

Lunch Menu

June 2022

~ Zuppa of the Day ~ 11

ANTIPASTI/APPETIZER

Spiedino alla Romana 15

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

Arancini 15

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

Broccoli di Rabe e Salsiccia 15

Broccoli rabe and grilled sausage

Bufala Caprese 18

Imported bufala mozzarella, fresh tomatoes, evoo and fresh basil

Gamberi al Limone 18

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

Calamari Fritti 18

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

INSALATE/SALAD

Insalata Della Casa 12

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

Insalata Di Cesare Cardini 12

Romaine, croutons, shredded parmigiano cheese

Insalata Tricolore e Caprino 14

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

PIZZA AND FLATBREAD

Pizza Marinara 15

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

Pizza Napoletana 16

San Marzano tomatoes and mozzarella

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

Pizza Margherita 18

San Marzano tomatoes, fior di latte mozzarella and basil

Pizza Bianca 18

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

Pizza Alle Tre Salsicce 20

Tomato sauce, Italian sausage, hot sopressata, Genoa salami and mozzarella

Pizza con Cime di Rapa e Salsiccia 20

Broccoli rape, Italian sausage and provola

Fig and Prosciutto Flatbread 20

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

Sorrentino Flatbread 20

With ripe tomatoes, homemade mozzarella and basil

Calzone 18

Tomato sauce, ricotta, ham, parmigiano and mozzarella

Charcuterie 27

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

PASTA

Rigatoni alla Vodka 22

Prosciutto, green peas and vodka sauce

Gnocchi di Sorrento 22

Baked potato dumplings, melted mozzarella served in a pink sauce

Fusilli alla Siciliana 22

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

Penne alla Grigia 22

Dish originating from Lazio. it consists of pasta, guanciale, black pepper and pecorino cheese.

Cavatelli con Ragu di Salsiccia 23

Crumbled Italian sausage, tomato sauce and topped with fresh ricotta

~ Lasagna of the Day~ 23

CARNE/MEAT

Pollo Parmigiana 25

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

Pollo al Vino Bianco 25

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

Costoletta di Maiale Arrabbiata 28

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

Rollatine di Vitello 28

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

Orecchia di Elefante 30

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

April 2022

PESCE/FISH

Sogliola al Limone Verde 26

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

Dentice Grigliato 27

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

Pesce Spada Grigliato con Salsa Verde 28

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

PANINI

Meatballs 16

Italian split roll, meatballs, provolone and marinara sauce

Tacchino 16

Pressed Italian split roll with turkey, bacon and provolone

Cheeseburger 16

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

California 16

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

Campagnolo 16

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

Tre Insaccati 16

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

Melenzana, Mozzarella e Prosciutto 16

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

Pollo e Melanzane Parmigiana 16

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

Steakhouse 18

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