



# Lunch Menu



## ZUPPE

### **Zuppa di Pollo** 9.00

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

### **Pasta e Fagioli** 9.00

*Tuscan cannellini beans soup with pasta and extra virgin olive oil.*

## ANTIPASTI

### **Polpette di Carne** 12.50

*Meatballs, fresh ricotta and melted imported provolone cheese with marinara sauce.*

### **Arancini** 12.50

*Risotto, ground beef, green peas, fresh mozzarella and parmigiano with marinara sauce.*

### **Vongole al Forno** 13.50

*Clams casino with crispy bacon and scampi sauce.*

### **Mozzarella Caprese** 15.50

*Homemade fresh mozzarella, fire roasted red bell peppers and ripe tomatoes drizzled with extra virgin olive oil and fresh basil.*

### **Burrata** 15.50

*Creamy fresh mozzarella, baby arugula, tomatoes, shaved parmigiano and balsamic vinaigrette.*

### **Calamari Fritti** 16.50

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

### **Capesante con Insalata di Arance** 17.50

*Pan seared large dry sea scallops, arugula, baby spinach, endive, orange wedges, cranberries and tangerine vinaigrette.*

## GOURMET SALADS

### **Pollo Mediterraneo** 19.00

*Marinated grilled chicken, lettuce, olives, green peppers, tomatoes, red onions, cucumbers and feta cheese with lemon vinaigrette.*

### **Insalata con Bistecca** 21.00

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

### **Trittico di Mare Grigliato** 24.50

*Trio of salmon fillet, shrimp and scallops, served over chopped salad, tomato bruschetta, lemon vinaigrette.*

## INSALATE

### **Insalata Della Casa** 11.50

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

### **Insalata Di Cesare Cardini** 11.50

*Caesar salad, herb croutons, parmigiano cheese.*

### **Insalata Verde** 12.50

*Baby arugula, kale, spinach, apple, quinoa, almond, cranberries, gorgonzola with champagne vinaigrette.*

### **Insalata Di Bietola** 12.50

*Golden beets, mixed greens, toasted walnuts, raisins, ricotta salata and apple cider vinaigrette.*

### **Insalata Di Pere** 12.50

*Mixed greens, dry cranberries, porto wine poached pears, avocado, walnuts, crumbled gorgonzola with roasted fig balsamic vinaigrette.*

## Charcuterie 22.50

*Buffala mozzarella, imported prosciutto, speck del tirolo, cacciatorino, sopressata, capicola, sharp auricchio provolone, parmigiano and stracchino cheese served on wooden cutting board.*

## PIZZA AND FLATBREAD

### **Thin Crust Pizza** 16.50

*San Marzano tomatoes and mozzarella.*

**EXTRA TOPPINGS:** Pepperoni, meatballs, sausage, mushrooms, onions or olives. 2 \$ per item

### **Figs and Prosciutto Flatbread** 17.50

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

### **Pizza Margherita** 18.00

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

### **Burrata and Prosciutto Flatbread** 18.00

*Creamy fresh mozzarella, prosciutto di Parma and baby arugula drizzled with basil oil.*

### **Pizza Bianca allo Speck** 19.00

*Stracchino, mozzarella and speck.*

### **Pizza con Ricotta, Spinaci e Pollo** 19.00

*Fresh ricotta, grilled chicken, spinach, garlic, parmigiano and sundried tomato pesto.*

\*GLUTEN FREE PIZZA EXTRA CHARGE 2.00

## PANINI

### **Tricolore** 14.50

Grilled white panella bread filled with roasted peppers, homemade fresh mozzarella and arugula, drizzled with basil oil and balsamic glaze.

### **Polpette Parmigiana** 15.50

Beef meatballs with marinara sauce and melted mozzarella on Italian soft roll.

### **Tacchino Arrosto** 15.50

Oven roasted turkey, sliced apples, bacon and brie cheese.

### **Pollo Grigliato** 15.50

Pressed seasoned rubbed soft roll filled with grilled chicken, homemade fresh mozzarella, roasted peppers and sundried tomato-almond pesto.

### **Pollo Cordon Bleu Panini** 15.50

Breaded chicken, ham, romaine and gruyere cheese.

### **Prosciutto e Pera** 15.50

Prosciutto di Parma, goat cheese, fig jam and pears on pressed panella bread drizzled with balsamic glaze.

### **Pollo e Pesto di Spinaci** 15.50

Grilled chicken, fresh mozzarella, tomato and spinach-almond pesto on a pressed soft roll.

### **Hanger Steak Panini** 16.50

Grilled hanger steak, onions and peppers, melted provolone and chimichurri dressing.

## PESCE

### **Salmone all'Arancia** 24.50

Atlantic salmon fillet crusted with pecans, baked sweet potato medallions and blood orange gran- marnier glaze.

### **Pesce Spada Grigliato** 25.50

Grilled swordfish steak served over roasted potatoes and spinach with chimichurri.

### **Dentice al Guazzetto** 26.00

Red snapper fillet, PEI mussels, clams and lump crabmeat with a roasted garlic marechiaro sauce.

## PASTA FATTA IN CASA

*Lasagna of the Day* 19.50

### **Rigatoni alla Vodka** 19.00

Prosciutto and green peas in a pink vodka sauce.

### **Fusilli alla Napoletana** 19.00

Sautéed with fresh chopped tomatoes, basil, roasted garlic and melted burrata.

### **Gnocchi Sorrentino** 19.00

Potato dumplings with melted mozzarella in a pink sauce.

### **Spaghetti Carbonara con Funghi** 20.50

Bacon, onions, wild mushrooms and parmigiano cheese, touch of heavy cream and truffle oil.

### **Scialatielli al Verde** 20.50

Kale, spinach, parsley, basil, arugula, almond and parmigiano cheese pesto sauce.

### **Ravioli di Funghi** 20.50

Sage brown butter parmigiano sauce, pignoli nuts, asiago cheese and truffle oil with a hint of cream.

### **Cavatelli Emiliani** 21.00

Fresh pasta with meat sauce, chopped spinach and fresh ricotta.

\*GLUTEN FREE PASTA EXTRA CHARGE 2.00

## CARNE

### **Pollo Parmigiana** 20.00

Chicken cutlet, marinara sauce, basil, mozzarella and parmigiano cheese over linguini.

### **Pollo Paillard** 20.00

Thinly pounded grilled chicken with caesar salad and chopped tomatoes.

### **Pollo Brianzola** 23.50

Chicken breast, shrimp, roasted garlic, pink gorgonzola sauce over spinach risotto.

### **Costoletta di Maiale Scarpariello** 23.50

Grilled Hatfield reserve pork chop, scallion mashed potatoes, cherry peppers, onions, garlic, Italian sausage, mushrooms and rosemary-balsamic brown sauce.

### **Veal Milanese** 24.50

Veal cutlet, tricolor salad, tomatoes, lemon dressing and balsamic glaze.