

Lunch Menu

ZUPPE

Zuppa di Pollo 9

Homemade with shredded chicken, carrots, celery and onion

Pasta e Fagioli 9

Tuscan cannellini bean soup with pasta and evvo

ANTIPASTI

Polpette di Carne 13

Meatballs, fresh ricotta and provolone cheese, with marinara sauce

Arancini 13

Arborio rice, ground beef, green peas, fresh mozzarella and parmigiano cheese, served with marinara sauce

Broccoli di Rabe, Salsiccia e Patate 15

Broccoli rabe, sausage, potatoes sautéed with roasted garlic, evoo and parmigiano cheese

Bufala con Pomodori e Basilico 16

Imported bufala mozzarella, ripe tomatoes, evoo and fresh basil

Calamari Fritti 16

Calamari rings with hot or sweet marinara sauce, served with lemon wedges

Capesante su Ruchetta 17

Pan seared large dry sea scallops, roasted garlic, mushrooms and lemon over arugula salad

Guazzetto allo Scoglio 18

Shrimp, scallops, clams, mussels and calamari in a light marechiaro sauce with artisan bread crostino

GOURMET SALADS

Pollo Paillard 21

Pounded grilled chicken, romaine lettuce, cucumbers, tomatoes, red onions, tossed with Italian vinaigrette drizzled with balsamic glaze and basil oil

Insalata con Bistecca 22

Grilled flank steak, baby arugula, radicchio, endive, tomato, cucumber, red onion, fennel and toasted cashews, with balsamic vinaigrette and basil oil

Wedge Salad 27

Grilled Salmon, iceberg lettuce, crispy bacon, shaved parmigiano with a parmigiano lemon vinaigrette

INSALATE

Insalata Della Casa 11

Iceberg lettuce, grape tomatoes, cucumbers, carrots, red onions, house vinaigrette, shaved parmigiano cheese

Insalata Di Cesare Cardini 11

Caesar salad, herb croutons and shredded parmigiano cheese

Insalata di Ruchetta 11

Baby arugula, strawberries, red onions, roasted sunflower seeds, feta cheese and basil with Italian balsamic vinaigrette

Power Green Salad with Berries and Avocado 12

Baby arugula, kale, spinach, berries, quinoa, avocado, feta cheese and toasted pecans, tossed with apple cider vinaigrette

Insalata Di Bietola Arrosto 12

Roasted red beets, baby spinach, mixed greens, orange wedges, toasted walnuts, goat cheese with orange vinaigrette

Insalata Di Pere 12

Mixed greens, pears poached in Riesling wine and vanilla bean, red onions, raisins, crumbled blue cheese, toasted almonds with white balsamic honey Dijon mustard vinaigrette

Add Chicken \$ 6

Add Shrimp \$ 10

PIZZA

Thin Crust Pizza 16

San Marzano tomatoes and mozzarella

EXTRA TOPPINGS: Pepperoni, meatballs, sausage, mushrooms, onions or olives \$2 per item

Pizza Margherita 18

San Marzano tomato sauce, sliced tomatoes, homemade mozzarella and basil

Pizza Bianca 18

Ricotta, provolone, mozzarella and parmigiano with thin slices of fresh tomato and arugula

*GLUTEN FREE PIZZA EXTRA CHARGE 2.00

PANINI**Meatball Panini 15***Provolone and marinara sauce on an Italian roll***Cheeseburger 15***Ground sirloin beef, lettuce, tomato, bacon with melted provolone***Tacchino 15***Turkey,bacon and provolone, on an Italian pressed roll***California 16***Grilled chicken, avocado, shredded lettuce, tomato, gouda cheese on an Italian roll***Campagnolo 16***Prosciutto, homemade mozzarella, roasted peppers, tomatoes and arugula on a seasoned pressed Italian roll***Tre Insaccati 16***Sopressata, salami, capicola, roasted peppers, melted provolone on a seasoned rubbed pressed soft roll***Melanzana, Mozzarella e Prosciutto 16***Breaded eggplant, fresh mozzarella, prosciutto, basil pesto and balsamic glaze on an Italian roll***Pollo e Melanzana Parmigiana 16***Breaded chicken, eggplant, melted mozzarella and marinara sauce on a soft Italian roll***Steakhouse 16***Grilled flank steak, caramelized onions and bell peppers on a pressed Italian roll spread with burrata mozzarella, drizzled with basil pesto and balsamic***PESCE****Sogliola Oreganata 26***Fillet of sole crusted with seasoned breadcrumbs, capers, white wine, lemon and roasted garlic sauce over braised escarole and potato***Salmone con di Arancia e Rafano. 27***Atlantic grilled salmon fillet, brushed with orange-horseradish marmalade served over tagliolini tossed with cilantro and pecan pesto***Dentice Grigliato 27***Grilled red snapper fillet, topped with Italian salsa drizzled with aged balsamic and basil oil over roasted potatoes and spinach***PASTA FATTA IN CASA***Lasagna of the Day 19.00***Rigatoni alla Vodka 18***Prosciutto and green peas in a pink vodka sauce***Gnocchi Sorrentino 19***Potato dumplings with melted mozzarella in a pink sauce***Spaghetti Cacio e Pepe 19***Sautéed with parmigiano and fresh ground pepper sauce***Fusilli Caprese 19***Fresh chopped tomatoes, basil, roasted garlic and mozzarella***Tagliatelle al Pesto 19***Basil, garlic, parmigiano, pinoli nuts and evoo pesto***Penne alla Siciliana 20***Sautéed with Italian eggplant, mozzarella, basil and marinara sauce***Fettuccine Contadina 20***Sautéed chicken strips, mushrooms, pancetta, sundried tomatoes, arugula, roasted garlic and evoo***Ravioli di Funghi 20***Mushroom filled pasta, roasted garlic and rosemary brown butter parmigiano sauce with a touch balsamic and walnuts***GLUTEN FREE PASTA EXTRA CHARGE 2.00***CARNE****Pollo Parmigiana 22***Breaded chicken cutlet, marinara sauce, basil, mozzarella and parmigiano cheese over linguini***Pollo ai Carciofi 22***Tender pieces of boneless chicken sauteed with artichoke heart, capers, roasted garlic and lemon sauce, served over mashed potatoes and spinach***Pollo Milanese 22***Chicken breast coated with seasoned breadcrumbs, pan fried, topped with garden salad, tomatoes bruschetta and fresh mozzarella***Costoletta di Maiale Savoia 24***Grilled Hatfield reserve pork chop basted with fresh herb served with sauteed potatoes, Italian Sausage, hot and sweet peppers and onions in a tangy roasted garlic sauce*