

# Lunch Menu

## ZUPPE

### **Zuppa di Pollo** 10.50

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

### **Pasta e Fagioli** 10.50

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

## ANTIPASTI

### **Polpette di Carne** 17.00

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

### **Arancini** 17.00

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

### **Broccoli di Rabe, Salsiccia e Patate** 18.00

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

### **Buflala Caprese** 20.00

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

### **Calamari Fritti** 19.50

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

### **Capesante su Ruchetta** 20.50

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

### **Guazzetto allo Scoglio** 23.50

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

## GOURMET SALADS

### **Pollo Paillard** 26.00

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

### **Insalata con Bistecca** 26.75

*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** 31.00

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

## INSALATE

### **Insalata Della Casa** 14.00

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

### **Insalata Di Cesare Cardini** 14.00

*Caesar salad, herb croutons and shredded parmigiano cheese*

### **Insalata di Ruchetta** 14.00

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

### **Power Green Salad with Berries and Avocado** 16.00

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

### **Insalata Di Bietola Arrosto** 15.00

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

### **Insalata Di Pere** 15.00

*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 6.50 Add Shrimp 13.50*

## PIZZA AND FLATBREAD

### **Thin Crust Pizza** 19.50

*San Marzano tomatoes and mozzarella*

*EXTRA TOPPINGS: Pepperoni, meatballs, sausage, mushrooms, onions or olives 2.75 per item*

### **Pizza Margherita** 21.50

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

### **Pizza Bianca** 21.50

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

**\*GLUTEN FREE PIZZA EXTRA CHARGE 2.75**

## PANINI

**Meatballs** 18.00

*Italian split roll, meatballs, provolone and marinara sauce*

**Tacchino** 18.00

*Pressed Italian split roll with turkey, bacon and provolone*

**Cheeseburger** 19.50

*Ground sirloin beef, lettuce, tomato, bacon  
with melted provolone*

**California** 19.50

*Italian split roll spread with chipotle sauce, avocado,  
grilled chicken, shredded lettuce, tomato and gouda cheese*

**Campagnolo** 19.50

*Pressed Italian soft roll filled with homemade mozzarella,  
prosciutto, roasted peppers, tomato and arugula*

**Tre Insaccati** 19.50

*Pressed seasoned rubbed soft roll filled with sopressata,  
salami, capicolla, roasted peppers and melted provolone*

**Melenzane, Mozzarella e Prosciutto** 20.50

*Italian roll, breaded eggplant, fresh mozzarella, prosciutto  
basil pesto and balsamic glaze*

**Pollo e Melenzane Parmigiana** 20.50

*Italian split roll filled with breaded chicken, eggplant,  
melted mozzarella and marinara sauce*

**Steakhouse** 20.50

*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 Oreganata** 30.50

*Fillet of sole crusted with seasoned breadcrumbs,  
capers, white wine, lemon and roasted garlic sauce  
over escarole and potato braised*

**Salmone all'Arancia** 31.50

*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** 31.50

*Grilled red snapper fillet, topped with tomato  
bruschetta, drizzled with aged balsamic and basil oil*

## PASTA FATTA IN CASA

October-2021  
Lunch

*Lasagna of the Day 21.50*

**Rigatoni alla Vodka** 23.50

*Prosciutto and green peas in a pink vodka sauce*

**Gnocchi Sorrentino** 23.50

*Potato dumplings with melted mozzarella in a pink sauce*

**Cavatelli con Ragu di Salsiccia** 23.50

*crumbled Italian sausage, tomato sauce and fresh ricotta*

**Fusilli Caprese** 23.50

*Fresh chopped tomatoes, basil, roasted garlic and mozzarella*

**Tagliatelle al Pesto** 23.50

*Basil, garlic, parmigiano, pignoli nuts and evoo pesto*

**Penne alla Siciliana** 23.50

*Sautéed with Italian eggplant, mozzarella, basil and  
marinara sauce*

**Fettuccine Contadina** 24.50

*Sautéed chicken strips, mushrooms, pancetta,  
sundried tomatoes, arugula, roasted garlic and evoo*

**Ravioli di Funghi** 23.50

*Mushroom filled pasta, roasted garlic and rosemary brown  
butter parmigiano sauce with a touch balsamic and walnuts*

**\*GLUTEN FREE PASTA EXTRA CHARGE 2.75**

## CARNE

**Pollo Parmigiana** 26.00

*Breaded chicken cutlet, marinara sauce, basil, mozzarella  
and parmigiano cheese over linguini*

**Pollo ai Carciofi** 26.00

*Tender pieces of boneless chicken sautéed with artichoke  
hearts, capers, roasted garlic and lemon sauce, served  
over mashed potatoes and spinach*

**Pollo Milanese** 26.00

*Seasoned breadcrumbs chicken breast pan fried topped  
with garden salad and fresh mozzarella*

**Costoletta di Maiale Savoia** 28.50

*Fresh herb basted grilled Hatfield reserve pork chop served  
with sautéed potatoes, Italian sausage, hot and sweet peppers  
and onions and peppers in a tangy roasted garlic sauce*