

— **PIATTINI** —

small plates for sharing

MOZZARELLA DI BUFULA

plum tomatoes, basil, salt, pepper, EVOO 12.

COZZE FRA DIAVOLO

PEI mussels, spicy marinara sauce 12.

ITALIAN BUTCHER BOARD

prosciutto di parma, mortadella, salami, roasted vegetables, marinated olives, parmigiana, provolone and pecorino 18.

- serves two

CARPACCIO DI BRESAOLA

dry aged thin beef, arugula, balsamic glaze, EVOO, shaved parmigiana 12.

GAMBERONI E GRANCHI

jumbo shrimp and lump crabmeat, cocktail sauce 14.

NONNA'S POLPETTE

housemade, veal, pork and beef meatballs, parmigiana, marinara sauce 9.

OYSTERS GIUSEPPE

half dozen baked oysters, topped with diced peppers, pancetta, herbs, light vinaigrette 13.

CALAMARI

fried golden brown or sautéed in garlic and extra virgin olive oil 12.

CRAB & ARTICHOKE DIP

a creamy blend of cheeses, artichokes and crabmeat, crostinis 13.

ARANCINI

fried risotto balls, stuffed with peas, diced ham and mozzarella, marinara sauce 10.

FRITTO MISTO

tempura fried calamari, shrimp and sea bass, served with marinara and lemon-garlic aioli 19.

- serves two

STUFFED MUSHROOMS

local Avondale mushrooms, stuffed with crab imperial 11.

BROCCOLI RABE

sautéed in garlic and extra virgin olive oil 13.

CLAMS CASINO

half dozen little neck clams, minced bacon, herbed seasoning 11.

FORMAGGI

selection of three imported italian cheeses served with honey, fig jam, crostinis 13.

BRUSCHETTAS

TOMATO BRUSCHETTA

sweet tomatoes, basil, garlic and parmigiana on toasted italian bread 7.

GORGONZOLA

fig jam, prosciutto di parma, gorgonzola crumbles, toasted italian bread 11.

ZUPPA

PASTA E FAGIOLI

house favorite, pasta and beans of all shapes and sizes 6.

ZUPPA DEL GIORNO

soup of the day, ask your server for today's selection 6.

— **SALADS** —

add to any salad | chicken breast 8. | 4oz. atlantic salmon 10. | jumbo shrimp 12. | lump crabmeat 12.

CASA

mixed greens, grape tomatoes, cucumber, julienne carrots, your choice of dressing 6.

MIXED BEET

arugula, red and golden beets, goat cheese, shaved fennel, balsamic vinaigrette 11.

CAESAR

crisp romaine lettuce, herb croutons, parmigiana cheese, house caesar dressing 8.

— **PASTA** —

★ denotes pastas that are available in half & full portions | some pastas also available in a white sauce

GNOCCHI SORRENTINA

potato dumpling gnocchi, san marzano house tomato sauce, mozzarella, fresh basil 18.

LASAGNA VERDE

housemade wheat pasta, layered with spinach, mushrooms, asparagus, carrots, zucchini, ricotta, mozzarella, tomato sauce and onion bechamel sauce 19.

FETTUCELLE BOLOGNESE

housemade fettucelle pasta, traditional meat sauce 17.

★ **BROCCOLI RABE & SAUSAGE**

orecchiette, "little ears" shaped pasta, broccoli rabe, italian sausage, garlic, EVOO 14. | 23.

★ **DOLCE VITA**

housemade fettucelle pasta, sautéed filet mignon tips or chicken, sun-dried tomatoes, shiitake mushrooms, marsala cream sauce 15. | 24.

MOSTACCIOLI PAESANO

penne pasta, Italian sausage, pancetta, parmigiano, san marzano tomato sauce 13. | 20.

CARBONARA

housemade spaghetti tossed with pancetta, egg, pecorino and black pepper 19.

★ **PORCINI RAVIOLI**

housemade ravioli filled with avondale mushrooms and cheeses, light cream sauce 13. | 21.

TORTELLONI PRIMAVERA

cheese filled tortelloni pasta, seasonal fresh vegetables, white cream sauce 20.

★ **SIDE OF PASTA**

pasta del giorno enhancement options below

ALFREDO SAUCE

housemade, cream, parmigiana 4.

★ **WHITE CLAM SAUCE**

baby clams, sautéed, available in red or white sauce 6.

★ **GARLIC & OIL**

fresh garlic and extra virgin olive oil 4.

★ **SAUTÉED CALAMARI**

available in red or white sauce 6.

★ **BOLOGNESE SAUCE**

hearty meat sauce 3.



SEASONAL SPECIALS

APPETIZERS

ESCARGOT

sautéed with garlic, shiitake mushrooms, cannellini beans, pernod sauce \$13.

CITRUS SALAD

mixed greens with oranges and strawberries in a lemon orange vinaigrette \$8.

ENTRÉES

BONE-IN PORK CHOP

grilled bone-in 12 oz chop, served over red mashed potatoes, topped with peas in garlic oil \$24

CHICKEN POSITANO

immersed in egg and sautéed, served in lemon butter, topped with mozzarella and asparagus \$23.

TAGLIOLINI PESTO & SHRIMP

sautéed jumbo shrimp in a creamy pesto tossed with our housemade thick linguini pasta \$28.

DESSERT

SEASONAL COBBLER

chefs selection of seasonal fruit with crumb topping, baked in a cast iron skillet, topped with vanilla bean ice cream & caramel drizzle \$8.

MARTINIS

ESPRESSO

espresso vodka, Godiva dark, Baileys, Kahlúa \$9.

FIG SEDUCTION

Figenza fig vodka, peach schnapps, pineapple juice \$9.

ITALIAN ORANGE COSMO

Malfy blood orange gin, cranberry juice, fresh squeezed lemon \$9.

PEAR MARTINI

Absolut pear vodka, pear puree, lemon juice & simple syrup \$9.

PINK LEMONADA

Malfy pink grapefruit gin, Lemoncello, splash of club, lime garnish \$8.

POMMA-TINI

orange vodka, pomegranate liqueur, cranberry juice \$9.

TRUFFLETINI

vanilla vodka, white & dark Godiva, cream & whipped cream \$9.

ROMAN CHERRY MARTINI

Grey Goose cherri noir, St-Germain, grapefruit juice & splash of champagne \$9.

OLDIES BUT GOODIES

RAVIOLI

housemade cheese filled ravioli, topped with sweet tomato sauce \$15.

CHICKEN ALFREDO

sautéed tender chicken strips, tossed with housemade fettucelle and alfredo sauce \$22.

MANICOTTI

ricotta filled tubes of pasta, topped with sweet tomato sauce & mozzarella \$16.

LASAGNA

housemade pasta, layers of ricotta, ground beef, sausage, mozzarella & sweet tomato sauce \$19.

MELANZANE PARMIGIANA

pan-fried eggplant, marinara sauce, mozzarella cheese \$17.

SPAGHETTI & MEATBALLS

housemade pasta topped with Nonna's hand rolled meatballs and sweet tomato sauce \$15.

PIZZETTE NEAPOLITAN

MARGHERITA

san marzano tomato sauce, mozzarella, basil \$10.

CHESAPEAKE

san marzano tomato sauce, mozzarella, gulf shrimp, crabmeat \$16.

FOUR SEASONS

"quattro stagione" prosciutto, black olives, artichokes and mushrooms \$15.

WEEKLY SPECIALS

available 5-9PM | dine in only

APPETIZER MONDAYS

half price appetizer with purchase of an entrée

OYSTER TUESDAYS

half price mix and match oysters
minimum dozen per order

PIZZA & BEER WEDNESDAYS

half price brick oven pizzas and
\$2 off select craft beers 11am-9pm

WINE DOWN THURSDAYS

reduced price bottles of wine

— SEAFOOD PASTA —

★ available in half portions



CANNELLONI DI MARE

housemade, stuffed with shrimp, crabmeat, scallops, ricotta and mozzarella cheeses 24.

FUSILLI SANTA MARIA

housemade fusilli pasta, sautéed with garlic, EVOO, crabmeat, shrimp & scallops in an aurora cream sauce 28.

PESCATORE

housemade tagliolini pasta, sautéed clams, PEI mussels, scallops, gulf shrimp, san marzano tomatoes 28.

★ CRAB RAVIOLI

housemade ravioli, stuffed with crab, white creamy crab sauce 14. | 23.

TAGLIOLINI CON CALAMARI

housemade thick linguine pasta, sautéed calamari, marinara sauce 22.

★ LOBSTER RAVIOLI

housemade lobster filled ravioli, asparagus, light basil butter cream, touch of cream 16. | 25.

PESCE

🍷 BRONZINO

whole european sea bass, poached in garlic, extra virgin olive oil, capers, pimentos, lemon butter sauce, served with chef's choice of vegetable and potato 29.

NAKED FISH

today's fresh fish, prepared to your liking, served with your choice of vegetable and potato, or pasta del giorno topped with san marzano tomato sauce 24.

— dress your fish below —

ADRIATICO

baked with jumbo lump crabmeat, zucchini, shiitake mushrooms, cherry tomatoes and marinara sauce 7.

CHESAPEAKE

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

SICILIAN

sautéed extra virgin olive oil, garlic, capers, pimentos, lemon 3.

CARNE

*entrées below served with vegetable & potato, or pasta del giorno topped with san marzano tomato sauce, unless noted

VITELLO GIUSEPPE

medallions of veal, sautéed onions, mushrooms, mozzarella cheese, white wine sauce 26.

RACK OF LAMB

half rack of new zealand baby lamb, coated in dijon mustard, seasoned herbed bread crumbs, mushroom demi glaze 33.

BRACIOLE

tender hand rolled beef cutlets seasoned with garlic & parsley, filled with mozzarella cheese and prosciutto, braised in marinara and served over rigatoni pasta 29.

POLLO PICCATA

sautéed chicken breasts in a caper lemon butter sauce 23.
also available | veal piccatta 26.

POLLO MARSALA

medallions of chicken, marsala wine, sautéed mushrooms 21.
also available | veal marsala 24.

FILET MIGNON

grilled 8oz center cut filet, shiitake mushroom demi glaze 32.

FILET GIUSEPPE

twin 4oz filet mignon cuts, chianti sauce, jumbo lump crabmeat, shiitake mushrooms 38.

VEAL CHOP

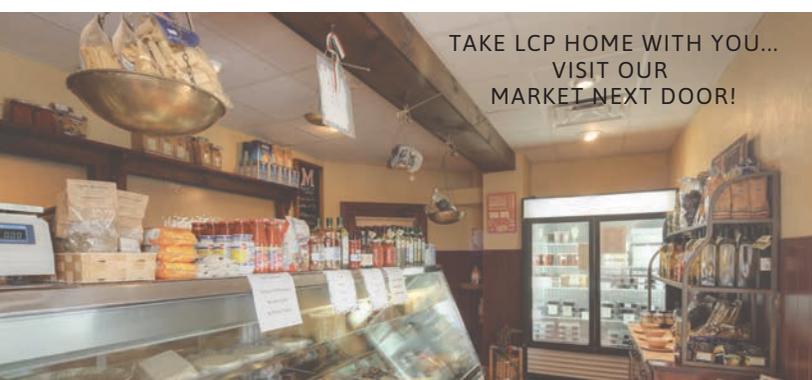
16oz french cut and grilled, sautéed garlic, rosemary, EVOO 36.

VITELLO SALTIMBOCCA

medallions of veal, prosciutto di parma, mozzarella cheese, marsala wine sauce that "leaps in your mouth" 25.
also available | pollo saltimbocca 21.

POLLO PARMIGIANA

medallions of chicken, lightly breaded, topped with mozzarella cheese, sweet tomato sauce 20.
also available | veal parmigiana 23.



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MARKET NEXT DOOR!



WE USE SAN MARZANO
TOMATOES IMPORTED FROM
ITALY IN ALL OF OUR RECIPES