

fine foods & desserts

LUNCH

APPETIZERS	SALADS	PANINI
CALAMARI15	CAESAR SALAD8	BREADED VEAL ON A BUN
Crispy Fried Cocktail Sauce /Chili Sauce/ Fresh Lemons	Romaine Lettuce Tossed in Classic Caesar Dressing With Toasted Fresh Croutons, Bacon and Parmigiano	BREADED CHICKEN ON A BUN
		HOMEMADE SAUSAGE
SEAFOOD PLATTER FOR TWO26	GRILLED VEGETABLE SALAD15	PROSCIUTTO & PROVOLONE
Featuring Shrimp / Calamari / Scallops / Clam Strips Lightly Fried	Mixed Greens Topped With Warm	GRILLED CHICKEN
FRIED HAVARTI14	Grilled Vegetables, Roasted Tomatoes and Goat Cheese, Tossed With Balsamic	BBQ STEAK SANDWICH ON A BUN15
Our Favorite Havarti Cheese and Jalapeno	and Sundried Tomato Dressing	SERVED WITH SAUTEED PEPPERS,
Stuffed Agnolotti Served With Our	GREEK SALAD11	MUSHROOMS & ONIONS. SAUTEED HOT PEPPERS
Homemade Sour Cream and Herb Dip	Romaine Lettuce With Tomatoes, Red Onions, Calamata Olives,	ALSO AVAILABLE \$1.00
BRUSCHETTA	Cucumbers and Crumbled Feta In an Oregano and Red Wine	GRILLED CHICKEN WRAP
Add Mozzarella Cheese1	Vinegar Dressing	SUMMER WRAP
ANTIPASTO BARBARA	HOUSE SALAD	Hummus, Feta, Roasted Peppers,
Min 2 People Per person.12 Italian Cured Meats, Cheese, Tomato	Balsamic and Extra Virgin Olive Oil	Fresh Basil and Grilled Chicken
Bocconcini, Olives, and Marinated	Dressing	PRIME RIB STEAK WRAP
Vegetables.	CAPRESE SALAD15	Cheddar Cheese, Bruschetta, Lettuce
pcs Bruschetta	Ripe Large Tomato With Fresh Buffalo Mozzarella Cheese Imported From Italy	GRILLED VEGGIE WRAP
SOUPS	BOCCONCINI AND POMODORO12	With Goat Cheese ALL WRAPS / 15
HOUSE MADE DAILY	Ripe Tomato Slices With Bocconcini	ABOVE PANINI/ WRAPS ARE SERVED WITH
STRACCIATELLA7	Cheese, Fresh Basil, Extra Virgin Olive Oil and a Drizzle Of Balsamic	CHOICE OF FRIES OR GARDEN SALAD. GREEK SALAD OR CAESAR SALAD \$3.00 EXTRA
Homemade Chicken Broth With Egg and	Olive Oli and a Drizzle Ol Balsamic	GREEK SALAD OR CALSAR SALAD \$5.00 EXTRA
Parmigiano Cheese Drop	CHILDRE	N'S MENU
FRENCH ONION SOUP9	PENNE WITH TOMATO SALICE 8	PENNE WITH BUTTER7
CHEF'S SOUP OF THE DAY8		
	SPAGHETTI BOLOGNESE10	CHICKEN FINGERS AND FRIES12
	PENNE ALFREDO8	CHEESE PIZZA10



fine foods & desserts

LUNCH

PASTA & RISOTTO	MEAT ENTREES	PIZZA
SPAGHETTI AND MEATBALLS	VITELLO AI FERRI	OUR PIZZA ARE THIN CRUST HAVE A TOMATO SAUCE BASE SPRINKLED WITH SHREDDED MOZZARELLA CHEESE
Peppercorns, Fresh Tomatoes, Cream and a Shot of Vodka	8oz Marinated Chicken Breast, served	GIARDINO
Garlic, Chili, Extra Virgin Olive Oil	With Green Salad and Sauteed Vegetables	Goat Cheese MARGARITA
and Mushrooms Topped With Parmigiano HOMEMADE CHEESE RAVIOLI	80z Grilled Rib Steak Served With Rosemary Roasted Potatoes and	Tomato Sauce, Mozzarella, Fresh Tomato Slices Topped with Bocconcini Cheese
PENNE ARRABIATA	Vegetables Add Breaded Butterfly Shrimp	RUSTICA
RIGATONI BOLOGNESE	BBQ Lamb Chops Served with Garlic Mashed Potatoes and Vegetables VEAL OR CHICKEN PARMIGIANA20	AMERICANA
ROSOTTO OF THE DAY18 GNOCCHI	Breaded Veal or Chicken in Tomato Sauce, Topped with Mozzarella and Parmigiano Cheese Served with Side Order of Pasta	PICANTE (SPICY)
Our Gnocchi are made in house With Bolognese Sauce	ROASTED RABBIT	SALSICCIA
With Tomato Basil17	FI	SH
ALL PRICES DO NOT INCLUDE SALES TAX **CATERING AVAILABLE**	GRILLED SALMON	BACCALA PROVENCIALE
Parties of 8 or more will be charged an automatic gratuity of 18% Separate bills will also be charged an automatic gratuity of 18%	Served with Rice Pilaf and Vegetables CATCH OF THE DAY(MARKET PRICE)	Beautiful Herbed Red Sauce with Side Salad BUTTERFLY BREADED SHRIMP