



## Lunch Special

**Monday - Friday 12:00PM - 3:00PM**

**\$29.95**

### **APPETIZER**

#### **Insalata Mista**

*mixed greens with house vinaigrette*

#### **Insalata di Barbabietole**

*Red and golden beets, tomatoes, red onions,  
goat cheese and balsamic glaze*

#### **Insalata di Cesare**

*Traditional Caesar Salad*

#### **Zuppa del Giorno**

*Soup of the day*

#### **Meta Pasta**

*1/2 order of one of these select pasta dishes:*

*Cavatelli Con Cima Di Rabe*

*Gnocchi Pomodoro*

*Linguini alle Vongole*

*Rigatoni Bolognese*

*Penne alla Vodka*

### **MAIN COURSE**

#### **Pollo o Vitello Martini**

*Chicken or Veal lightly breaded  
with parmigiana in a  
lemon and white wine sauce*

#### **Pollo o Vitello Parmigiana**

*Chicken or Veal cutlet  
with marinara, parmigiana  
and fresh mozzarella*

#### **Snapper o Salmone**

*Snapper or Salmon  
Chef's Preparation*

#### **Pollo o Vitello Marsala**

*Chicken or Veal with mushrooms  
in a marsala sauce*

#### **Pollo o Vitello Capricciosa**

*Chicken or Veal cutlet with baby  
arugula, tomatoes and onions*

#### **Risotto**

*Risotto with mushrooms  
or mixed vegetables*

### **CAFFÉ**

**Coffee, Cappuccino, Espresso, Tea**

Lunch Special menu is not available for parties of 8 or more.

## Antipasti

<b>Carciofi alla Giudia</b> . . . . .	12
<i>Baby artichokes sautéed with garlic and olive oil</i>	
<b>Clams Oreganato</b> . . . . .	14
<i>On a half shell with seasoned bread crumbs</i>	
<b>Clams Casino</b> . . . . .	14
<i>On a half shell with bacon, roasted peppers and capers</i>	
<b>Clams Posillipo</b> . . . . .	14
<i>Little neck clams sautéed in a red plum tomato sauce with sun dried tomatoes</i>	
<b>Carpaccio Affumicato</b> . . . . .	15
<i>Beef carpaccio with onion, capers, arugula, truffle oil, and shaved parmesan</i>	
<b>Shrimp Cocktail</b> . . . . .	16

<b>Hot Antipasto</b> . . . . .	16
<i>Eggplant rollatini, shrimp, clams, and roasted peppers in a light marinara sauce</i>	
<b>Polpo alla Griglia</b> . . . . .	16
<i>Grilled octopus with tomatoes, capers, onions cannelloni beans, lemon, olive oil</i>	
<b>Eggplant Rollatini</b> . . . . .	14
<i>Three pieces of breaded eggplant, stuffed with fresh ricotta and parmesan over tomato sauce</i>	
<b>Mozzarella e Pomodoro</b> . . . . .	14
<i>Fresh mozzarella with tomatoes, basil, extra virgin olive oil, balsamic Fried calamari</i>	
<b>Calamaretti Fritti</b> . . . . .	14

## Zuppe

<b>Pasta Fagioli</b> . . . . .	10
<i>Pasta and bean soup</i>	
<b>Brodo di Pollo</b> . . . . .	10
<i>Chicken soup with seasonable vegetables and noodles</i>	
<b>Soup of the Day</b> . . . . .	MP

## Insalate

<b>Insalata Mista</b> . . . . .	11
<i>Mixed greens with house vinaigrette</i>	
<b>Insalata di Barbabietole</b> . . . . .	12
<i>Baby arugula with red and golden beets, tomatoes, red onion, goat cheese and balsamic glaze</i>	
<b>Insalata di Tre Colore</b> . . . . .	11
<i>Arugula, endive, and radicchio with white balsamic vinaigrette</i>	
<b>Insalata di Cesare</b> . . . . .	12
<i>Traditional Caesar salad</i>	
<b>Insalata di Mare</b> . . . . .	16
<i>Scungilli, octopus and shrimp with extra virgin olive oil and lemon</i>	
<b>Insalata Indivia</b> . . . . .	12
<i>Endive with apples, walnuts, gorgonzola and champagne vinaigrette</i>	

## Pasta

<b>Bucatini al Amatriciana</b> . . . . .	21
<i>Thick hollow spaghetti with bacon, onion and fresh tomato sauce</i>	
<b>Linguini alle Vongole</b> . . . . .	24
<i>Linguini with manilla clams in a garlic white wine sauce</i>	
<b>Capellini Primavera</b> . . . . .	21
<i>Angel hair pasta with vegetables in garlic and olive oil</i>	
<b>Cavatelli con Cima di Rabe</b> . . . . .	21
<i>Homemade cavatelli with broccoli rabe, cannelloni beans, sausage, olive oil and garlic</i>	
<b>Ravioli di Formaggio</b> . . . . .	21
<i>Homemade cheese ravioli in a fresh tomato sauce</i>	
<b>Gnocchi Pomodoro</b> . . . . .	21
<i>Homemade gnocchi with fresh tomato sauce, basil and dollop of ricotta</i>	
<b>Linguini Milano</b> . . . . .	22
<i>Linguini with smoked chicken breast, peas, mushrooms and tomatoes in a light cream sauce</i>	
<b>Tagliatelle Porcini</b> . . . . .	21
<i>Homemade tagliatelle pasta with porcini mushrooms, asparagus, prosciutto in a light pink sauce</i>	
<b>Pappardelle Bolognese</b> . . . . .	21
<i>Homemade pappardelle pasta with meat sauce</i>	
<b>Linguini Frutta di Mare</b> . . . . .	26
<i>Linguini with shrimp, clams, calamari, scungilli in a marinara sauce</i>	
<b>Linguini Gamberi</b> . . . . .	24
<i>Linguini with baby shrimp in fra diavolo sauce</i>	
<b>Metà Pasta</b> . . . . .	13
<i>A half order of any pasta entrée listed above</i>	

*If you have a food allergy, please speak to the owner, manager, chef or your server.*

## Pollo

- Pollo Arrosto** . . . . . 23  
*Roasted cornish hen with olive oil over roasted potatoes*
- Pollo Martini** . . . . . 23  
*Chicken breast lightly breaded with parmesan cheese in a lemon and white wine sauce*
- Pollo Scarpariello** . . . . . 23  
*Boneless dark or white meat chicken with sausage, cherry peppers in a garlic, lemon and white wine sauce*
- Pollo Alla Pizzaiola** . . . . . 23  
*Chicken breast with peppers, mushrooms, onions, and a touch of tomato sauce*
- Pollo Ripieno** . . . . . 23  
*Stuffed chicken breast with pepper jack cheese, spinach shiitake mushrooms, smoked bacon, in a burgundy wine sauce*
- Pollo Valdostana** . . . . . 25  
*Bone-in chicken breast topped with prosciutto, spinach and melted fontina cheese in a marsala wine brown sauce*

## Vitello

- Vitello Capricciosa** . . . . . 27  
*Veal cutlet pounded thin with seasoned breadcrumbs topped with arugula, red onions and diced tomatoes*
- Vitello Carciofi** . . . . . 27  
*Veal scallopini with mushrooms, onions, and artichokes in a white wine sauce*
- Vitello Marsala** . . . . . 27  
*Veal scallopini with mushrooms and shallots in a marsala sauce*
- Vitello Saltimbocca** . . . . . 27  
*Veal scallopini topped with prosciutto and fontina cheese in a brown butter sage sauce over spinach*
- Vitello Sorrentino** . . . . . 27  
*Veal scallopini with eggplant and fontina cheese in a marsala wine sauce*

## Dalla Griglia

- Filet Mignon** . . . . . 39  
*With sautéed mushrooms*
- Lamb Chops** . . . . . 39  
*Roasted Colorado rack of lamb*
- Shell Steak Pizzaiola** . . . . . 36  
*Shell steak with peppers, mushrooms, and onions in a red sauce*
- Veal Chop** . . . . . 42  
*Veal chop with sliced potatoes, onions and peppers*
- Berkshire Pork Chop** . . . . . 28  
*Two bone-in Berkshire pork chops with sliced potatoes, onions and peppers*
- Bone-in Ribeye** . . . . . MP
- Porterhouse for One** . . . . . MP

## Pesce

- Zuppa di Pesce** . . . . . 32  
*Half lobster, clams, shrimp, calamari, scungilli in marinara sauce*
- for Two . . . . . 60
- Gamberetto di Scampi** . . . . . 32  
*Shrimp scampi over risotto*
- Branzino** . . . . . 32  
*Filet branzino baked with olive oil, garlic and broccoli rabe*
- Pistachio Crusted Salmon** . . . . . 32  
*In a honey mustard sauce over spinach*

## Risotti

- Risotto ai Funghi Porcini** . . . . . 22  
*Risotto with porcini mushrooms and a touch of truffle oil*
- Risotto con Pollo e Spinaci** . . . . . 22  
*Risotto with chicken and spinach*
- Risotto Primavera** . . . . . 20  
*Risotto with seasonal vegetables with garlic and oil*

## Contorni

- Asparagus 9   String Beans 9   Spinach 9  
Broccoli Rabe 9   Mixed Mushrooms 9  
Patate Fritti 6  
*Roasted potatoes or steak fries*

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