



Lunch



- BEVANDE -

|                                       |       |
|---------------------------------------|-------|
| SODA, ICED TEA, LEMONADE              | \$3.5 |
| ARNOLD PALMER Iced tea + lemonade     | \$3.5 |
| SHIRLEY TEMPLE Ginger ale + grenadine | \$3.5 |
| SAN PELLEGRINO, ACQUA PANNA           | \$6.5 |

- PASTA -

|                                                                             |         |
|-----------------------------------------------------------------------------|---------|
| FARFALLE E SALSICCIA                                                        | \$19.95 |
| Sausage, roasted eggplant, zucchini, tomato sauce                           |         |
| RIGATONI E POLO                                                             | \$20.5  |
| Chicken, sun dried tomato, asparagus, mixed mushrooms, cream sauce          |         |
| FETTUCINE ORTOLOANO                                                         | \$17.95 |
| Mixed veggies, cherry tomato & gorgonzola cream sauce                       |         |
| FETTUCINE GAMBERI                                                           | \$20.5  |
| Shrimp, mixed mushrooms, white truffle oil, cream sauce                     |         |
| LASAGNA BOLOGNESE                                                           | \$20.5  |
| Traditional lasagna with beef, tomato sauce, mozzarella & bechamel sauce    |         |
| RAVIOLI ALB' ARAGOSTA                                                       | \$20    |
| Lobster & cheese ravioli, shitake mushrooms, cream sauce                    |         |
| CANNELLONI DI CARNE                                                         | \$19.95 |
| Ricotta, mozzarella, spinach, beef, tomato sauce                            |         |
| PENNE PASTICCATE                                                            | \$19.95 |
| Oven baked penne, eggplant ragu, tomato, parmigiano, smoked mozzarella      |         |
| RISOTTO CONTADINO                                                           | \$20.5  |
| Arborio rice, sausage, mixed mushrooms, bell peppers, gorgonzola            |         |
| GNOCCHI AL TARTUFO                                                          | \$21    |
| Homemade truffle and potato dumplings, shaved parmesan, cream & truffle oil |         |
| FETTUCINE BOLOGNESE                                                         | \$21    |
| Classic Bolognese meat, vegetables and tomato sauce                         |         |
| PENNE QUATTRO FORMAGGI                                                      | \$19.95 |
| Mix of four cheeses, cream sauce                                            |         |
| PENNE PUTTANESCA                                                            | \$19.95 |
| Olives, capers, anchovies, fresh tomatoes, tomato sauce                     |         |
| FETTUCINE CHECCA                                                            | \$17.5  |
| Fresh garlic, basil, tomato, fresh mozzarella & evoo                        |         |
| FUSILLI GENOVESE                                                            | \$20.95 |
| Basil pesto, chicken, sundried tomato, mixed mushrooms                      |         |
| SPAGHETTI SCOGLIO                                                           | \$21.95 |
| Clams, mussels, shrimp, calamari, white wine or tomato sauce                |         |
| SPAGHETTI POLPETTE                                                          | \$20    |
| Beef meatballs, tomatoes, tomato sauce                                      |         |

Gluten Free pasta available \$3



- ZUPPE -

|                                                      |       |
|------------------------------------------------------|-------|
| ZUPPE DEL GIORNO                                     | \$8.5 |
| Soup of the day                                      |       |
| MINESTRONE GENOVESE                                  | \$8   |
| Green vegetable soup, short pasta & a touch of pesto |       |

- ANTIPASTI -

|                                                                                                                              |         |
|------------------------------------------------------------------------------------------------------------------------------|---------|
| INSALATA DI POLIPO                                                                                                           | \$15    |
| Warm octopus, potatoes, parsley, evoo and lemon dressing                                                                     |         |
| CARPACCIO DI CARNE                                                                                                           | \$13.95 |
| Beef carpaccio, arugula, capers, parmesan shavings, olive tapenade crostinis with goat cheese & evoo                         |         |
| CALAMARI FRITTI                                                                                                              | \$14.4  |
| Deep fried calamari & zucchini, aioli sauce                                                                                  |         |
| LA BRUSCHETTA                                                                                                                | \$10    |
| Crispy bread, diced fresh mozzarella, fresh tomatoes, garlic, basil, evoo                                                    |         |
| TAGLIERE FORMAGGI E SALUMI                                                                                                   | \$17    |
| Mixed cured meats & cheeses                                                                                                  |         |
| COZZE E VONGOLE IN UMIDO                                                                                                     | \$14.5  |
| Mussels, clams, tomatoes, garlic, parsley, white wine, saffron                                                               |         |
| PROSCIUTTO E BURRATA                                                                                                         | \$13.95 |
| San Daniele prosciutto, soft burrata, marinated grapes, strawberries                                                         |         |
| CARCIOFINI AL FORNO                                                                                                          | \$12.95 |
| Artichoke hearts, stuffed with parmesan butter, black olives, mozzarella and parsley                                         |         |
| FUNGHETTI RIPIENI                                                                                                            | \$12.95 |
| Portobello mushrooms stuffed with crab meat, provolone and gorgonzola, creamy roasted bell peppers coulis, over french fries |         |
| MELANZANE SORRENTINA                                                                                                         | \$12.25 |
| Fried eggplant with tomato sauce and mozzarella                                                                              |         |

- INSALATE -

|                                                                                                |         |
|------------------------------------------------------------------------------------------------|---------|
| DELLA CASA                                                                                     | \$9.5   |
| Mixed greens, italian pepperoncini, black olives, onions, evoo, balsamic vinaigrette           |         |
| CEASARE                                                                                        | \$10.5  |
| Romaine hearts, crispy pancetta crumbs, shaved parmesan, anchovies, croutons & caesar dressing |         |
| TRE COLORI                                                                                     | \$11.95 |
| Arugula, Belgian endive, red radicchio, caramelized walnuts, goat cheese & vinaigrette         |         |
| INSALATE CON UVA                                                                               | \$10.95 |
| Arugula, smoked grapes, almonds, parmesan cheese & caramelized shallots vinaigrette            |         |
| SPINACI                                                                                        | \$10.5  |
| Baby spinach, mushrooms, crispy bacon, feta cheese, berries vinaigrette                        |         |

|                |     |   |         |        |
|----------------|-----|---|---------|--------|
| ADD SHRIMP     | \$8 | / | CHICKEN | \$8    |
| FRIED CALAMARI | \$7 | / | SALMON  | \$10.5 |

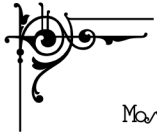


Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness - Eighteen percent gratuity will be charged for party of six or more.





Lunch



## - SECONDI -

Most entrees include a side of vegetable and potatoes \*\*

- RIBEYE ALLA SICILIANA** \$26.95  
Grilled and marinated with garlic, rosemary, sage, breadcrumbs served with french fries, small salad
- VITELLO PARMESE** \*\* \$23.95  
Deep fried breaded thin sliced veal medallion with tomato sauce and melted mozzarella
- POLO DEL PIZZAIOLO** \$22.5  
Chicken breast, tomato sauce, olives, mozzarella, oregano, served with fettucine pasta
- POLO E SPINACI** \*\* \$22.5  
Chicken breast with spinach, fontina, artichoke, sun dried tomato and spinach cream sauce
- VEAL or CHICKEN MARSAALA** \*\* \$23.95  
Thin sliced veal medallion or chicken breast, mushrooms, marsala wine sauce
- CIOPPINO** \$22.5  
Mixed seafood bowl, asparagus, zucchini, fresh tomatoes, croutons in a white wine and tomato sauce
- SALMONE AL PESTO** \*\* \$24.5  
Salmon filet with sun dried tomatoes, pistachios & basil pesto cream sauce
- MAHI MAHI ZAFFERANO** \$24.95  
Grilled mahi mahi, bell peppers, saffron risotto, white wine sauce



SIDE OF FRENCH FRIES \$8  
EXTRA ITALIAN PEPPERONCINI \$3

## - ITALIAN SUBS -

All served with Italian pepperoncini & small salad with Italian dressing

- SPECIAL** \$11.75  
Italian cured meats, onions, shaved parmesan, arugula & Italian dressing
- ITALIA** \$10.95  
Prosciutto, onions, fresh tomatoes, shaved parmesan, arugula & Italian dressing
- LEGGERO** \$11.95  
Turkey breast, mustard, mayonnaise, provolone, tomatoes, spring mix & Italian dressing
- CLASSICO** \$11.95  
Ham, provolone cheese, mayonnaise, spring mix & Italian dressing
- AMERICANO** \$11.95  
Meatballs, melted mozzarella, light tomato sauce
- GUSTOSO** \$12.5  
Sausage, sauteed rapini in white wine and garlic
- RICCO** \$12.5  
Sausage, bell peppers, onions, light tomato sauce
- PARMIGIANO** \$11.5  
Baked eggplant, fresh tomato sauce and mozzarella
- VEGETARIANO** \$11.95  
Mixed vegetables, mozzarella, spring mix & Italian dressing
- SORRENTO** \$11.5  
Tomatoes, fresh mozzarella, bell peppers, basil
- AMALFI** \$16.95  
Mahi Mahi, mixed greens, red onions, tomatoes, avocado, salsa rosa dressing
- POSITANO** \$14.5  
Grilled chicken, onions & zucchini, fresh tomato, lettuce, pesto and mayonnaise
- RAVELLO** \$17.95  
Grilled top sirloin, french fries, avocado, mixed greens, onion, mustard
- MILANESE** \$17.95  
Deep fried breaded thin sliced veal, tomato, mozzarella

## - PIZZA NAPOLETANA -

### LE ROSSE

- MARGHERITA** \$15.5  
San Marzano tomatoes, fior di latte mozzarella, fresh basil
- NAPOLETANA** \$16  
San Marzano tomatoes, fior di latte mozzarella, fresh basil, anchovies, grana cheese
- PICCANTE** \$17.5  
San Marzano tomatoes, fior di latte mozzarella, spicy salame, spicy 'nduja, crushed red pepper
- VEGETARIANA** \$16.5  
San Marzano tomatoes, fior di latte mozzarella, fresh vegetables, basil, grana cheese
- SOLUNTO** \$17.95  
San Marzano tomatoes, fior di latte mozzarella, prosciutto, arugula, grana cheese
- INDIA STREET** \$17.95  
San Marzano tomatoes, fior di latte mozzarella, walnuts, arugula, mascarpone

### LE BIANCHE

- QUATTRO STAGIONI** \$17.5  
San Marzano tomatoes, fior di latte mozzarella, ham, mushrooms, artichoke hearts, olives
- PROSCIUTTO FUNGHI** \$17.5  
San Marzano tomatoes, fior di latte mozzarella, ham, mushrooms
- QUATTRO FORMAGGI** \$17  
Fior di latte mozzarella, scamorza, parmigiano, gorgonzola
- FRIARELLI** \$17.5  
Fior di latte mozzarella, rapini, sausage, cherry tomatoes



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