

## LUNCH

OPEN 7 DAYS A WEEK
Monday - Thursday 11:00 AM - 10:00 PM
Friday \& Saturday 11:00 AM - 11:00 PM Sunday 12:00-10:00 PM

Neopolitan (Round) Mozzarella and tomato sauce
Sicilian (Square) Mozzarella and tomato sauce
Grandma (Square) Mozzarella and tomato sauce
White (Round) Mozzarella, ricotta cheese
Buffalo Chicken (Round) Mozzarella, spicy sauce
Marsala Chicken (Round) Mozzarella, mushrooms, marsala sauce
Baked Ziti (Round) Mozzarella, ricotta cheese, tomato
Margherita (Round) Fresh Mozzarella, tomato sauce, fresh basil
Salad (Round) Mozzarella cheese

| $18^{\prime \prime}$ (8 slices) | pie 12.50 | slice 2.15 |
| :--- | :--- | :--- |
| $12^{\prime \prime} \times 18^{\prime \prime}$ (9 slices) | pie 14.00 | slice 2.75 |
| $12^{\prime \prime} \times 18^{\prime \prime}(9$ slices) | pie 14.00 | slice 2.25 |
| $18^{\prime \prime}(8$ slices) | pie 14.00 | slice 3.25 |
| $18^{\prime \prime}(8$ slices) | pie 23.00 | slice 3.50 |
| $18^{\prime \prime}(8$ slices) | pie 23.00 | slice 3.50 |
| $18^{\prime \prime}(8$ slices) | pie 23.00 | slice 3.50 |
| $18^{\prime \prime}(8$ slices) | pie 16.00 | slice 3.00 |
| $18^{\prime \prime}(8$ slices) | pie 16.00 | slice 3.50 |

## Toppings

pepperoni, black olives, mushrooms, sausage, anchovies, fresh garlic, onions, extra cheese, meatballs, spinach, broccoli, peppers
$1 / 2$ topping add $2.00 \quad 1$ topping add 3.00
Special Neapolitan Pizza with 4-8 toppings 21.00
Special Sicilian Pizza with 4-8 toppings 23.00

Grilled Chicken or Chicken Cutlet: $1 / 2$ pie add $4.50 \cdot$ full pie add 8.00
Slice Toppings
1 topping add $1.00 \quad 3$ toppings add 2.25
16" Ultra-Thin Brick Oven Style Pizza
Thin as a dime (please when ordering these items, refer to them as the ULTRA-THIN)
Margherita Ultra-Thin homemade mozzarella, fresh basil, tomato sauce, a touch of olive oil ..... 15.95
Speck Ultra-Thin homemade mozzarella, fresh basil, tomato sauce, speck (smoked imported prosciutto) ..... 16.95
Tartufo Ultra-Thin homemade mozzarella, fresh basil, tomato sauce, mixed mushrooms, white truffle olive oil ..... 17.95
Salsiccia Ultra-Thin homemade mozzarella, fresh basil, tomato sauce, crumbled sausage, ricotta cheese ..... 16.95
Gorgonzola Ultra-Thin homemade mozzarella, gorgonzola fresh basil, tomato sauce, fresh arugula ..... 16.95

## Personal Pizza

Margherita $\quad 7.95$
homemade mozzarella, fresh basil, tomato
sauce, a touch of olive oil
White 7.95
homemade mozzarella, ricotta cheese
Quattro Stagioni 8.95
homemade mozzarella topped with
artichoke hearts, black olives, imported prosciutto and fresh mushrooms
Whole Wheat ..... 7.95
homemade mozzarella and tomato

## Stuffed Pizza

## Meat Pie

 pie 24.00 slice 3.50 classic Italian style sausage, pepperoni, mozzarella cheese and ham between two thin layers of pizza doughVegetable Pie pie 24.00 slice 3.50 sauteed broccoli, spinach and mushrooms with a touch of whole milk ricotta and mozzarella cheese between two layers of pizza dough

## Calzone \& Rolls

## Calzone

4.95
whole milk ricotta and mozzarella cheese (additional filling 1.00)

Chicken or Sausage Roll 5.25
Pinwheels
Broccoli
Spinach
Pepperoni

## Desserts

6.95

## Cannoli

Classic Tartufo
Espresso Bean Tartufo
Gelato (imported from Italy)
hazelnut biscotti zabaglione (egg nog)
pistachio
vanilla
chocolate stracciatella (chocolate chip)
3 scoops served in a waffle bowl

## Chocolate Cappuccino Mousse Torte

four layers of chocolate ecstasy, chocolate ganache and cappuccino mousse sit on a chocolate walnut crust, finished with a chocolate glaze and topped with a white chocolate and chocolate coffee beans

## Black and White Mousse Torte

a delicious hazelnut cookie crust, hazelnut chiffon layers, filled with french chocolate mousse and a rich velvety white chocolate mousse then finished with a black and white lattice top

## Cinnamon Bun Cheesecake

cinnamon caramel swirl cheesecake with a cinnamon cookie crust

Italian Cheesecake ricotta and mascarpone cheeses

## Apple Torte

individual apple cake with apples and cinnamon
served with caramel sauce and vanilla gelato

## Pecan Tart

Tiramisu
Belgium Waffle
served warm with maple syrup on the side, topped with vanilla gelato
Vesuvio Lava Cake
individual chocolate soufflé served warm with vanilla gelato

| Sorbet orange | lemon | mango |
| :---: | :---: | :---: |
| Hot Beverages |  |  |
| coffee |  | 2.00 |
| espresso |  | 2.00 |
| tea |  | 2.00 |
| cappuccino |  | 4.00 |

## Antipasti



## Grilled Panini

on our homemade round cibatta bread 5.99

The Campano
Prosciutto, roasted peppers, arugula, fresh mozzarella
The Firenze
Grilled eggplant, zucchini, tomato, fresh mozzarella
The Lombardo
Ham, provolone, tomato, lettuce, mayo

| Meatball | 6.50 |
| :--- | :--- |
| Eggplant | 6.50 |
| Chicken | 7.50 |
| Veal | 8.95 |
| Shrimp | 8.95 |
| Sausage | 6.50 |
| Sausage \& Pepper | 6.95 |

The Barese
Grilled chicken, broccoli rabe
The Positano
Grilled chicken, roasted pepper, fresh mozzarella
The Salerno
Provolone cheese, sun-dried tomatoes, mushrooms and arugula

## Heros

| Potato \& Egg | 5.95 | Italian <br> prosciutto, capicola, salami, <br> fresh mozzarella, roasted peppers, <br> olive oil, vinegar, oregano | 7.95 |
| :--- | :--- | :--- | :--- |
| Pepper \& Egg | 5.95 | 7.95 |  |
| Grilled Chicken <br> fresh mozzarella, roasted peppers, <br> toasted garlic bread | 8.95 | American <br> ham, american cheese, lettuce, tomato |  |
| Grilled Chicken | 9.95 | Parmigiana | add 1.00 |
| \& Broccoli Rabe |  | Garlic Bread | add 1.00 |

## Wraps

served in a grilled whole wheat tortilla
Shrimp \& Avocado $\quad 8.95$
mixed green salad, honey mustard

## Pastas

| whole wheat penne or spaghetti - add \$2.00 | chicken shrimp |
| :---: | :---: |
| Rigatoni alla Vodka $7.95$ <br> sauteed shallots in a light pink sauce | 10.9512 .95 |
| Spaghetti Primavera 7.95 <br> sauteed fresh vegetables in a garlic and oil sauce | 10.9512 .95 |
| Fettucine Alfredo $7.95$ <br> classic creamy cheese sauce | 10.9512 .95 |
| Fusilli al Pesto 7.95 fresh basil cream sauce with toasted pignoli nuts | 10.9512 .95 |
| Penne Filletto di Pomodoro 7.95 <br> sauteed onions, prosciutto, fresh basil in a plum toma | $\begin{array}{ll} 10.95 & 12.95 \\ \text { sauce } \end{array}$ |
| Rigatoni Bolognese <br> ground beef with tomato, herbs and a touch of cream | 8.95 |
| Penne Rustiche <br> crumbled sausage and broccoli rabe in a garlic wine | 年 8.95 |
| Penne Arrabbiata <br> fresh mozzarella cheese tossed in a spicy plum toma | sauce 7.95 |
| Linguine Puttanesca <br> sauteed garlic, olives, capers and anchovies in a plum | $\text { mato sauce } 8.95$ |
| Fettuccine al Tartufo sauteed porcini mushrooms in a cognac brown sauce and drizzled with white truffle oil | 9.95 |
| Rigatoni alla Felice sauteed escarole, crumbled sausage, white beans in a garlic and oil sauce | 8.95 |
| Rigatoni Siciliana <br> sauteed in a fresh tomato sauce, fresh basil, mozzarell | $\begin{array}{r} 8.95 \\ \text { a and eggplant } \end{array}$ |
| Rigatoni Bocconcino <br> sundried tomatoes, fresh mozzarella, radicchio and baked with a touch of pink sauce | 8.95 |

Farfalle al Salmone ..... 10.95
fresh chunks of salmon with peas in a light cream sauce
Gnocchi Sorrentina ..... 9.95
sauteed with garlic and olive oil, fresh herbs and spices,
fresh mozzarella in a plum tomato sauce
Rigatoni Valtellina ..... 9.95
sauteed onions, julienne speck and radicchio,finished with a touch of cream and dusted with parmesan
Linguine con Calamari10.95
sauteed calamari in a plum basil tomato sauce
Linguine Continentali ..... 10.95
sauteed shrimp and arugula in a plum basil tomato sauce ..... 10.95
shrimp, garlic white wine and lemon sauce
Linguine con Vongole11.95
white or red-Littleneck clams sauteed with garlic,
Italian parsley and peperoncini pepper
Black Fettuccine Pescatore ..... 12.95
calamari, shrimp, mussels and clams in a rich plum tomato sauceMarinara8.95
Pomodoro ..... 8.95
Pomodoro with Meatballs or Sausage ..... 9.95
Meat Sauce no cream ..... 9.95
Garlic \& Oil ..... 8.95
Baked Pastas
Baked Ziti ..... 7.95
Baked Ravioli, Manicotti or Lasagna ..... 7.95
Baked Gnocchi Bolognese ..... 8.95
Add 2.00 to all entrées for a choice of a side of pasta or garden salad
Eggplant Parmigiana ..... 8.95
battered eggplant topped with tomato sauce and melted mozzarella
Eggplant Rollatini8.95
eggplant stuffed with seasoned ricotta cheese and toppedwith tomato sauce and melted mozzarella
Chicken or Veal Francese ..... 9.95 / 11.95battered chicken breast or veal in a lemon wine sauceChicken or Veal Marsala 9.95 / 11.95battered chicken breast or veal with mushroomsin a marsala wine sauce
Chicken or Veal Fiorentina ..... 9.95 / 11.95
chicken or veal scallopine on a bed of spinach topped withsauteed onions and mushrooms in a marsala wine sauceChicken or Veal Sorrentino9.95 / 11.95
sauteed chicken breast or veal topped with sliced prosciutto, freshbattered eggplant and melted mozzarella in a marsala wine sauce
Chicken or Veal Parmigiana ..... 9.95 / 11.95breaded chicken cutlet or veal topped with tomato sauceand melted mozzarella
Chicken or Veal Nicole ..... 9.95 / 11.95chicken or veal topped with spinach, oven roasted tomatoesand provolone cheese in a brown wine sauce
Chicken or Veal Monachino ..... 9.95 / 11.95breaded chicken breast or veal topped with mushrooms,melted mozzarella in a marsala wine sauce
Chicken Valdostana ..... 10.95breaded chicken breast topped with prosciutto, mushroomsand melted mozzarella in a marsala wine sauce

Chicken Stack9.95
grilled chicken, eggplant and zucchini toppedwith marinara sauce and melted cheese
Chicken Tricolore ..... 9.95
battered chicken breast topped with fresh broccoli, diced tomatoe
and mozzarella in a sherry plum tomato sauce
Chicken Contadino ..... 9.95
sauteed chicken and sausage with roasted garlic potatoes andmushrooms in a brown rosemary wine sauce
ubed chicken sauteed with9.95in a lemon wine sauce
Chicken Cacciatore9.95
cubed chicken sauteed with mixed peppers, onions andmushrooms in a light plum tomato sauce9.95
sauteed chicken breast topped with sopressata, pignoli nutsand fresh mozzarella in a light tomato basil sauce
Skirt Steak ..... 10.95
marinated, grilled and served with french fries
Shrimp Monachino10.95breaded shrimp topped with mushrooms andmelted asiago cheese in a marsala wine sauce
Tilapia Marechiara10.95pan seared tilapia with mussels in garlic and oilwith a touch of marinara sauce
Grilled Salmon ..... 10.95
Shrimp Oreganata or Parmigiana ..... 11.95
shrimp topped with seasonal bread crumbs, baked in a garlic,butter and lemon white wine sauce

Sauteed Broccoli (American)
6.95

Sauteed Broccoli Rabe (seasonal) Sauteed Escarole and Beans Sauteed Spinach

Sausage or Meatballs
French Fries ..... 4.95
Pasta with tomato sauce ..... 6.50
Garlic Knots (6) / Garlic Sticks (4) ..... 1.00 / 1.50

