

LUNCH MENU

PIATTINI

small plates for sharing

CALAMARI

fried golden brown or sautéed in garlic and extra virgin olive oil 15.

ZUCCHINI FLOWERS

tempura battered, ricotta filled, marinara 15.

NONNA'S POLPETTE

house-made, veal, pork and beef meatballs, parmigiana, marinara sauce 12.

BROCCOLI RABE

sautéed in garlic and extra virgin olive oil 15.

TOMATO BRUSCHETTA

sweet tomatoes, basil, garlic and parmigiana on toasted italian bread 10.

ARANCINI

fried risotto balls, stuffed with peas, diced ham & mozzarella, marinara sauce 12.

PIZZETTE

MARGHERITA

san marzano tomato sauce, mozzarella, fresh basil 17.

NOTORIOUS F.I.G

white pizza, mozzarella cheese, crumbled bleu cheese, fig jam, arugula, parma prosciutto, balsamic glaze 18.

CHESAPEAKE

san marzano tomato sauce, mozzarella, gulf shrimp, crabmeat 21.

FOUR SEASONS

"quattro stagioni" prosciutto, black olives, artichokes and mushrooms 18.

HOT & HEAVY

san marzano tomato sauce, pepperoni, fresh mozzarella, burrata, hot honey drizzle 18.

ARUGULA

white pizza, arugula, gorgonzola crumbles, mozzarella, balsamic glaze 18.

ZUPPA & ANTIPASTI

ZUPPA DEL GIORNO

soup of the day, ask your server for today's selection 7.

PASTA E FAGIOLI

house favorite, pasta and beans of all shapes and sizes 8.

INSALATE

add to any salad

chicken breast 10 | salmon 14

jumbo shrimp 8 | lump crabmeat 12

blackened chicken 10

CASA

mixed greens, grape tomatoes, cucumber, julienne carrots, your choice of dressing 10.

CAESAR

crisp romaine lettuce, herb croutons, parmigiana, house caesar dressing 12.

CHOPPED ANTIPASTO

chopped romaine, cappicola, genoa salami, pepperoni, provolone, kalamata olives, red onion, diced tomatoes, pickled jardiniere, cucumbers, balsamic vinaigrette 15.

ARUGULA

arugula, beets, goat cheese, shaved fennel, red onion, balsamic vinaigrette 12.

HANDHELDS

served with french fries

PESTO CHICKEN PANINI

grilled pesto chicken, house made roasted peppers, mozzarella cheese, ciabatta 16.

CHICKEN PARM PANINI

lightly breaded free-range chicken cutlet, marinara sauce, fresh melted mozzarella 17.

MEATBALL PARMIGIANA

trio of fresh homemade meatballs, fresh melted mozzarella cheese, marinara sauce, mini brioche 17.

CLASSIC SAUSAGE & PEPPERS

grilled italian sausage, roasted green & red peppers 17.

BROCCOLI RABE & SAUSAGE

sharp provolone, broccoli rabe, italian sausage 17.

LUNCH BUFFET \$22 PER PERSON

The buffet consists of fresh pastas, chicken, beef and or fish entrées daily. Along with array of cold salads and desserts.



PASTA

SPICY RIGATONI

rigatoni, fra diavolo aurora cream sauce, melted mozzarella cheese, ricotta cheese garnish 16.

BROCCOLI RABE & SALSIICCIA

orecchiette, "little ear" shaped pasta, broccoli rabe, italian sausage, garlic & EVOO 17.

PENNE ROMANO

penne pasta, fresh mozzarella, bolognese meat sauce, aurora cream sauce 18.

CRAB RAVIOLI

housemade, creamy crab white sauce 20.

GNOCCHI SORRENTINA

potato dumpling gnocchi, san marzano house tomato sauce, mozzarella, fresh basil 17.

❖ TORTELLONI PRIMAVERA

cheese filled tortelloni pasta, seasonal fresh vegetables, white cream sauce 17.

CARNE

served with vegetable & potato, or pasta del giorno with san marzano tomato sauce

POLLO PARMIGIANA

crispy breaded chicken breast, mozzarella cheese, sweet tomato sauce 19.

VITELLO GIUSEPPE

medallions of veal, sautéed with onions, mushrooms, mozzarella, white wine sauce 21.

VITELLO SALTIMBOCCA

medallions of veal, prosciutto di parma, mozzarella cheese, marsala wine sauce 21.

FRUTTI DI MARE

seafood pasta specialties

TAGLIOLINI AMERICANA

house made tagliolini pasta, crabmeat, asparagus, cherry tomatoes, cream sauce 18.

FUSILLI SANTA MARIA

housemade fusilli pasta, sautéed garlic, gulf shrimp, scallops, crabmeat, aurora cream sauce 23.

TAGLIOLINI & SHRIMP

housemade tagliolini pasta, sautéed with fresh garlic, EVOO, zucchini puree, jumbo shrimp 20.

SPAGHETTI COZZE FRA DIAVOLO

housemade spaghetti, PEI mussels, fra diavolo marinara sauce 19.

PESCE NUDO

NAKED FISH

today's fresh fish, prepared to your liking, served with your choice of vegetable & potato, or pasta del giorno topped with san marzano tomato sauce 18.

CHESAPEAKE

baked and topped with crab imperial, white lobster cream sauce 7.

SICILIAN

sautéed extra virgin olive oil, garlic, capers, pimentos, lemon 4.

