

Lunch Menu

Brodo - Soup

*Minestrone
Pasta e Fagioli*

*Cup 4 / Bowl 6
Cup 4 / Bowl 6*

Insalata

Caesar

Romaine lettuce, croutons & freshly grated parmesan cheese with our homemade Caesar dressing

7

Insalata di Casa

Boston bib, tomato, red onion and shaved reggiano with olive oil and aged red wine vinaigrette

7

Mozzarella di Casa Insalata

Mozzarella and roasted peppers with arugula and romaine with olive and balsamic vinegar

8

Basil Fusion Salad

Arugula, maytag blue cheese, cashews, candy pecans, dry cranberries, tomatoes, red onion with raspberry balsamic vinaigrette

9

** All salads
add chicken 3
add shrimp 6*

** All pasta served with small salad and garlic bread
* All entrees served with choice of small salad or side of pasta*

Serving Lunch and Dinner

Open 7 days

12-10 Monday - Thursday

12-11 Friday & Saturday

12-9 Sunday

Primi / Pasta

<i>Lasagna</i>	10
Traditionally prepared with meat sauce	
<i>Wild Mushroom Ravioli</i>	10
Mushroom and cheese filled ravioli with a roasted garlic cream sauce	
<i>Manicotti al Forno</i>	9
Homemade with ricotta and mozzarella filling baked in our pomodoro sauce	
<i>Rigatoni a Pollo e Spinaci</i>	10
Grilled chicken, spinach and melted mozzarella in a pink pinot grigio cream sauce	
<i>Orecchiette con Rappini e Salsiccia</i>	10
Tossed with broccoli rape, sausage, garlic & oil	
<i>Linguine alla Vongole</i>	12
Clams sauteed in garlic and olive oil served red or white	
<i>Pappardelle con Carne di Vitello</i>	12
Perhaps Italy's best known and loved veal ragu	
<i>Linguine con Gamberi Pescatore</i>	12
Shrimp sauteed with garlic, olive oil, hand crushed tomatoes and basil	
<i>Polpetti con Spaghettoni</i>	10
Homemade meatballs over spaghettoni	
<i>Linguine Zuppa di Pesce</i>	13
Shrimp, calamari and clams sauteed in garlic, olive oil and hand crushed plum tomatoes served mild or hot	
<i>Calamari Marinara or Fra Diavolo</i>	11
Calamari sauteed in our marinara sauce with linguine served mild or hot	
<i>Spaghettoni alla Puttanesea</i>	10
Tomato sauce, capers, olives and anchovies	
<i>Spaghettoni Pomodoro e Ricotta</i>	9
Sauteed in olive oil and pomodoro sauce served with a side of ricotta	
<i>Penne alla Vodka</i>	10
Imported capicola, onions, in tomato basil vodka cream sauce	

(continued)

Secondi - Main Course

Rollatini di Melanzane alla Sorrento 9
Eggplant with a ricotta cheese filling baked with our house sauce and mozzarella

Pollo - Chicken

Filetti di Pollo a Marsala e Funghi 11
Chicken breast sauteed in a classic mushroom marsala sauce

Petti di Pollo Calabrese 11
Marinated and grilled breast with pan fried potatoes, onions and peppers

Pollo alla Francese 11
Egg dipped chicken breast sauteed in a lemon butter white wine sauce

Filetti Di Pollo Parmigiana 11
Breaded chicken cutlet parmigiana

Pollo alla Sorrentino 11
Chicken prosciutto eggplant, spinach & mozzarella in a wine sauce

Pollo alla Milanese 11
Breaded chicken cutlet with arugula salad in lemon vinaigrette

Pollo alla Santa Lucia 11
Grilled chicken breast over roasted vegetables

Vitello - Veal

Vitello alla Sorrentino 12
Veal, prosciutto, eggplant, spinach and mozzarella in a wine sauce

Veal Parmigiana 12
Breaded veal cutlet parmigiana

Filetti di Vitello Marsala e Funghi 12

Vitello alla Milanese 12
Breaded veal scaloppine with an arugula salad in a lemon vinaigrette

Vitello alla Picatta 12
Sauteed veal scaloppine in a lemon butter sauce with capers

Pesce - Fish

Gamberi a Vino Bianco e Limone 13
Shrimp broiled in a lemon butter garlic white wine sauce (scampi style) with rice Milanese

Gamberi alla Parmigiana 13
Breaded shrimp with pomodoro sauce & mozzarella served with pasta