

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

Bufala Caprese 20.00

Imported bufala 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, capicola, roasted peppers and melted provolone

Melanzane, Mozzarella e Prosciutto 20.50

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

Pollo e Melanzane 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 Oregonata 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

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 sauteed 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 sauteed potatoes, Italian sausage, hot and sweet peppers and onions and peppers in a tangy roasted garlicks sauce