

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 14

Meatballs, fresh ricotta and provolone cheese, with marinara sauce

Arancini 14

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

Broccoli di Rabe, Salsiccia e Patate 16

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

Bufala con Pomodori e Basilico 17

Imported bufala mozzarella, ripe tomatoes, evoo and fresh basil

Calamari Fritti 17

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

Capesante su Ruchetta 18

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

Guazzetto allo Scoglio 19

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

GOURMET SALADS

Pollo Paillard 22

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

Insalata con Bistecca 23

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

Wedge Salad 28

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

INSALATE

Insalata Della Casa 12

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

Insalata Di Cesare Cardini 12

Caesar salad, herb croutons and shredded parmigiano cheese

Insalata di Ruchetta 12

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

Power Green Salad with Berries and Avocado 13

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

Insalata Di Bietola Arrosto 13

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

Insalata Di Pere 13

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 17

San Marzano tomatoes and mozzarella
EXTRA TOPPINGS: Pepperoni, meatballs, sausage, mushrooms, onions or olives \$2 per item

Pizza Margherita 19

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

Pizza Bianca 19

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

*GLUTEN FREE PIZZA EXTRA CHARGE \$ 2

PANINI**Meatball Panini 16***Provolone and marinara sauce on an Italian roll***Cheeseburger 16***Ground sirloin beef, lettuce, tomato, bacon with melted provolone***Tacchino 16***Turkey, bacon and provolone, on an Italian pressed roll***California 17***Grilled chicken, avocado, shredded lettuce, tomato, gouda cheese on an Italian roll***Campagnolo 17***Prosciutto, homemade mozzarella, roasted peppers, tomatoes, arugula on a seasoned pressed Italian roll***Tre Insaccati 17***Sopressata, salami, capicola, roasted peppers, melted provolone on a seasoned rubbed pressed soft roll***Melanzana, Mozzarella e Prosciutto 17***Breaded eggplant, fresh mozzarella, prosciutto, basil pesto and balsamic glaze on an Italian roll***Pollo e Melanzana Parmigiana 17***Breaded chicken, eggplant, melted mozzarella and marinara sauce on a soft Italian roll***Steakhouse 17***Grilled flank steak, caramelized onions, bell peppers on a pressed Italian roll spread with burrata mozzarella, drizzled with basil pesto and balsamic***PESCE****Sogliola Oreganata 27***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 28***Atlantic grilled salmon fillet, brushed with orange-horseradish marmalade served over tagliolini tossed with cilantro and pecan pesto***Dentice Grigliato 28***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 20***Rigatoni alla Vodka 19***Prosciutto and green peas in a pink vodka sauce***Gnocchi Sorrentino 20***Potato dumplings with melted mozzarella in a pink sauce***Spaghetti Cacio e Pepe 20***Sautéed with parmigiano and fresh ground pepper sauce***Fusilli Caprese 20***Fresh chopped tomatoes, basil, roasted garlic and mozzarella***Tagliatelle al Pesto 20***Basil, garlic, parmigiano, pinoli nuts and evoo pesto***Penne alla Siciliana 21***Sautéed with Italian eggplant, mozzarella, basil and marinara sauce***Fettuccine Contadina 21***Sautéed chicken strips, mushrooms, pancetta, sundried tomatoes, arugula, roasted garlic and evoo***Ravioli di Funghi 21***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 23***Breaded chicken cutlet, marinara sauce, basil, mozzarella and parmigiano cheese over linguini***Pollo ai Carciofi 23***Tender pieces of boneless chicken sauteed with artichoke heart, capers, roasted garlic and lemon sauce, served over mashed potatoes and spinach***Pollo Milanese 23***Chicken breast coated with seasoned breadcrumbs, pan fried, topped with garden salad, tomatoes bruschetta and fresh mozzarella***Costoletta di Maiale Savoia 25***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****PLEASE NOTE*****An Automatic 20% Gratuity will be added to all checks**