

Lunch Menu

APPETIZERS & SALADS

Hotsy Totsy

Shrimp sautéed in our special spicy marinara 16.

Zuppa di Cozze Diavola

PEI mussels sautéed in hotsy tots sauce 12.

Calamari

Crispy fried Calamari served with house tomato sauce 14.

Pepi Buttafuoco

Fried long Hot Peppers with shaved Parmigiano Reggiano 12.

Burrata Campanese

Imported cream milk mozzarella with cherry tomatoes, olive oil, basil 12.

Polpette

Beef and Pork Meatballs in ragu sauce with fresh ricotta cheese 12.

Spiedini Romana

Fried Brochette of bread, mozzarella cheese, lemon caper sauce 14.

Trippa Toscana

Calf's tripe, slow cooked w/onions, carrots, celery, fresh tomato and chopped sausages 15.

Stagione

Frisee, radicchio and romaine, goat cheese, fresh pears, toasted almonds, white Balsamic vinaigrette 10.

Endivia

Belgian endive, apples, crumbled Gorgonzola, olive oil & lemon 8.

Rughetta Cipolle e Ciliegino

Baby arugula, purple onions, cherry tomatoes, olive oil and red wine vinegar 8.

Italiana

Romaine, tomatoes, purple onions, white Balsamic vinaigrette, shaved Parmigiano 9.

Caesar

Traditional Caesar salad 9.

There is a 3.5% fee for all credit card payments

PASTA

Schiaffettoni

Rigatoni, ground sausage, mozzarella cheese, vodka sauce *18.*

Gnocchi Amalfitana

Homemade potato dumpling, tomato sauce, basil, melted mozzarella *20.*

Penne Norma

Eggplant, tomato sauce, basil, topped with shaved dried ricotta cheese *17.*

Cavatelli Bolognese

Fresh cavatelli with traditional meat sauce garnished with fresh whole-milk ricotta *19.*

Campanelle Mare e Monti

Flower-shaped pasta, shrimp, garlic, Gaeta olives, cherry tomatoes and arugula *22.*

Linguine Vongole

Thin linguine, garlic, Manila clams, extra virgin olive oil *22.*

ENTRÉE

Cotoletta alla Milanese

Veal Cutlet, pounded with seasoned breadcrumbs, topped with tricolor salad, cherry tomatoes and shaved Parmigiano cheese (or Parmigiana style with penne pasta) *24.*

Scaloppina ai Funghi di Bosco

Milk-fed veal scaloppine mushrooms, Marsala wine sauce, served with roasted potatoes *22.*

Pollo Scarpariello

Boneless chicken, garlic, lemon, balsamic vinegar and sausages *19.*

Pollo Martini

Pan seared Parmigiano-crust chicken cutlet with lemon, white wine and vermouth topped with fried artichoke hearts, served with roasted potatoes *19.*

Chicken Vodka Parmigiana

In vodka sauce with penne pasta *22.*

Sogliola Francaise

Garnished with a jumbo shrimp served with escarole and potatoes *26.*

Gamberoni Arracanati

Jumbo shrimp, oven baked oreganata style, set over angel hair pasta *23.*

Salmone Rughetta e Arance

Atlantic Filet of Salmon, grilled and set over arugula, fennel and fresh oranges, drizzled with balsamic glaze *25.*