



Lunch Menu

Soup

3.95

**Pasta e Fagioli, Lentil, Creamy Baked Potato, Chicken Vegetable,
Southwestern Chicken, Lobster Crab Bisque**

Salads

Caesar

Crisp Romaine lettuce tossed with creamy Caesar dressing, homemade garlic semolina croutons and fresh pecorino Romano shavings. 6.95

Romaine

Crisp Romaine lettuce with fresh mozzarella, roasted red peppers, plum tomato wedges, red onions and assorted olives finished with our homemade balsamic vinaigrette. 7.95

Tossed

Crisp Romaine lettuce with cucumber, red onions, plum tomato wedges and assorted olives finished with our aged red wine vinaigrette dressing.. . . . 6.95

Baby Spinach

Fresh baby spinach with crisp bacon pieces, imported goat cheese, white mushrooms, plum tomato wedges, walnuts, dried cranberries and red onions finished with our homemade balsamic vinaigrette. 7.95

Asian

Baby greens with sliced Asian pears, sesame seeds, cilantro, Gorgonzola crumbles and candied pecans finished with an orange sesame ginger dressing. 8.95

Puttanesca

Chopped plum tomato, red onions, roasted peppers, capers, black & green olives, anchovies and fresh basil served over balsamic tossed baby greens. 8.95

Calamari

Mixed spring lettuce with warm calamari, imported goat cheese and chopped scallions finished with our homemade balsamic vinaigrette dressing.. . . . 9.95

Chopped Antipasto

Our tossed salad with assorted Italian meats finished with aged red wine vinaigrette dressing. 9.95

Add To Any Salad

Grilled chicken. 1.95
Grilled shrimp. 2.95

Pizza

Traditional Or Thin & Crispy

Personal 10"	7.99
Large 16"	2.99
Sicilian Square 16"	16.99

Toppings

Personal 1.00 • Large 2.00 • Sicilian 3.00

Pepperoni, Italian Sausage, Mushrooms, Peppers, Onions, Garlic, Broccoli, Black Olives, Eggplant, Ricotta, Hot Peppers, Anchovies, Meatballs, Extra Cheese, Sliced Tomatoes

Gourmet Toppings

Personal 2.00 • Large 3.00 • Sicilian 4.00

Grilled Chicken, Roasted Peppers, Sun-Dried Tomatoes, Artichoke Hearts, Prosciutto, Broccoli Rabe, Chicken Cutlet

Margherita Classico

"Our Most Popular" Fresh homemade mozzarella with our plum tomato

sauce and fresh basil drizzled with extra virgin olive oil. Personal 10" 9.99 Large 16" 16.99

Brooklyn

Thin crust square with provolone and mozzarella, our homemade tomato sauce and fresh herbs. . . Large (12 slices) 16.99

Broccoli Rabe & Sausage

Ground Brooklyn fennel sausage and roasted garlic broccoli rabe with fresh mozzarella. 19.99

Las Vegas

Potato wedges, bacon, mozzarella & cheddar cheese

finished with gorgonzola cream sauce. Personal 10" 9.99 Large 16" 16.99

Pomodoro

Fresh tomato slices with fresh mozzarella, garlic, basil,

fresh herbs and extra virgin olive oil. Personal 10" 9.99 Large 16" 16.99

Vodka

Our tomato cream vodka sauce with fresh mozzarella and fresh basil. Personal 10" 9.99 Large 16" 16.99

Buffalo Chicken

Tender chicken pieces tossed with our signature Buffalo sauce baked with mozzarella

cheese drizzled with bleu cheese sauce. Personal 10" 9.99 Large 16" 16.99

Nonna

Thin crust square with fresh mozzarella, plum tomato sauce, fresh herbs and pecorino

Romano, drizzled with extra virgin olive oil. Large (12 Slices) 16.99

Chicken Parmigiana

Breaded chicken cutlet pieces baked with plum tomato sauce,

fresh basil and mozzarella cheese. Personal 10" 9.99 Large 16" 16.99

Vegetarian

An assortment of fresh vegetables tossed with roasted garlic, baked with tomato

sauce and mozzarella cheese. Personal 10" 9.99 Large 16" 16.99

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Antipasti

Insalata di Mare

A cold seafood salad with shrimp, octopus, calamari and scallops in a lemon, extra virgin olive oil marinade. 11.95

Antipasto Classico

For two. An assortment of eggplant rollatini, portobello orogenato, fried calamari, crostino, shrimp and littleneck clams. 16.95

Zuppa di Vongole o Cozze

Fresh littleneck clams or Prince Edward Island mussels in a light garlic tomato sauce. 11.95

Antipasto Tipico

For two. An assortment of Italian meats and cheeses with assorted olives, baby artichoke hearts and roasted red peppers drizzled with extra virgin olive oil. 12.95

Mozzarella Caprese

Fresh homemade mozzarella with ripe plum tomato, fresh basil and roasted peppers finished with extra virgin olive oil. 9.95

Calamari Fritti

Tender, lightly battered calamari rings fried crisp and served with tomato sauce. 12.95

Crostino

Fried mozzarella stuffed with imported prosciutto di Parma and roasted peppers, served with tomato sauce. 10.95

Torta di Granchi

Handmade jumbo lump crab cakes, pan-fried served with creamy Dijon sauce. 12.95

Spiedini Alla Romana

Country bread stuffed with fresh mozzarella dredged in pecorino Romano then pan-fried and served with roasted garlic anchovy and herb sauce. 12.95

Calamari Nero

Spicy black calamari fried crisp served with a spicy Gorgonzola cream sauce for dipping. 15.95

Traditional Appetizers

Buffalo Wings

One dozen juicy Buffalo wings tossed with our signature Buffalo sauce served with a side of bleu cheese. 9.95

Chicken Tenders

Delicious chicken strips lightly breaded and fried served with honey mustard dipping sauce. 8.95

Mozzarella Sticks

Beer-battered and fried golden, served with a side of tomato sauce. 6.95

Pasta

9.95

Rigatoni alla Vodka

Pancetta and scallions sautéed with a splash of vodka, cream and tomato sauce finished with fresh peas and basil.

Capellini Mona Lisa

Shrimp sautéed with garlic, wild mushrooms and diced plum tomato with a splash of white wine in a light broth with a touch of tomato sauce.

Penne Pirata

Shrimp sautéed with scallions, sun-dried tomato, wild mushrooms, a splash of brandy and fresh cream with a touch of basil tomato sauce.

Penne Alfredo

A creamy Parmigiano cheese sauce.

Orrechietti con Broccoli di Rapini

Fresh broccoli rabe sautéed with garlic and Italian sausage

in a light broth tossed with ear shaped pasta.

Penne Arrabbiata

A spicy blend of roasted garlic, onions, hot peppers and Italian fennel sausage in a fresh basil marinara sauce.

Lasagna Bolognese

Layers of fresh pasta with our homemade meat sauce, ricotta, mozzarella cheese and béchamel baked with our tomato sauce and mozzarella cheese.

Linguine Mezzanotte

Roasted garlic with extra virgin olive oil, fresh parsley and grated pecorino Romano tossed with imported linguine pasta. "Just Like Mama Used To Make!"

Traditional Dishes

9.95

Veal Or Chicken Marsala

Sautéed with wild mushrooms and Tuscan marsala wine finished in a brown demi.

Veal Or Chicken Francaise

Lightly battered finished with a lemon, butter and white wine sauce.

Veal, Chicken Or Eggplant

Parmigiana

Served with our fresh tomato sauce,

then baked with mozzarella cheese.

Eggplant Rollatini

Our fresh eggplant rolled with ricotta, mozzarella and Romano cheese with fresh herbs then baked with our tomato sauce and mozzarella cheese.

Baked Ziti

Penne pasta tossed with ricotta cheese, tomato sauce and Romano cheese then baked with mozzarella cheese.

Spaghetti and Meatballs

Hot Panini Grilled Sandwiches

6.95

Turkey al Forno

Our house brick-oven roast turkey with smoked bacon, Vermont cheddar, ripe tomato slices and Dijon-honey mustard on our home-baked cheese bread.

Polloremo

Herb grilled chicken with roasted peppers, baby arugula and homemade fresh mozzarella with our signature balsamic vinaigrette on brick oven rosemary focaccia.

Cubano

Roasted pork slices, fresh ham, Swiss cheese, pickles and mustard on grilled country-style bread.

Cowboy

Our house brick-oven roasted beef, Vermont cheddar, ripe tomato slices and creamy horseradish sauce on our home-baked cheese bread.

Vegetarian

Garlic roasted veggies, Portobello mushrooms, zucchini, squash, eggplant and roasted peppers with baby arugula and goat cheese on rosemary focaccia.

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Old-Fashioned Submarine Sandwiches

5.95

Served with lettuce, tomato, onions and oil & vinegar on a sub.

Italian Capicola, provolone cheese and pepperoni

American Ham, turkey and American cheese

Special Ham, salami, capicola, pepperoni and provolone cheese

Tuna White meat tuna salad

Turkey Our house brick-oven roast turkey

Roast Beef Our house brick-oven roast beef

Specialty Sandwiches

6.95

Sanremo

Marinated grilled chicken breast, roasted peppers, fresh mozzarella on toasted semolina bread with our signature balsamic vinaigrette.

Chicken Caesar Wrap

Our marinated grilled chicken strips tossed with crisp Romaine lettuce, Parmigiano shavings and creamy Caesar dressing.

Turkey Delight Wrap

Our house brick-oven roast turkey with smoked bacon, ripe tomato, crisp lettuce, Vermont cheddar cheese and Thousand Island in a garlic herb wrap.

Angus Burger

A half-pound grilled Angus burger on a toasted Kaiser roll with melted American cheese served with a side of steak fries.

Genova

Grilled eggplant, roasted peppers and fresh homemade mozzarella with our signature balsamic vinaigrette on toasted semolina bread.

Buffalo Chicken Wrap

Crisp chicken strips tossed with our homemade recipe Buffalo sauce, crisp lettuce, ripe tomato and a touch of bleu cheese in a garlic herb wrap.

Traditional Hot Submarine Sandwiches

5.95

Chicken Parmigiana

Fresh breaded and fried chicken cutlet with our plum tomato sauce and mozzarella cheese on a toasted sub roll.

Eggplant Parmigiana

Batter-fried eggplant with our plum tomato sauce and mozzarella cheese on a toasted sub roll.

Meatball Parmigiana

Our tasty meatballs with our plum tomato sauce and mozzarella cheese on a toasted sub roll.

Philly Steak Sub

Grilled steak smothered with cheese on a toasted sub roll. Add peppers or fried onions for an additional 0.50 each.

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