## T LUNCH MENU

## STARTERS

## SALADS

Bruschetta- Fresh tomato, red onion, black olives, and basi pesto on toasted Italian bread 8.95
Crispy Crab Cakes- Served with a side of fresh tomato salad with red peppers, red onions, olives, and basil 11.95
Stuffed Mushrooms- Baked mushrooms stuffed with crab meat and topped with mozzarla 11.95
Fried Calamari- Breaded and fried until golden served with our house tomato sauce 12.95
Mozzarella in Carrozza-Bread slices are pressed around mozzarella cheese, egg battered, and deep fried 8.95 Fried Zucchini- Fresh zucchini deep fried 8.95
Mussels a La Poulette- Fresh mussels sautéed in olive oil, and white wine cream sauce 12.95
Steamed Clams in Garlic and Herb- Little neck clams are sautéed in the chef's garlic white wine sauce 12.50
Eggplant Francos- Roasted eggplant, mozzarella, and roasted peppers, dressed with a white balsamic vinaigrette10.95
Zuppa di Mussels- Black mussels served in a fresh tomato garlic basil sauce 12.95
Fried Mozzarella - Fried mozzarella sticks served with a side of marinara sauce 9.95

House Salad- Mixed lettuce, mixed greens, carrots,cucumber, tomato, and red onions Small 4.95 Large 7.95 Caesar Salad- Romaine lettuce tossed in Chef Franco's Caesar dressing with parmesan cheese and croutons Small 6 Large 9 Chicken 12 Shrimp 16 Salmon 17
Antipasto Italiano- Mixed green salad with cold cuts, fresh mozzarella, and provolone 14.95
Fresh Mozzarella Caprese Salad- Sliced tomatoes, fresh mozzarella, roasted red peppers, capers, kalamata olives and basil drizzled with balsamic and olive oil 12.95

## SOUPS

## Cup 4.95 Bowl 7.95

Pasta Fagioli- Traditional pasta and bean soup
Minestrone- Vegetable soup
Straccitella- Spinach, pasta, and egg-drop soup
Tortellini in Brodo- Cheese tortellini in chicken broth Soup of the Day- Ask your server for today's soup add \$1

PASTA

Fettuccine Alfredo- Tossed with cream, parmesan cheese and butter 9.95 Add Chicken \$2 Add Shrimp \$4
Fettuccine Quattro Formaggio- Fettuccine tossed in a cream sauce with a four cheese blend 11.95
Beef Ravioli Marinara- Ravioli stuffed with ground beef served in our marinara sauce 11.95
Cheese Ravioli al Burro- Ravioli stuffed with cheese served in a butter sauce 10.95
Gnocchi Pesto Sauce- Potato dumplings served in a olive oil, basil, and parmesan cheese sauce 11.95
Gnocchi alla Sorrentina- Potato dumplings served in a blend of pesto and tomato sauce with mozzarella and parmesan 11.95
Rigatoni Broccoli Garlic and Oil- Served in a garlic and oil sauce with broccoli 10.95
Rigatoni Vodka- Prosciutto, garlic, red onions, vodka, and parmesan cheese in a tomato-cream sauce 10.95
Linguini Primavera- Fresh tomato basil sauce with broccoli, zucchini, carrots, green beans and spinach 10.95
Penne alla Siciliana- Garlic, bacon, and oven roasted eggplant in a fresh tomato basil sauce 11.95

Penne Amatriciana- Served with garlic, bacon, sausage, and parmesan cheese in a fresh tomato sauce 11.95
Spaghetti Garlic and Oil- Served in a garlic and olive oil sauce 10.95
Spaghetti alla Puttanesca- Served with garlic, olives, capers, red peppers, and anchovies in a fresh tomato basil sauce 11.95
Spaghetti and Meatballs or Meat sauce- Served in our house tomato sauce with a choice of meatballs or meat sauce11.95
Spaghetti Bolognese- Served in a tomato and cream sauce with mushrooms, beef, and parmesan cheese 11.95

Spaghetti House Tomato or Marinara - Served with our bare house tomato sauce or add garlic and basil 10.95
Capellini Pomodoro- Served with garlic and olive oil in fresh tomato basil sauce 10.95
Pasta Shells Gorgonzola- Served with mushrooms, green peas, and parmesan cheese in a cream sauce11.95 Sausage and Peppers Arrabbiata - Italian sausage and roasted peppers in a spicy marinara sauce11.95

## BAKED DISHES

## All baked dishes are prepared in our house tomato sauce

Parmigiana- Breaded and baked with mozzarella and parmesan cheese Chicken 11.95 Eggplant 10.95

Veal 12.95 Shrimp 14.95
Eggplant Rollatini- Rolled eggplant stuffed with ricotta and baked with mozzarella and parmesan with 12.50
Meat Lasagna- Layered pasta with ground beef, ricotta, and mozzarella 11.95

Stuffed Shells- Large pasta shells stuffed with ricotta baked with mozzarella and parmesan cheese 10.95 Beef Cannelloni-Crepes stuffed with spinach and beef baked with mozzarella and parmesan cheese 12.95 Stuffed Manicotti- Crepes stuffed with ricotta and baked with mozzarella and parmesan cheese 10.95
Pasta Sampler- Stuffed shells, meat lasagna, beef cannelloni, and stuffed manicotti baked together 11.95

Veal Marsala- Served with mushrooms in a Marsala wine sauce 15.95
Veal Piccata- Served in a lemon-butter white wine sauce with capers 15.95
Veal Rollatini Gorgonzola- Stuffed with prosciutto, spinach, and mozzarella in a mushroom-gorgonzola cream sauce 16.95
Veal Saltimbocca- Sautéed in a wine sauce with prosciutto, spinach, mozzarella 16.95
Veal Sorrentina- Sautéed and topped with eggplant,
prosciutto, and mozzarella in sherry garlic marinara sauce 16.95

Veal Milanese- Breaded, pan fried, and served with
mashed potatoes and a side of marinara sauce 15.95
Veal Chasseur- Sautéed in mushrooms, and shallots, in a tomato white wine sauce 15.95

## SUBS

On Italian bread served with french fries
Chicken Parm-Breaded and baked with mozzarella12.95
Meatball Parm-Baked with mozzarella12.95
Sausage and Peppers-Baked with mozzarella12.95
Italian Combo- Cold cuts,lettuce, onion, tomato 14.95

Chicken Marsala- Served with mushrooms in a Marsala wine sauce 11.95
Chicken Piccata- Served in a lemon-butter white wine sauce with capers 11.95
Chicken Rollatini Gorgonzola- Stuffed with prosciutto, spinach, and mozzarella in a mushroom-gorgonzola cream sauce 13.95
Chicken Caccitore- Chicken breast with fresh tomatoes, mushrooms, peppers, olives, and capers 11.95
Chicken Saltimbocca- Chicken breast sautéed in a sherry wine sauce and topped with prosciutto, spinach, and mozzarella 13.95
Chicken Francaise- Chicken breast sautéed in a lemon butter wine sauce and served over capellini 11.95
Chicken Sorrentina- Sautéed and topped with eggplant, prosciutto, and mozzarella in a marinara sauce 12.95
Chicken Milanese- Breaded and pan fried chicken breast garnished with fresh tomatoes, red onions, roasted red peppers, black olives and basil 10.95
Chicken Chasseur- Sautéed mushrooms, and shallots, in a tomato white wine sauce 11.95
Chicken Scarpariello- Sautéed with green peppers, sausage, and potatoes in a garlic wine sauce 12.95 Chicken Arrabiata- Sautéed with a spicy fresh tomato basil sauce and served over penne pasta 11.95

## SEAFOOD

Flounder Oreganata- Sautéed in garlic and oil and baked with bread crumbs and parmesan cheese 11.95
Salmon Tomato Basil- Fresh tomato, garlic, basil sauce served over capellini 11.95
Salmon Piccata- Lemon-butter white wine sauce with capers served over capellini 12.95
Tilapia Francaise- Sautéed in a lemon-butter sauce with shrimp served over capellini 11.95
Shrimp and Scallops Tomato Basil- Sautéed in a tomato garlic-basil sauce and served over fettuccine 17.95
Linguini Pescatore- Mussels, clams, shrimp, sea scallops, and calamari in a fresh tomato basil sauce 17.95

Seafood Alfredo- Sea scallops and shrimp served over fettuccine in our home-made Alfredo sauce 17.95
Linguini White Clams- Clams sautéed in a garlic, olive oil, and white wine sauce 13.95
Shrimp Scampi- Sautéed in a lemon garlic-butter white wine sauce 16.95
Calamari Marinara- Fresh calamari sautéed in a tomato basil sauce and served over linguini 14.95
Crispy Crab Cakes- Served with a fresh tomato salad with red onions, roasted red peppers, olives, and basil 11.95
Fish Milanese- Pan-sautéed breaded fish served with veggies in a spicy pesto sauce 11.95

PIIZA
Works- Spinach, peppers, onions, mushrooms, olives, pepperoni, sausage, garlic, and meatballs
Vegetarian- Spinach, peppers, mushrooms, olives, onions and garlic Meat Lovers- Pepperoni, sausage, meatball, bacon, and ground beef
Margherita- Garlic, mozzarela, sliced fresh tomato, basil, parmesan
Cheese- Homemade pizza sauce and mozzarella cheese

| $10^{\prime \prime}$ | $14^{\prime \prime}$ | $18^{\prime \prime}$ |
| :--- | :---: | :---: |
| 14.95 | 19.95 | 24.95 |
|  |  |  |
| 14.95 | 19.95 | 24.95 |
| 14.95 | 19.95 | 24.95 |
| 14.95 | 19.95 | 24.95 |
| 11.95 | 15.95 | 19.95 |
|  |  |  |
| $10 \prime \prime$ | $14^{\prime \prime}$ | $18^{\prime \prime}$ |
| 1.50 | 2.50 | 3.00 |

Pepperoni • Sausage • Mushrooms • Onions • Artichoke Hearts Anchovies • Bacon • Ham • Green Peppers • Jalapenos Broccoli Black Olives • Garlic • Spinach • Pineapple • Sundried Tomatoes Fresh Mozzarella • Ricotta • Tomatoes

## SIDES

Sautéed Vegetables 4.95
Sautéed Broccoli 4.95
Sautéed Spinach 4.95
Side Pasta 4.95
Risotto 4.95
Meatballs or Sausage 4.95
Mashed Potatoes 3.95
French Fries 3.95

## CALZONE

Cheese- Ricotta and mozzarella cheese 13
Spinach- Ricotta and mozzarella with sautéed spinach 14
Vegetarian- Spinach, peppers, mushrooms, onion, olives 14
Meat- Pepperoni, sausage, meatball, and ground beef 15

No substitutions
For glutten free add \$3
Gratuity included on parties of 8 or more (18\%)

Beverages
Arnold Palmer 3
Milk 2.50
Coffee/Hot Tea 2.75
Shirley Temple 3
Chocolate Milk 3.25
Cappuccino 4.50
Iced Tea 2.75
Juice 3
S. Pellegrino 4.75

Espresso 4 Double 5

