



## Lunch Menu

### ANTIPASTA

Calamari Fritti Lightly fried calamari, served with hot peppers and marinara sauce . . . . .	\$8
Mozzarella Fritta Lightly breaded and fried, served with a side of marinara sauce . . . . .	\$6
Prince Edward Island Mussels Steamed with white wine, garlic, basil and tomato . . . . .	\$8
Bruschetta Con Funghi Grilled Tuscan bread topped with tomato, basil and fresh mozzarella . . . . .	\$6
Garlic Bread Parmigiano . . . . .	\$5
Maryland Crab Cake Served with cilantro crème fraiche . . . . .	\$8
Shrimp Cocktail . . . . .	\$10

### INSALATA

Tri Colore Arugula, radicchio, endive, balsamic vinaigrette & goat cheese . . . . .	\$8
Pollo Con Mesculin Grilled chicken, roasted peppers, goat cheese and balsamic vinaigrette . .	\$10
Endive and Pear Salad Caramelized endive, pear and toasted walnuts in a Gorgonzola dressing . .	\$8
Traditional Caesar . . . . .	\$8
Grilled Portobello . . . \$9    Grilled Chicken . . . \$9    Grilled Shrimp . . . \$10	
Spinach Portobello Spinach greens tossed with a warm Pancetta dressing and topped with Portobello mushrooms . . . . .	\$8
Baby Mixed Greens Served with orange, apple and pear in a mango vinaigrette dressing . . . . .	\$8
Baby Arugula, Avocado and Orange Salad Arugula, avocado and orange, tossed with balsamic vinaigrette dressing . .	\$8
Antipasti Spasi . . . . .	\$8

### PASTA

Linguini Con Vongole Clams, garlic and herbs served in a white wine or marinara sauce . . . . .	\$13
Orecchiette Sun-dried tomatoes, grilled chicken and broccoli rabe in a chicken stock . . . . .	\$11
Capellini Piemontese Prosciutto, peas, and parmigiano in a light tomato cream sauce . . . . .	\$10
Eggplant Florentine Spinach and mushrooms topped with mozzarella in a marinara sauce . . .	\$11
Penne Con Pollo Penne pasta tossed with grilled chicken, wild mushrooms, sun-dried tomatoes, black olives in a marinara sauce . . . . .	\$11
Whole Wheat Fettucine Whole wheat fettucine tossed with rack shrimp, capers, cherry tomatoes, garlic, and garlic lemon sauce . . . . .	\$14
Manicotti . . . . .	\$10

## RAVIOLI

- Exotic Mushroom Ravioli  
Spinach, white wine herb sauce, and white truffle oil . . . . . \$11
- Aragosta Ravioli  
Lobster ravioli with sun-dried tomatoes in a lobster sauce . . . . . \$15
- Bergamo Ravioli  
Veal-filled ravioli tossed in olive oil, garlic, basil  
and fresh tomatoes . . . . . \$12
- Chicken and Smoked Mozzarella-Filled Ravioli  
Tossed with hot Italian sausage, asparagus tips and tomatoes in a  
marsala crème sauce . . . . . \$13
- Traditional Ravioli  
Meat or cheese-filled ravioli in a marinara sauce. . . . . \$10

## POLLO

- Pollo Verdura  
Boneless chicken, mozzarella, artichoke hearts, roasted peppers,  
and mushrooms in a marsala sauce. . . . . \$12
- Pollo Parmigiano  
Boneless breaded chicken with mozzarella, in marinara sauce . . . . \$11
- Pollo Florentine  
Breast of chicken served on a bed of spinach, in a lemon  
white wine butter sauce. . . . . \$12

## PESCE

- Salmone al Forno  
Grilled salmon filet in a lobster sauce . . . . . \$14
- Sesame Seed Crusted Tuna  
Served over mesculin greens with balsamic vinaigrette dressing  
and wasabi sauce . . . . . \$15

## CARNE

- Vitello Milanese  
Lightly breaded, served over arugula and cherry tomatoes in a citrus  
vinaigrette dressing . . . . . \$14
- Vitello Marsala  
Sautéed scallopini of veal and mushrooms, in a Marsala wine sauce . . . \$14
- Vitello and Gamberi Francese  
Veal and shrimp served in a lemon butter sauce. . . . . \$16

## WRAPS

- Steak Wrap  
Served with sautéed onions, arugula and peppers with french fries. \$11
- Chicken Caesar Wrap. . . . . \$9
- Tuscan Chicken Caprese Sandwich  
Grilled Chicken, fresh mozzarella, roasted peppers and greens  
in a balsamic vinaigrette dressing . . . . . \$8

## GOURMET PIZZA

- Margherita  
Fresh tomatoes, basil, and mozzarella cheese
- Gamberi e Pesto  
Shrimp, garlic, shallots, mozzarella, tomatoes, and pesto sauce
- Sweet Fennel Sausage  
Mushrooms, roasted garlic and mozzarella
- Eggplant Florentine  
Eggplant, fresh spinach, onion, mozzarella, and Gorgonzola
- Clams Casino  
Clams, mozzarella, bacon and garlic
- Mediterranean  
Calamata olives, roasted peppers, sun-dried tomatoes and garlic
- Personal . . . \$10                      Medium . . . \$14                      Large . . . \$16

## GRINDERS

- Chicken Parmagiana . . . . . \$5                      Meatball Parmagiana . . . . . \$5
- Eggplant Parmagiana . . . \$4.50                      Veal Parmagiana . . . . . \$6
- Sausage Parmagiana . . . . . \$5

## CLASSIC PIZZA

	PERSONAL	MEDIUM	LARGE	CALZONE
Mozzarella	\$8	\$10	\$11	\$8
Mushroom	\$9	\$11.50	\$12.50	\$9
Bacon	\$9	\$11.50	\$12.50	\$9
Pepperoni	\$9	\$11.50	\$12.50	\$9
Anchovies	\$9	\$11.50	\$12.50	\$9
Sausage	\$9	\$11.50	\$12.50	\$9
Meatball	\$9	\$11.50	\$12.50	\$9
Peppers	\$9	\$11.50	\$12.50	\$9
Onion	\$9	\$11.50	\$12.50	\$9
1/2 Item	\$9	\$11.50	\$12.50	\$9
2 Items	\$9.50	\$12.50	\$13.50	
3 Items	\$10	\$13.50	\$15.50	
Extra Cheese	\$1	\$1.50	\$2	

TAKE OUT, CATERING AND PRIVATE FUNCTIONS AVAILABLE