

# 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 parmigiano 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 parmigiano cheese*

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

*Caesar salad, herb croutons and shredded parmigiano 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 tirole, cacciatorino, sopressata, capicola, sharp and sweet auricchio provolone, parmigiano, 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**

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

### **Tre Insaccati 15.50**

*Sopressata, salami, capicola, 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*

## PESCE

### **Salmon con Crosta di Parmigiano 25.00**

*Atlantic salmon fillet, crusted with parmigiano-herbed breadcrumbs and traced lemon over spinach and cannellini beans*

### **Sogliola alla Francese 25.00**

*Egg washed sole fillet, roasted garlic, capers and citrus sauce over mashed potatoes and spinach*

### **Dentice Grigliato 26.00**

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

### **Ahi Tuna Crostato al Sesamo 26.00**

*Ahi tuna crusted with sesame seeds served over vegetable spaghetti with wasabi-ponzu dipping sauce*

## 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 evo o 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 evo o*

### **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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