

# 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**