

## LUNCH MENU

### ANTIPASTI/APETIZERS

\*Antipasto della casa

Selection of mix cheese, meats and grilled vegetables 15\$

\*Bruschetta Pomodoro

Grilled homemade Italian bread topped with fresh tomato, garlic, onion 11\$

\*Calamari Friti

Fried calamari with spicy tomato sauce 13\$

\*Tuscan Shrimp

Grilled shrimp over cannellini beans 16\$

\*Beet tartare

Roasted red beet tartare

(add shrimp or scallops) 16\$

\*Caprese

Tomatos, buffalo mozzarella, basil, olive oil, roasted red peppers over seasonal squash 16\$

\*Vongole Cozze Arrabbiata

Clams and mussels in spicy fresh tomato sauce 15\$

\*Tuna Tartare

Chefs gremolata 18\$

### INSALATE/SALADS

\*Caesar

Classic Caesar salad with house made dressing and croutons 10\$

\*Mista

Baby greens, tomato, olives, red peppers, gorgonzola 11\$

\*Rughetta

Arugula salad with shaved parmigiano 10\$

### ADD TO ANY SALAD

\*Grilled Shrimp 16\$

- \*Atlantic Salmon 13\$
- \*Chicken Breast 14\$
- \*Prosciutto Di Parma 12\$
- \*Ribeye 22\$
- \*Grilled Local Fish of the day MP
- \*Steamed whole Lobster MP

#### Neapolitan style pizzas

- \*Pizza Margherita  
San Marzano tomatoes, mozzarella cheese, fresh basil 15\$
  
- \*Pizza Napoletana  
Fresh tomatoes, mozzarella, red peppers and Italian sausage 17\$
  
- \*Pizza Carbonara  
Bacon, mozzarella, egg, parmigiano 19\$
  
- \*Pizza Siciliana  
Eggplant, ricotta, tomato, red pepper 18\$
  
- \*Pizza Primavera  
Vegan or Vegetarian (veggie) 16\$
  
- \*Pizza Scampi  
Grilled lemon shrimp, fresh mozzarella, San Marzano tomato 19\$
  
- \*Frutti Di Mare Pizza  
Seafood pizza
  
- \*Pizza Capricciosa  
Mozzarella, tomato sauce, prosciutto, mushrooms, artichokes, olives 19\$
  
- \*Burrata and speck  
Creamy mozzarella cheese, prosciutto, figs, red wine reduction 20\$
  
- \*Build your own  
Build your own from any of the toppings  
We have in house, starting with Pomodoro and Mozzarella 15\$
  
- Vegetables 2\$
  
- Meats 2.5\$
  
- Cheeses 2.5\$

## PASTA

### \*Lasagna Alla Siciliana

Homemade traditional meat lasagna 23\$

### \*Gnocchi Sorrentina

Tomato sauce and mozzarella oven broiled 18\$

### \*Papardelle Bolognese

Homemade pasta ribbons with traditional Bolognese meat sauce 22\$

### \*Capelini Amore

Capelini, Half lobster, octopus, tomato sauce 30\$

### \*Linguine Vongole

Fresh clams with white wine, garlic, olive oil, lemon 24\$

### \*Penne Puttanesca

Capers, garlic, kalamata olives, anchovies, tomato, basil sauce 22\$

### \*Spaghetti meatballs

Spaghetti, tomato sauce and meatballs 22\$

### \*Spaghetti Aglio e Olio

Spaghetti, olive oil and garlic 18\$

## ENTREES

### \*Chicken Parmigiana

Marinara sauce, melted buffalo mozzarella, parmigiano cheese 22\$

### \*Veal Picatta

Veal scaloppini, white wine, lemon, capers sauce and Tuscan roasted potatoes 25\$

### \*Fish of the day MP

### \*Zuppa Di Pesce

Heaping bowl of mixed seafood, fish of the day, clams, mussels, calamari, shrimp, scallop in tomato and saffron broth served with homemade crostini 28\$

**\*Melanzane Parmigiana**

Deep-fried sliced eggplant, layered with fresh mozzarella, ricotta, parmigiano, tomato then baked 19\$

**\*\*\*Before placing an order, please inform your server if a person in your party has food allergy\*\*\***

**\*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*\*\***