

Lunch Menu

Antipasti / Appetizer

Portobello Milanese

Breaded Portobello mushroom in white wine, basil, fresh tomatoes and lemon sauce
\$7

Shrimp Riviera

Grilled Ecuadorian shrimp with honey dew melon in mustard lemon sauce
\$8

Prosciutto E Melone

Prosciutto wrapped melon berry compote
\$7

Insalata / Salads

Primavera

Spring mix with balsamic vinaigrette, grilled vegetables and roasted tomatoes
\$7

Caesar

Classic Caesar salad with herbs and marinated grilled chicken
\$8

Spinachi

Warm spinach salad and grilled shrimp with Roquefort cheese and balsamic vinaigrette
\$9

Zuppe / Soups

Pasta E Fagioli

White and red bean soup with bow tie pasta, prosciutto and parmiggiano
\$5

Minestrone

Spring vegetables and chicken in a tomato consommé
\$6

Paste / Pasta

Fettuccini Alfredo

\$10

Pappardelle Vodka

Pasta served in a tomato cream sauce with sno peas, prosciutto and parmiggiano

\$11

Penne Vecchio

Sausage and wild mushrooms in San Marzano tomato and basil sauce with toasted fennel

\$11

Piatti de Mezzo / Main Course

Pollo alla Griglia

Grilled chicken breast with sautéed mushrooms and baby peas topped with roasted pepper confit

\$10

Pollo Pomodoro

Morsels of chicken with sundried tomatoes, mushrooms in San Marzano tomato and wine sauce

\$11

Pollo Valdostano

Stuffed chicken breast with, fontina, mozzarella and prosciutto in marsala sauce

\$11

Vitello Patricia

Veal scaloppine topped with prosciutto, eggplant and fontina in marsala sauce

\$12

Maiale alla Toscana

Parmiggiano crusted pork medallions with tomatoes, asparagus in cognac and lemon sauce

\$13

Subs

Coal Fired

*Chicken, romaine, tomatoes
and parmiggiano*

\$8

Tonno

*Seared tuna loin, greens, tomatoes
and balsamic vinaigrette*

\$8

Primavera

*Prosciutto and salami
with arugula*

\$8

PIZZAS

<i>Size</i>	<i>Sm (10)"</i>	<i>Med (14)"</i>	<i>Lg(16)"</i>
<i>Cheese Pizza</i>	<i>8</i>	<i>11</i>	<i>14</i>
<i>Additional Toppings</i>	<i>1</i>	<i>1</i>	<i>1.50</i>

Toppings: Pepperoni, Italian Sausage, Ham, Ground Beef, Chicken, Prosciutto, Tomato, Green Pepper, Onion, Minced Garlic, Spinach, Black Olives, Mushroom, Pineapple, Arugula, Extra Cheese, Feta, Ricotta, Mozzarella Di Bufala, and Fontina.

- Stromboli 8 Filled with fresh mozzarella and your choice of three toppings.
Additional toppings 1*
- Calzone 8 Filled with fresh mozzarella and ricotta cheese.
Additional toppings 1*

CLASSIC PIZZAS

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|--|-----------------|
| <i>Bianca</i> Fresh mozzarella, ricotta, garlic, oregano, fresh basil, and olive oil | <i>12/15/19</i> |
| <i>Margherita</i> Tomatoes, mozzarella di bufala, and olive oil | <i>11/13/17</i> |
| <i>Veggie</i> Onion, mushroom, green pepper, black olives, and tomato | <i>11/13/17</i> |
| <i>Works</i> Pepperoni, sausage, mushrooms, onion, green pepper, and black olives | <i>12/14/18</i> |
| <i>Lasagna</i> Ricotta, ham, fresh mozzarella, basil, and parmesan | <i>11/13/17</i> |
| <i>Quatro</i> Mozzarella, fontina, parmiggiano, mozzarella di bufala, and olive oil | <i>12/14/18</i> |
| <i>Meat Lover's</i> Pepperoni, sausage, ham, and ground beef | <i>11/13/17</i> |
| <i>Greek</i> Feta cheese, tomatoes, and black olives | <i>11/13/17</i> |
| <i>Prosciutto</i> Mozzarella, prosciutto, arugula, olive oil, and parmiggiano | <i>11/13/17</i> |
| <i>Hawaiian</i> Ham, pineapple, and parmiggiano | <i>11/13/17</i> |

SPECIALTY PIZZAS (Med 14")

<i>Pesto</i>	<i>Authentic pesto, arugula, mozzarella, pine nuts, and Parmesan reggiano</i>	20
<i>Gorgonzola</i>	<i>Gorgonzola and pear</i>	20
<i>Margherita Rustic</i>	<i>Oven-roasted pomodorini, mozzarella di bufala, Cherry tomato, garlic, and olive oil infusion</i>	20
<i>Barbecue Chicken</i>	<i>Chicken in barbecue sauce, fresh tomato, and red onion</i>	20
<i>Gamberoni e Carciofi</i>	<i>Shrimp, artichokes, San Marzano tomato, and mozzarella</i>	20