

Lunch Menu

Oct 2019

ZUPPE

Zuppa di Pollo 9.00

HOMEMADE with shredded chicken, carrots, celery and onions

Pasta e Fagioli 9.00

Tuscan cannellini bean soup with pasta and evoo

ANTIPASTI

Polpette di Carne 13.00

Meatballs, fresh ricotta and provolone cheese, with marinara sauce

Mezze Maniche 13.00

Large rigatoni, filled with whipped ricotta and mozzarella, Parmigiano breadcrumb coating over tomato sauce and basil oil

Broccoli di Rabe, Salsiccia e Patate 15.00

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

Burrata con Pomodori al Forno 16.00

Creamy burrata, tomato confit, prosciutto, aged balsamic, olive streusel, drizzled with evoo

Bufala con Pomodorini e Basilico 16.00

Imported bufala mozzarella, cherry tomatoes, evoo and fresh basil

Calamari Fritti 16.00

Calamari rings with hot or sweet marinara sauce and lemon wedges

Gamberi Piccantini 17.00

Shrimp pan sauteed with garlic, served over creamy gorgonzola risotto

Guazzetto allo Scoglio 18.00

Scallops, shrimp, clams, mussels and calamari in a light marechiaro sauce with artisan bread crostino

GOURMET SALADS

Pollo Paillard 20.00

Thinly pounded grilled chicken breast with romaine lettuce, red onions, tomatoes, mozzarella, basil oil and aged balsamic glaze

Insalata con Bistecca 22.00

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

Salmone Grigliato con Insalata 25.00

Grilled salmon fillet, romaine lettuce, cucumbers, radishes, red onions, tomatoes and avocado tossed with dill and lemon vinaigrette

INSALATE

Insalata Della Casa 11.50

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

Insalata Di Cesare Cardini 11.50

Caesar salad, herb croutons and shredded parmesan cheese

Insalata di Ruchetta 11.50

Baby arugula, strawberries, red onions, roasted sunflower seeds, feta cheese and basil with balsamic vinaigrette

Power Green Salad with Berries and Avocado 12.50

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

Insalata Di Bietola Arrosto 12.50

Roasted beets, baby spinach, mixed greens, orange wedges, toasted walnuts and goat cheese with orange vinaigrette

Insalata Di Pere 12.50

Mixed greens, pears poached in Riesling wine and vanilla bean, cranberries, crumbled bleu cheese, candied walnuts, diced avocado, with white balsamic-honey Dijon vinaigrette

Charcuterie 22.50

Imported prosciutto, speck del tirolo, cacciatorino, sopressata, capicolla, sharp and sweet auricchio provolone, parmesan, olive medley, marinated artichoke hearts, garlic crostino and tomato bruschetta served on wooden cutting board

PIZZA AND FLATBREAD

Thin Crust Pizza 15.00

San Marzano tomatoes and mozzarella

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

Figs and Prosciutto Flatbread 17.00

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

Pizza Margherita 17.00

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

Tricolor Flatbread 17.50

Flat pizza, roasted garlic cherry tomatoes, pesto, burrata, prosciutto and arugula

GLUTEN FREE PIZZA EXTRA CHARGE 2.00

**** It is the customer's responsibility to inform their server of any allergies or dietary needs ****

PANINI

Pulled Pork 15.00

Slow roasted pork hand pulled, topped with melted provolone served on a grilled Italian split roll

Corned Beef 15.00

Corned beef, melted swiss cheese and coleslaw, on pressed rye bread spread with thousand island dressing

Campagnolo 15.50

Homemade mozzarella, prosciutto, bell roasted peppers, tomatoes and shaved parmigiano on a pressed Italian soft roll

Rustico 15.50

Soppressata, apples and manchego cheese spread with fig jam on pressed white panella

Tre Insaccati 15.50

Soppressata, salami, capicolla, roasted peppers and melted provolone, on a pressed seasoned rubbed soft roll

Roast Beef 16.00

Roast beef, caramelized onions and melted gruyere cheese on a Italian split roll with mayonnaise

Steakhouse 16.00

Grilled flank steak with burrata mozzarella and portobello mushrooms, drizzled with basil pesto and balsamic on a Italian split roll

Saltimbocca 16.00

Grilled chicken, prosciutto crudo, spinach and melted mozzarella on pressed Italian split roll

PASTA FATTA IN CASA

Lasagna of the Day 19.00

Rigatoni alla Vodka 18.00

Prosciutto and green peas in a pink vodka sauce

Gnocchi Sorrentino 19.00

Potato dumplings with melted mozzarella in a pink sauce

Cavatelli con Ragu di Salsiccia 19.00

Crumbled Italian sausage, tomato sauce and fresh ricotta

Fusilli Caprese 19.00

Fresh chopped tomatoes, basil, roasted garlic and mozzarella

Tagliatelle al Pesto 19.00

Basil, garlic, parmigiano, pignoli nuts and evoo pesto

Penne alla Siciliana 20.00

Sautéed with Italian eggplant, mozzarella, basil and marinara sauce

Scialatielli Contadina 20.00

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

Ravioli di Funghi 20.00

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

*GLUTEN FREE PASTA EXTRA CHARGE 2.00

CARNE

Pollo Parmigiana 22.00

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

Pollo al Vino 22.00

Chicken breast with pancetta, garlic, wild mushrooms, sherry wine and veal demi glaze with a touch of cream over mashed potatoes and asparagus

Pollo Scarpariello 22.00

Boneless chicken thighs, fresh herbs, cherry peppers, Italian sausage, garlic and lemon sauce served over roasted potatoes and spinach

Costoletta di Maiale Savory 24.00

Grilled Hatfield reserve pork chop with onions, sweet and hot peppers, mushrooms, potatoes and sausage in a tangy roasted garlic sauce

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