



## Luncheon Menu

Available Monday – Friday

### Appetizers (Served Family Style) – Choose Two:

(\$4 per person for each additional appetizer)

#### **Fried Calamari**

Served with spicy marinara sauce

#### **Hot Antipasto**

Stuffed mushrooms, eggplant rollatini, sautéed artichoke hearts, clams oreganata, and broccoli rabe with sausage

#### **Cold Antipasto (add'l \$4 pp)**

Cured meats, Portobello mushroom with balsamic, roasted peppers, olives, Parmigiano Reggiano, and ricotta with honey

#### **Fried Zucchini**

Served with marinara sauce

#### **Arancini**

Rice balls stuffed with ricotta, mozzarella and lemon zest served with marinara sauce

#### **Insalata di Pesce (add'l \$4 pp)**

Chilled seafood salad of calamari, scungilli, shrimp, clams and mussels

#### **Mozzarella in Carrozza**

Crispy fried country bread stuffed with mozzarella served in a marinara sauce

#### **Salad Caprese**

Fresh mozzarella, sliced tomatoes, and roasted peppers topped with fresh basil

#### **Clams Oreganata**

Whole little neck clams topped with breadcrumbs, Pecorino Romano, garlic and oregano

### Salad – Choose One:

#### **Salad of Field Greens**

Mixed greens, cherry tomatoes and cucumbers in a sherry vinaigrette

#### **Caesar Salad**

Romaine lettuce and garlic croutons topped with shaved Parmesan cheese in a Caesar dressing

### Pasta – Choose One:

#### **Penne Marinara**

In a tomato sauce with fresh basil

#### **Penne Pomodoro**

In a crushed tomato, prosciutto, onion, and fresh basil sauce

#### **Penne alla Vodka**

In a tomato, cream and vodka sauce

### Entrées – Choose Four:

#### **Pollo Classics**

Choose one or more preparations: Parmigiana, Francese, Marsala, or Piccata

#### **Veal Classics**

(\$7.50 surcharge per order)

Choose one or more preparations: Parmigiana, Francese, Marsala, or Piccata

#### **Shrimp Classics**

(\$9.50 surcharge per order)

Choose one or more preparations: Parmigiana, Scampi, Francese, or Fra Diavolo

#### **Filet of Sole Francese**

In a lemon, white wine and butter sauce, served with sautéed spinach and saffron risotto

#### **Broiled Salmon**

Broiled in olive oil

#### **Tilapia Oreganata**

Classic crust of breadcrumbs, garlic and Pecorino Romano

#### **Salmone in Agrodolce**

Breaded in a sherry vinegar, honey, and sweet garlic sauce

#### **Eggplant Classics**

Choose one or more preparations: Parmigiana or Rollatini

#### **Ravioli Marinara**

Fresh ricotta ravioli in marinara sauce topped with shaved Parmesan cheese

#### **Chicken Bruschetta**

Grilled or breaded chicken breast topped with chopped tomatoes, onion, basil and garlic in a red wine vinaigrette

#### **Brasato al Barolo**

Braised beef short ribs in a Barolo wine sauce with mushrooms served with creamy polenta

#### **Porco**

Grilled pork chop served over a mushroom risotto with a hint of truffle oil

#### **Honey Balsamic Grilled Skirt Steak**

(\$9.50 surcharge per order)

Served with mixed vegetables and roasted potatoes

#### **Filetto di Manzo**

(\$9.50 surcharge per order)

Filet mignon served over sautéed spinach and roasted potatoes in a Gorgonzola-Cognac sauce with mushrooms

### **Coffee, Tea & Soda Included**

### **Dessert Platters or Fresh Fruit Included**

Occasion cakes available at separate charge.

**No Substitutions.**

<b>Unlimited Wine</b> Additional Cost
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<b>Carafes of Wine</b> Additional Cost
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<b>Unlimited Domestic Beer &amp; Wine</b> Additional Cost
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<b>White Tablecloths</b> \$1 per person
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<b>Cappuccino \$5 ❖ Espresso \$3.50 each</b>
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