



Lunch Menu

Antipasti

Garlic Bread with Mozzarella -garlic herbed butter, mozzarella cheese, served with marinara	8
Fried Fresh Mozzarella - Hand breaded fresh mozzarella flash fried served with marinara	9
Goat Cheese & Mascarpone Crostini - herbed goat cheese, mascarpone on house crostini	12
Sicilian Rice Balls -Risotto balls stuffed with Angus Beef, peas, provolone, breaded & fried, tomato cream sauce	12
Meatballs & Ricotta -Angus beef, pork and veal house made meatballs with ricotta, crostino tip	14
Fried Calamari - Flash fried calamari, house made marinara - Choose your heat (mild, medium, or hot)	14

Add 2.00 for Hot Cherry Pepper Style

Burrata with Truffled Oil Fresh mozzarella stuffed with Stracciatella cream, vine ripened tomato, house crostini	12
Mussels Bianco or Rosso - P.E.I. mussels in a garlic white wine sauce or marinara brodetto	14
Artisan Italian Cheese Board (Choice of 3) served with honey, jam, olives, and nuts	12

-Fresh Mozzarella - Fontina - Pecorino Toscana - Gorgonzola Dolce - Asiago

Zuppe

Pasta Fagioli -Cannellini beans, pancetta (pork) sauteed onions, tomato brodetto, pasta, grated parmigiana cheese	8
Stracciatella alla Romana -Organic bone broth, Pecorino Romano, egg, organic spinach	8

Insalate

Portobello - baby arugula, spinach, grilled portobello, warm pancetta vinaigrette, shaved Ricotta Salada	14
Spinach & Goat Cheese - baby spinach, red onions, blood oranges, fried goat cheese, blood orange reduction	14
Pear & Gorgonzola - mixed greens, pears, gorgonzola, candied walnuts, red onions, lemon vinaigrette gorgonzola	14
Panzanella - cucumber, tomato, onions, croutons, fresh mozzarella pearls, basil, tomato vinaigrette	12
Caprese -Vine ripened tomatoes, fresh mozzarella, roasted peppers, basil, EVOO, balsamic reduction	12
Vici's Famous Chopped Salad -Chopped mixed greens, cucumber, olives, red onions, roasted peppers, tomatoes, artichoke hearts, house balsamic	12

	Small	Large
House Salad -Mixed organic greens, red onions, tomatoes, cucumbers, olives, house vinaigrette	5	9
Caesar Salad -Romaine hearts, house made Caesar dressing, parmigiana cheese, crostini's	5	9

Panini

****This is not a hot-pressed sandwich**

made with house artisan bread, served with house fries or choice of side house or Caesar salad

Prosciutto & Mozzarella - Prosciutto di Parma, fresh mozzarella, arugula, roasted peppers, pesto aioli	15
Portobello - Grilled portobello, roasted tomato, fresh mozzarella, baby arugula, roasted pepper coulis	14
Eggplant -Grilled eggplant, roasted tomatoes, fresh mozzarella, baby arugula, Calabrian chili sauce aioli	14
Chicken Caprese - Grilled chicken, arugula, fresh mozzarella, tomato, roasted red peppers, pesto aioli	14
Chicken Parmigiana -hand breaded chicken, fried, tomato sauce and mozzarella	14
Meatball Parmigiana - house made Angus meatballs, tomato sauce, mozzarella baked on Artisan Bread	14

Pizza Artigianale- (11 inch)

Margherita -thin crust, filetto di pomodoro, EVOO, fresh mozzarella, basil,	13
Goat Cheese & Spinach - goat cheese, baby spinach, garlic, caramelized onions drizzled with organic honey	14
Prosciutto & Fig - Fig jam, Fontina, baby arugula, and Prosciutto di Parma	14
Pear & Gorgonzola - Bosc pears, gorgonzola dolce, baby arugula with a sweet balsamic glaze	14
Spicy Italian Sausage - crumbled sausage, mozzarella, garlic olive oil, hot cherry peppers, pecorino	14

Pasta

Puttanesca -chopped Kalamata olives, Sicilian olives, capers, anchovies in a spicy marinara sauce	14
Amatriciana -from Abruzzi, pancetta, in a fiery tomato sauce with Pecorino	14
Carbonara -pancetta, onions, butter, cream, pecorino and black pepper (done American style)	14
Penne Caprese -Penne Pasta, sundried tomatoes, garlic, oil, fresh mozzarella with fresh basil	14
Pappardelle Bolognese -house made pasta with veal, beef and pork Bolognese, grated parmigiana	15
Tagliatelle di Funghi -fresh pasta with wild mushrooms, garlic, gorgonzola cream, parmigiana, truffle oil	15
Rigatoni Vodka -pancetta (pork), caramelized onions, vodka, butter, cream, parmigiana	14
Fettuccine Alfredo - Fettuccine pasta, butter, cream, parmigiana	14

Add - Chicken-6.00

Shrimp- 8.00

Salmon- 9.00

Italian Specialties

Chicken Parmigiana -hand breaded fried chicken breast, tomato sauce, mozzarella, side of pasta tomato sauce or side house or Caesar salad	15
Chicken Picatta - chicken breast floured, pan sauteed, lemon butter white wine and capers over pasta or side house or Caesar salad	15
Eggplant Parmigiana -hand breaded and fried fresh eggplant, marinara sauce, mozzarella cheese, baked. Side of pasta or house or Caesar salad	14

Pizza & Rolls

	Gluten	Medium-
Med NY Style Pizza -hand tossed, ground Italian plum tomatoes, fresh basil, olive oil Grande' cheese	15	14
Cauliflower Pizza -cauliflower crust, Italian plum tomatoes, Grande' cheese (only 10" size)	----- 11 -----	
Cinelli's Famous Grandma Margherita -Cinelli Family original recipe, thin olive oil crust, Grande' mozzarella, crushed Italian plum tomatoes, fresh basil, garlic, oregano, grated cheese		15
Sicilian Pizza -thick airy crusty style pizza, Grande' cheese, Sicilian style pizza sauce, grated cheese	-----	15
Cheese Calzone -ricotta, Grande' mozzarella, grated parmigiana in a crescent shaped roll, marinara sauce		12
Stromboli -Classically done! pepperoni, meatballs, sausage, onions, peppers, pizza sauce, Grande'cheese		14

Toppings-

meatballs-sausage-pepperoni-ham-mushrooms-onions-anchovies-banana peppers-fresh garlic	2.00
Gourmet Toppings -goat cheese-gorgonzola-roasted red peppers-Calamata olives, grilled/fried chicken, fresh mozzarella, ricotta-organic spinach-sliced tomatoes	4.00
Premium Toppings -Prosciutto di Parma-Italian pancetta (pork)	5.00