

# Lunch Menu

## ZUPPE

### **Zuppa di Pollo 9.50**

*Homemade with shredded chicken, carrots, celery and onion soup*

### **Pasta e Fagioli 9.50**

*Tuscan cannellini bean soup with pasta and extra virgin olive oil*

## ANTIPASTI

### **Polpette di Carne 16.00**

*Meatballs, fresh ricotta and provolone cheese, with marinara sauce*

### **Arancini 16.00**

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

### **Broccoli di Rabe, Salsiccia e Patate 17.00**

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

### **Bufala Caprese 19.00**

*Imported bufala mozzarella, prosciutto crudo, roasted peppers ripe tomato, evoo, fresh basil*

### **Calamari Fritti 18.00**

*Calamari rings with hot or sweet marinara sauce and lemon wedges*

### **Capesante su Ruchetta 19.00**

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

### **Guazzetto allo Scoglio 22.00**

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

## GOURMET SALADS

### **Pollo Paillard 24.00**

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

### **Insalata con Bistecca 25.00**

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

### **Panzanella Salad and Grilled Salmon 29.00**

*Grilled salmon, ripe tomatoes, red onions, olives, roasted peppers and croutons with an Italian-lemon vinaigrette*

## INSALATE

### **Insalata Della Casa 13**

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

### **Insalata Di Cesare Cardini 13**

*Caesar salad, herb croutons and shredded parmigiano cheese*

### **Insalata di Ruchetta 13**

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

### **Power Green Salad with Berries and Avocado 15.00**

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

### **Insalata Di Bietola Arrosto 14.00**

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

### **Insalata Di Pere 14.00**

*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*

## EXTRA

*Add Chicken 6.00 Add Shrimp 12.50*

## PIZZA AND FLATBREAD

### **Thin Crust Pizza 18.00**

*San Marzano tomatoes and mozzarella*

*EXTRA TOPPINGS: Pepperoni, meatballs, sausage, mushrooms, onions or olives 2.50 per item*

### **Pizza Margherita 20.00**

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

### **Pizza Bianca 20.00**

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

**\*GLUTEN FREE PIZZA EXTRA CHARGE 2.50**

**PANINI****Meatballs 17.00***Italian split roll, meatballs, provolone and marinara sauce***Tacchino 17.00***Pressed Italian split roll with turkey, bacon and provolone***Cheeseburger 18.00***Ground sirloin beef, lettuce, tomato, bacon with melted provolone***California 18.00***Italian split roll spread with chipotle sauce, avocado, grilled chicken, shredded lettuce, tomato and gouda cheese***Campagnolo 18.00***Pressed Italian soft roll filled with homemade mozzarella, prosciutto, roasted peppers, tomato and arugula***Tre Insaccati 18.00***Pressed seasoned rubbed soft roll filled with sopressata, salami, capicola, roasted peppers and melted provolone***Melanzane, Mozzarella e Prosciutto 19.00***Italian roll, breaded eggplant, fresh mozzarella, prosciutto basil pesto and balsamic glaze***Pollo e Melanzane Parmigiana 19.00***Italian split roll filled with breaded chicken, eggplant, melted mozzarella and marinara sauce***Steakhouse 19.00***Pressed split roll spread with burrata mozzarella filled with grilled flank steak, caramelized onions and bell peppers drizzled with basil pesto and balsamic***PESCE****Sogliola Oregonata 28.50***Fillet of sole crusted with seasoned breadcrumbs, capers, white wine, lemon and roasted garlic sauce over escarole and potato braised***Salmone all'Arancia 29.50***Atlantic salmon fillet crusted with pecans, cashews and pistachio, served with baked sweet potato and asparagus with blood orange and grand Marnier glaze.***Dentice Grigliato 29.50***Grilled red snapper fillet, topped with tomato bruschetta, drizzled with aged balsamic and basil oil***PASTA FATTA IN CASA***Lasagna of the Day 20***Rigatoni alla Vodka 22.00***Prosciutto and green peas in a pink vodka sauce***Gnocchi Sorrentino 22.00***Potato dumplings with melted mozzarella in a pink sauce***Cavatelli con Ragu di Salsiccia 22.00***crumbled Italian sausage, tomato sauce and fresh ricotta***Fusilli Caprese 22.00***Fresh chopped tomatoes, basil, roasted garlic and mozzarella***Tagliatelle al Pesto 22.00***Basil, garlic, parmigiano, pignoli nuts and evoo pesto***Penne alla Siciliana 22.00***Sautéed with Italian eggplant, mozzarella, basil and marinara sauce***Fettuccine Contadina 23.00***Sautéed chicken strips, mushrooms, pancetta, sundried tomatoes, arugula, roasted garlic and evoo***Ravioli di Funghi 22.00***Mushroom filled pasta, roasted garlic and rosemary brown butter parmigiano sauce with a touch balsamic and walnuts***\*GLUTEN FREE PASTA EXTRA CHARGE 2.50****CARNE****Pollo Parmigiana 24.00***Breaded chicken cutlet, marinara sauce, basil, mozzarella and parmigiano cheese over linguini***Pollo ai Carciofi 24.00***Tender pieces of boneless chicken sauteed with artichoke hearts, capers, roasted garlic and lemon sauce, served over mashed potatoes and spinach***Pollo Milanese 24.00***Seasoned breadcrumbs chicken breast pan fried topped with garden salad and fresh mozzarella***Costoletta di Maiale Savoia 26.50***Fresh herb basted grilled Hatfield reserve pork chop served with sauteed potatoes, Italian sausage, hot and sweet peppers and onions and peppers in a tangy roasted garlicks sauce*