

Lunch Menu

April 2022

~ Zuppa of the Day ~ 13

ANTIPASTI/APPETIZER

Spiedino alla Romana 17

With anchovies, capers, roasted garlic, onions and citrus sauce

Arancini 17

Ground beef filled with arborio rice, green peas, fresh mozzarella and parmigiano cheese, served with marinara sauce

Broccoli di Rabe e Salsiccia 19

Broccoli rabe and grilled sausage

Bufala Caprese 20

Imported bufala mozzarella, fresh tomatoes, evoo and fresh basil

Gamberi al Limone 20

Jumbo shrimp sautéed in a roasted garlic-citrus sauce over parmigiano coated fried artichokes

Calamari Fritti 19

Calamari rings with hot or sweet marinara sauce and lemon over arugula nest

Charcuterie 27

Imported prosciutto, speck del tirolo, cacciatorino, sopressata, capicola, sharp and sweet auricchio provolone, parmigiano, olive medley, marinated artichokes, garlic crostino and tomato bruschetta served on wooden cutting board

INSALATE/SALAD

Insalata Della Casa 14

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

Insalata Di Cesare Cardini 14

Romaine, croutons, shredded parmigiano cheese

Insalata Tricolore e Caprino 16

Baby arugula bosc pears, radicchio, endives, fried goat cheese medallions and roasted pignoli nuts, dressed with balsamic vinaigrette

PIZZA AND FLATBREAD

Pizza Marinara 18

San Marzano tomatoes, garlic, oregano, basil and extra virgin olive oil

Pizza Napoletana 18

San Marzano tomatoes and mozzarella

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

Pizza Margherita 20

San Marzano tomatoes, fior di latte mozzarella and basil

Pizza Bianca 20

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

Pizza Salsiccia e Peperoni 23

Tomato sauce, Italian sausage, red and green peppers, onions and mozzarella

Calzone 22

Tomato sauce, ricotta, ham, parmigiano and mozzarella

Fig and Prosciutto Flatbread 22

A crispy rosemary crust, sliced figs, balsamic glaze, prosciutto di Parma and crumbled gorgonzola cheese

Sorrentino Flatbread 22

With ripe tomatoes, homemade mozzarella and basil

Pizza con Cime di Rapa e Salsiccia 22

Broccoli rape, Italian sausage and provola

BAMBINO MENU \$ 13

Chicken fingers and fries

Mozzarella sticks

Grilled chicken and broccoli

Pasta with meatball and marinara sauce

Pizza with tomato sauce and mozzarella

Cheese ravioli with marinara sauce

Chicken cutlet with mashed potatoes

PASTA

Rigatoni alla Vodka 26

Prosciutto, green peas and vodka sauce

Gnocchi di Sorrento 26

Baked potato dumplings, melted mozzarella served in a pink sauce

Fusilli alla Siciliana 26

Italian pan-fried eggplant, filletto di Pomodoro, basil chiffonade and fresh mozzarella

Cavatelli con Ragu di Salsiccia 26

Crumbled Italian sausage, tomato sauce and topped with fresh ricotta

Penne alla Grigia 26

Dish originating from Lazio. it consists of pasta, guanciale (pork cheek), black pepper and pecorino romano cheese

~ Lasagna of the Day ~ 27

CARNE/MEAT

Pollo Parmigiana 29

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

Pollo al Vino Bianco 29

Pan sauteed chicken breast, with mediterranean herbs, garlic, sun dried tomatoes and white wine deglazed with a touch of heavy cream, along with mashed potatoes and spinach

Costoletta di Maiale Arrabbiata 31

Hot spice dusted pork chop, grilled, served with smoked andouille sausage, hot and sweet Italian peppers and vidalia onions in a roasted garlic, tomatoes traced brown sauce, with asparagus, and mashed potatoes

Orecchia di Elefante 33

Hatfield reserve pork chop pounded thin, egg washed, double coated with parmigiano-breadcrumbs, pan fried, topped with baby arugula, cherry tomatoes and red onions, tossed with lemon, Italian vinaigrette

Rollatine di Vitello 33

Prosciutto, ricotta and provolone cheese filled veal scaloppini, in a brown mushroom sauce

PESCE/FISH

Sogliola al Limone Verde 34

Egg-washed filet of sole, roasted garlic, with a caper and white wine-citrus sauce, served over mashed potatoes and spinach

Dentice Grigliato 34

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

Pesce Spada Grigliato con Salsa Verde 34

Grilled swordfish steak drizzled with salsa verde, served over mashed potatoes and spinach

PANINI

Meatballs 18

Italian split roll, meatballs, provolone and marinara sauce

Tacchino 18

Pressed Italian split roll with turkey, bacon and provolone

Cheeseburger 20

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

California 20

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

Campagnolo 20

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

Tre Insaccati 20

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

Melenzana, Mozzarella e Prosciutto 20

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

Pollo e Melanzane Parmigiana 20

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

Steakhouse 21

Pressed split roll spread with burrata mozzarella filled with grilled flank steak, caramelized onions and bell peppers drizzled with basil pesto and balsamic