

CUCINA LAMANTIA

LUNCH HOURS: 11:30am – 2pm | Tuesday - Saturday

Sicilian Ristorante



*all prices include tax

We accept debit, credit cards, and cash

APPETIZERS

Fresh mozzarella | \$7

Chef Charlie's homemade cheese made daily with your choice of tomatoes or roasted peppers, drizzled with balsamic glaze

Charlie's Famous Bruschetta | \$6

Four pieces of toasted bread with a tomato and basil topping. One bite of our secret ingredient will tell you why it's famous

Mozzarella Sticks | \$6

Served with a fresh roma tomato sauce. Six sticks per order

Panelle | \$4

Traditional vendor food from the streets of Palermo made from chick peas. Served with lemon wedges

Rose's Italian Potato Salad | \$4

From the chef's mother and includes potatoes, tomatoes, and onions tossed in olive oil

Mafioso Meatball | \$4

Our famous oversized meatball with fresh roma tomato sauce. One per order

PASTAS

All pastas with your choice of penne, rigatoni, or spaghetti. All served with garlic bread

The Marino | \$9

Homemade marinara sauce topped with fresh basil and grated cheese

The Uncle Gino | \$11

Pancetta, onions, garlic, tomatoes, and basil in a cream sauce with black pepper

The Leon | \$11

Garlic, onions, pancetta, eggplant, peas, and tomatoes in a red wine and vodka cream sauce

The Lidia | \$11

Wife of Leon. Garlic, onions, eggplant, peas and tomatoes in a red wine vodka cream sauce

The Lauren | \$11

Homemade vodka sauce with pancetta and peas

SPECIALTY PASTAS

The Ava | \$11

Cheese tortellini in a homemade alfredo sauce

Rigatoni Siciliano | \$11

Rigatoni with eggplant, onions, and shredded mozzarella in homemade marinara sauce

Holy Moly Ravioli | \$11

Cheese ravioli topped with our homemade marinara sauce, grated cheese, and basil

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

SANDWICHES

*All hot sandwiches served on toasted garlic bread
All sandwiches include side of Rose's Italian Potato Salad
Half 6" / Whole 12"*

The Alberto | \$6/\$12

Panelle, a traditional vendor food from the streets of Palermo made from chick peas. Served with lemon wedges

The Big Paulie | \$7/\$14

Breaded and fried pork cutlet topped with balsamic glaze and hot cherry peppers

The Brendan | \$7/\$14

Breaded and fried chicken cutlet topped with lettuce, tomato, and fresh mozzarella

The Doctor Marc | \$8/\$16

Breaded and fried veal cutlet topped with mozzarella and our homemade roma tomato sauce

The Dominic | \$7/\$14

Our Mafioso Meatballs topped with mozzarella and our homemade roma tomato sauce

The Godfather | \$7/\$14

Fried Italian sausage link topped with onions, peppers, and potatoes in a white wine secret sauce

The Jolene | \$7/\$14

Sautéed boneless chicken breast topped with mushrooms in a marsala wine sauce

The Luca Brasi | \$7/\$14

Albacore tuna with onions, celery, lemon juice and olive oil. Served cold.

The Rami | \$8/\$16

Sautéed veal cutlet topped with a lemon white wine and butter sauce

The Rizzitello | \$7/\$14

Breaded and fried eggplant topped with ricotta, mozzarella and homemade roma tomato sauce

The Rosario | \$9/\$18

Grilled filet mignon, served medium rare, in a tomato, onion, and bell pepper sauce

The Sinatra | \$8/\$16

Sautéed veal cutlet topped with mushrooms in a marsala wine sauce

The Stork | \$7/\$14

Sautéed boneless chicken breast topped with a lemon white wine and butter sauce

The Tony Soprano | \$7/\$14

Breaded and fried chicken cutlet topped with mozzarella and our homemade roma tomato sauce

ENTREES

All served with choice of penne, rigatoni or spaghetti in our homemade fresh roma tomato sauce

The Bloomfield | \$11

Breaded and fried eggplant topped with ricotta, mozzarella and homemade roma tomato sauce

The Greenville | \$13

Breaded and fried chicken cutlet topped with mozzarella and our homemade roma tomato sauce

The Little Falls | \$15

Breaded and fried veal cutlet topped with mozzarella and our homemade roma tomato sauce

The Jersey Shore | \$13

Sautéed boneless chicken breast topped with mushrooms in a marsala wine sauce

The George | \$15

Sautéed veal cutlet topped with mushrooms in a marsala wine sauce

The Judy | \$13

Sautéed boneless chicken breast topped with a lemon white wine and butter sauce

The Wayne | \$15

Sautéed veal cutlet topped with a lemon white wine and butter sauce

The Notare | \$13

Spaghetti with our homemade fresh roma tomato sauce and two of our oversized Mafioso Meatballs

DESSERTS

Cannoli | \$2 small / \$4 large

Filled with our homemade cannoli cream

Tiramisu | \$4

Translates to cheer me up! Coffee and amaretto soaked ladyfingers, and a whipped deliciousness topped with cocoa

Tartufo | \$4

Vanilla ice cream ball rolled in a cookie crumble with chopped cherries in the middle

BEVERAGES

Sweet tea free refills | \$2

Unsweet tea free refills | \$2

All 20 oz. bottles | \$2 ea.

Pepsi / Diet Pepsi

Sierra Mist

Mt. Dew / Diet Mt. Dew

Sunkist

Pellegrino | \$3

**TAKE OUT &
CATERING
AVAILABLE!**

All menu items and prices subject to change without notice