caramel, malt, hazelnuts and a very persistent finish. Perfect after meals and with dessert.
<b>Collesi Nera</b> ..... <b>ABV 8% \$14.00</b> Full bodied taste, with a very complex aroma of roasted coffee, barley, cocoa, licorice and rhubarb. Soft, creamy and lingering mouthful. Velvety and smooth foam looking like a cappuccino. To combine with grilled red meat, perfect after meals.	<b>Collesi Triplo Malto</b> ..... <b>ABV 9% \$15.00</b> Ale beer with aromas of fresh yeast, vanilla, bread crust and honey. The taste is intense and complex: malt, citrus and tropical fruit, pineapple, apricot.