

## LUNCH SPECIAL PRIX - FIXE (Mon-Sat 12-3pm)

### ANTIPASTI (choose one)

House Salad (*lettuce, tomatoes, onions*)

Caesar Salad (*lettuce, croutons, parmesan cheese*)

Penne Pomodoro (*penne pasta in tomato sauce*)

Pasta Fagioli (*savory bean soup with pasta*)

Minestrone Soup (*mixed vegetable soup*)

Zuppa di Cozze(add \$2)(*mussels white wine/red sauce*)

### MAIN COURSE (choose one)

**Ravioli Pomodoro**

*Cheese ravioli with fresh basil and tomato sauce*

12

**Penne all' Olio**

*Penne pasta with spinach in garlic and oil sauce*

11

**Fuzzili Pesto**

*Fuzzily Pasta with sun-dried tomatoes in pesto sauce*

11

**Penne alla Vodka**

*Penne pasta in vodka cream sauce (add shrimp \$5)*

11

**Spaghetti Carbonara**

*Spaghetti with sautéed onions and pancetta in light cream sauce*

13

**Spaghetti Bolognese**

*Spaghetti pasta tossed with savory bolognese meat sauce*

14

**Pollo Tradizionale**

*your choice of Chicken Marsala, Frances, Parmigiana (penne pasta),or Piccata - style*

14

**Pollo Milanese**

*Pounded chicken breast, breaded topped with TriColor salad*

14

**Pollo Paillard**

*Pounded grilled chicken breast, topped with TriColor salad*

14

**Salsiccia e Broccoli Rabe**

*Grilled sweet Italian sausage served over broccoli rabe*

16

**Pork Paillard**

*Grilled pounded pork tenderloin served over TriColor salad*

14

**Vitello Tradizionale**

*your choice of Veal Marsala, Frances, Parmigiana (penne pasta),or Piccata - style*

17

**Vitello Pizzaiola**

*Veal scaloppini sautéed with mushrooms and roasted peppers in light tomato sauce*

17

**Costolete di Maiale e Ciliegini Piccanti**

*Grilled Pork chop sautéed with hot cherry peppers in tomato sauce*

18

**Linguini Pescatore**

*Linguini with clams, mussels and shrimp in white wine sauce or marinara sauce*

18

**Bassa Francese**

*Filet of bass, egg batter, white wine lemon sauce*

15

**Gamberoni Francese**

*Sautéed jumbo shrimp (3pcs), egg batter, white wine lemon sauce*

17

**Salmone Mediterraneo**

*Sautéed salmon with onions, garlic, cherry tomatoes and olive oil in a touch of tomato sauce*

18

### DESSERT

American Coffee or Tea (*one included*)

Home Made Tiramisu or Italian Cheesecake (*Add \$3*)

3

No Substitutions

Most Main Dishes Served with Mixed Vegetables and Roasted Potatoes

Party of more than 8 people LIMITS APPLY

## ANTIPASTI *Antipastos*

<b>Calamari</b>	12
<i>Fried calamari with spicy marinara or grilled calamari in lemon white wine sauce</i>	
<b>Vongole al Forno</b>	11
<i>Baked Little neck clams, breadcrumbs, white wine lemon sauce</i>	
<b>Gamberoni Toscana</b>	15
<i>Jumbo shrimp(3 pcs), Sautéed, cannellini beans, roasted peppers, white wine sauce</i>	
<b>Vongole e Cozze al Profumo di Mare</b>	14
<i>Clams and mussels steamed, garlic and oil, white wine or marinara sauce</i>	
<b>Caprese Mozzarella</b>	14
<i>Buffalo mozzarella, tomatoes, arugula, roasted peppers, extra virgin olive oil</i>	
<b>Mozzarella Carrozza</b>	9
<i>Breaded &amp; fried white bread, mozzarella cheese, tomato sauce</i>	
<b>Antipasto Caldo (Hot Appetizer for Two)</b>	25
<i>Baked clams, shrimp, eggplant rollatini, fried calamari, mozzarella carrozza, stuffed mushrooms</i>	
<b>Antipasto Freddo (Cold Appetizer for Two)</b>	20
<i>Mozzarella, roasted pepper, tomatoes, prosciutto, olives, salami, artichoke hearts, provolone cheese</i>	

## PANINI *Sandwich*

<b>Genovese</b>	12
<i>Grilled veal scaloppini, mozzarella cheese, fresh tomatoes. mixed greens, pesto spread</i>	
<b>Funghi</b>	12
<i>Grilled Chicken breast, mixed mushrooms, roasted peppers, provolone cheese, balsamic reduction</i>	
<b>Caprese</b>	12
<i>Grilled Chicken breast, fresh tomatoes, fresh mozzarella cheese, arugula</i>	
<b>Caesar</b>	12
<i>Grilled Chicken breast, romaine lettuce, parmesan cheese, Caesar dressing</i>	

Sandwiches are Served with French Fries or TriColor Salad

## ZUPPE *Soups*

	small	large
<b>Pasta e Fagioli</b>	6	9
<i>Savory bean soup with penne pasta</i>		
<b>Strecciatella Soup</b>	6	10
<i>Spinach soup with eggs and parmesan cheese</i>		
<b>Minestrone Soup</b>	6	10
<i>Mixed vegetable soup</i>		

## INSALATE *Salads*

	small	large
<b>Insalata Caesar</b>	7	9
<i>Romaine lettuce, croutons, shaved parmesan cheese, house Caesar dressing</i>		
<b>Mista Caprina</b>	7	10
<i>Mesclun, pistachio nuts, golden raisins, topped goat cheese, roasted peppers, raspberry dressing</i>		
<b>Insalata Tre Colore</b>	6	9
<i>Tricolor salad, arugula, endive, mix greens, balsamic vinaigrette dressing</i>		
<b>Insalata Italiana</b>	6	9
<i>Romaine lettuce, tomatoes, onions, sun-dried tomatoes, shaved parmesan cheese, Italian dressing</i>		
<b>Insalata Finocchio</b>	7	10
<i>Fennel salad, endive, asparagus, cherry tomatoes, olive oil and lemon dressing</i>		

Add Grilled Chicken \$6   Add Grilled Shrimp \$8   Add Grilled Calamari \$7

## **PASTA** *Pastas*

<b>Filetto di Pomodoro</b>	11
<i>Spaghetti pasta, home made tomato sauce, fresh basil</i>	
<b>Penne Norma</b>	12
<i>Penne pasta, sautéed eggplant, fresh basil, tomato sauce, topped aged ricotta cheese</i>	
<b>Pappardelle Montanara</b>	16
<i>Pappardelle pasta, braised veal, wild mushrooms, fresh basil, brown gravy sauce</i>	
<b>Orecchiette Barese</b>	15
<i>Ear-shaped pasta, broccoli rabe, sausage, garlic, extra virgin olive oil</i>	
<b>Linguini Vongole</b>	16
<i>Linguini pasta, little neck clams, white wine sauce</i>	
<b>Fettucini Putanesca</b>	15
<i>Fettucini Pasta, onions, caper, olives, anchovies, fresh basil, tomato sauce</i>	
<b>Cappellini Sinatra</b>	18
<i>Angel hair pasta, jumbo shrimp, scallops, olives, capers, cherry tomatoes, basil, marinara sauce</i>	
<b>Spaghetti Sole Mio</b>	17
<i>Spaghetti pasta, shrimp, zucchini, sun-dried tomatoes, shaved parmesan cheese</i>	

**Whole Wheat and Gluten-Free Pasta Available (add \$3)**

## **DEL MARE** *Sea-food*

<b>Coda di Aragosta fra Diavolo</b>	38
<i>Lobster tail, calamari, clams, mussels, shrimp over linguini pasta, fra-diavolo sauce</i>	
<b>Bronzino alla Griglia</b>	MP
<i>Grilled filet of branzino, sautéed spinach</i>	
<b>Pirata Livornese</b>	23
<i>Angel-Hair pasta, Shrimp, scallops, clams, mussels, salmon, calamari, capers, olives, cherry tomatoes, tomato sauce</i>	
<b>Gamberoni Caponatina</b>	20
<i>Sautéed Jumbo shrimp(4pc), eggplant, zucchini, roasted peppers, olives, touch of tomato sauce</i>	
<b>Salmone alla Griglia</b>	17
<i>Grilled salmon with drizzled balsamic reduction</i>	

## **CARNI** *Meat*

<b>Pollo Paesano</b>	16
<i>Chicken breast, topped with sausage, roasted peppers, fresh mozzarella, light marinara sauce</i>	
<b>Pollo Martini</b>	16
<i>Chicken breast, parmesan cheese crusted, sautéed baby artichokes, white wine lemon sauce</i>	
<b>Pollo Scarpariello</b>	17
<i>Sautéed Chicken medallions, sausage, rosemary, garlic, lemon sauce, splash of vinaigrette</i>	
<b>Vitello Saltimbocca</b>	17
<i>Veal scaloppini topped with prosciutto, spinach, brown gravy sauce</i>	
<b>Vitello Abruzzi</b>	17
<i>Veal scaloppini sautéed with prosciutto, peas, mixed mushrooms, brown gravy sauce</i>	
<b>Vitello Florio</b>	16
<i>Veal scaloppini sautéed with mushrooms, sun-dried tomato, asparagus, Marsala wine sauce</i>	
<b>La Milanese Originale</b>	34
<i>Pounded veal chop, bone-in, breaded, topped tricolor salad, balsamic dressing</i>	
<b>Filet Mignon Vino Rosso</b>	38
<i>Grilled Filet Mignon topped with roasted peppers, goat cheese, Barolo wine sauce</i>	
<b>Abbacchio alla Romana</b>	36
<i>Grilled Rack of Lamb (4pcs), mushroom risotto, Chianti wine sauce</i>	
<b>Bistecca di Manzo alla Griglia</b>	34
<i>New York strip steak grilled to your perfection</i>	