

LUNCH MENU

Antipasti

Hotsy Totsy

Shrimp sautéed in our special spicy marinara sauce 12.

Frittura di Calamari

Fried Calamari served with house marinara 13.

Trippa Toscana

Calf's tripe, slow cooked with onions, carrots, celery, fresh tomato and chopped sausages 12.

Mozzarella di Bufala

Imported Bufala mozzarella, cherry tomatoes, scallions, extra virgin olive oil, fresh basil 11.

Pepi Buttafuoco

Fried Long Hot Peppers with shaved Parmigiano Reggiano 11.

Polpette di Nonna

Beef and pork meatballs in ragu sauce with fresh ricotta cheese 9.

Bocconcini

Oven baked fresh mozzarella wrapped with Parma prosciutto topped with breadcrumbs, splash of tomato 12.

Parma Prosciutto e Reggiano Parmigiano

Imported Parma prosciutto with aged Parmigiano Reggiano cheese 13.

Spiedini Romana

Fried brochette of bread & mozzarella cheese, lemon caper sauce 11.

Insalata

Pere di Bosco

Mixed greens, caramelized pears, fried goat cheese, black currant vinaigrette 8.

Endivia Belga

Belgian endive, apples, crumbled Gorgonzola, olive oil & lemon dressing 6.

Stagione

Romaine, frisee, radicchio, pears, goat cheese, toasted almonds, white wine vinaigrette 6.

Italiana

Romaine, tomatoes, purple onions, white Balsamic dressing, shaved Parmigiano 7.

A 20% gratuity will be added on checks of parties of six or more

Pasta

Chitarra Taormina

Thick spaghetti, onions, pancetta, fresh tomatoes, basil, set over fried eggplant, shaved pecorino 19.

Schiaffettoni

Fresh short rigatoni, ground sausage, mozzarella cheese, vodka sauce 17.

Gnocchi fatti in Casa

Homemade potato dumplings, garlic, olive oil, fresh tomato, basil, melted mozzarella 18.

Paccheri Bolognese

Large rigatoni pasta with traditional meat sauce 17.

Pappardelle Montanara

Artisanal pasta from Gragnano Napoli, Filet Mignon tips, prosciutto, mushrooms, basil, tomato sauce 17.

Spaghetti Cacio e Pepe

Spaghetti, Parmigiano cheese sauce and black pepper (traditional from Roma) 17.

Linguine Vongole e Rapine

De Cecco thin linguini tossed with garlic, broccoli rabe, clams, extra virgin olive oil 19.

Capellini Sinatra

Angel hair pasta tossed with shrimp, scallops, garlic, capers, Gaeta olives, and cherry tomatoes 20.

Secondi

Vitello Milanese or Parmigiana

Veal, pounded with seasoned breadcrumbs, topped with tricolor salad and shaved Parmigiano cheese, (or Parmigiana style with penne pasta) 23.

Vitello Saltimbocca Romana

Milk-fed veal, in white wine sauce, topped with sage, imported prosciutto and melted mozzarella cheese, with roasted red potatoes 21.

Scaloppina Funghi di Bosco

Milk-fed veal scaloppini, mixed mushrooms, Marsala wine sauce 22.

Pollo Scarpariello

Boneless Chicken and sliced Sausages sautéed in a balsamic sauce w/ garlic, served with roasted potatoes 18.

Pollo Martini

Pan seared Parmigiano-crust chicken breast, sautéed with lemon, white wine, vermouth, topped with fried artichoke hearts 18.

Pollo Paillard

Grilled Chicken breast with tomato and onion salad 18.

Salmone Rughetta e Arance

Filet of salmon, grilled and set over arugula, fennel and fresh oranges, drizzled with balsamic glaze 22.

Caicucco Livornese

Jumbo shrimp, clams, mussels, dry sea scallops and calamari, in a light tomato broth with capers, olives and parsley, over angel hair pasta 24.

Gamberoni Oreganate

Jumbo shrimp, oreganata style, served over capellini 22.