

LUNCH

ANTIPASTI

AFFETTATO MISTO 14.95
AN ARRAY OF ITALIAN DELICATESSEN CUTS
AND ASSORTMENT OF MARINATED VEGETABLES

BRUSCHETTA 10.95
TOASTED CIABATTA BREAD TOPPED WITH
TOMATOES, ONIONS, GARLIC AND BASIL ALL
MARINATED WITH EXTRA VIRGIN OLIVE OIL, SALT
AND PEPPER

CALAMARI FRITTI 11.95
LIGHTLY BREADED AND FRIED CALAMARI

CALAMARI LUCIANA 13.95
CALAMARI SAUTÉED IN A WHITE WINE SAUCE
AND FRESH PLUM TOMATOES

CAPRESE 12.95
FRESH MOZZARELLA, TOMATOES AND FRESH BASIL
LEAVES FINISHED WITH EXTRA VIRGIN OLIVE OIL,
SALT AND PEPPER

CARPACCIO DI CARNE E PERE 14.95
THINLY SLICED BEEF, TOPPED WITH PEARS
AND SHAVED PARMESAN, DRIZZLED WITH
GORGONZOLA SAUCE

ZUPPA DI COZZE 12.95
MUSSELS SAUTÉED IN A WHITE WINE SAUCE AND
FRESH PLUM TOMATOES TOPPED WITH BLACK PEPPER
AND PARSLEY

SALSICCIA 9.95
ITALIAN SAUSAGE SERVED WITH HOMEMADE
TOMATOES TOPPED WITH RICOTTA

CARPACCIO DI SALMONE 13.95
SLICED SMOKED SALMON MARINATED WITH
OLIVE OIL AND LEMON JUICE, TOPPED WITH
CAPERS, ONIONS, AND GOAT CHEESE

POLPETTE 9.95
MADE IN HOUSE MEATBALLS WITH PORK,
BEEF AND VEAL SERVED WITH MARINARA AND
RICOTTA

ZUPPA

PASTA E FAGIOLI 7.95

STRACCIATELLA 7.95

INSALATA

INSALATA DI POLLO 15.95
MADE ON ORDER CHICKEN BREAST OVER ROMAINE,
ANCHOVIES, HOME MADE CROUTONS TOSSED WITH
CAESAR DRESSING AND PARMESAN CHEESE

INSALATA DI SALMONE 16.95
SALMON FILLET SERVED WITH MIXED GREENS,
GOAT CHEESE, CHERRY TOMATOES, DRIED
CRANBERRIES, AND SUNFLOWER SEEDS,
SERVED WITH CITRUS DIJON VINAIGRETTE

PANINI

SERVED WITH HOUSE SALAD

POLLO SALTIMBOCCA 10.95
GRILLED CHICKEN, FONTINA CHEESE AND
PROSCIUTTO CRUDO

POLLO PARMIGIANA 10.95
BREADED CHICKEN BREAST, WITH TOMATO
SAUCE AND MOZZARELLA

POLPETTE 10.95
MEATBALLS, MOZZARELLA, AND FRESH
MARINARA SAUCE

ITALIANO 10.95
SOPPRESSATA, CAPICOLLA, PROSCIUTTO
CRUDO, SALAME AND FONTINA CHEESE

PRANZO

POLLO SALTIMBOCCA 13.95
BONELESS CHICKEN BREAST LAYERED
WITH FONTINA CHEESE AND SAN DANIELE
PROSCIUTTO CRUDO FINISHED IN A WHITE
WINE BUTTER SAUCE SERVED WITH PARMESAN
MASHED POTATOES

PARMIGIANA DI MELENZANE 12.95
BAKED LAYERS OF EGGPLANT FILLED WITH
MOZZARELLA AND PARMESAN CHEESE,
SERVED WITH SPAGHETTI

LASAGNA DI CARNE 13.95
BAKED LAYERS OF PASTA SHEETS FILLED IN
BETWEEN WITH MEAT SAUCE, RICOTTA AND
MOZZARELLA

SPAGHETTI CON POLPETTE 10.95
HOMEMADE VEAL, PORK AND BEEF MEATBALL
SERVED WITH MARINARA SAUCE AND FRESHLY
GRATED PARMIGGIANO CHEESE

SPAGHETTI PUTTANESCA 12.95
FRESH PLUM TOMATO SAUCE, OLIVES AND
CAPERBERRIES

POLLO ALLA PARMIGIANA 13.95
LIGHTLY BREADED BONELESS CHICKEN
BREAST, TOPPED WITH HOMEMADE TOMATO
SAUCE AND MOZZARELLA CHEESE, SERVED
OVER SPAGHETTI

POLLO SOFIA 13.95
BONELESS CHICKEN BREAST, TOMATOES,
GARLIC AND BASIL, FINISHED WITH WHITE
WINE AND A TOUCH OF FRESH PLUM TOMATO
SAUCE, SERVED OVER SPAGHETTI

POLLO AL MARSALA 13.95
BONELESS CHICKEN BREAST, SAUTÉED
MUSHROOMS FINISHED WITH MARSALA WINE
REDUCTION SAUCE SERVED WITH PARMESAN
MASHED POTATOES

TORTELLINI AI FORMAGGI 12.95
CHEESE TORTELLINI, PEAS, AND PANCETTA,
FINISHED WITH CREAM SAUCE

SIDE SALADS

ALL SIDE SALADS 4.95

INSALATA DELLA CASA
MIXED GREENS, TOMATOES, PEARS, AND
SHAVED PARMESAN, SERVED WITH HOMEMADE
ITALIAN VINAIGRETTE

INSALATA DI SPINACI
FRESH SPINACH LEAVES, TOMATOES, ONIONS
AND ITALIAN BACON, SERVED WITH HOMEMADE
ITALIAN VINAIGRETTE

INSALATA DI CESARE
ROMAINE, ANCHOVIES, CROUTONS, AND
PARMESAN CHEESE TOSSED WITH CAESAR
DRESSING

INSALATA FRESCA
ARUGULA, SHAVED PARMESAN, TOMATOES
SERVED WITH HOUSE VINAIGRETTE

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES, AS
NOT ALL INGREDIENTS ARE LISTED ON THE MENU. THERE
IS A RISK ASSOCIATED WITH THE CONSUMPTION OF SMOKED
SALMON AND RAW OR UNDERCOOKED ANIMAL FOODS.

PIZZA

MARGHERITA 12.95
FRESH MOZZARELLA, PLUM TOMATO SAUCE,
AND BASIL

PIZZA IMBOTTITA 14.95
CALZONE AL FORNO MADE WITH PROSCIUTTO
HAM, FRESH MOZZARELLA, AND RICOTTA

ARMANDO'S 16.95
SPICY NEAPOLITAN SALAME, ARTICHOKE, RICOTTA
AND MOZZARELLA WITH LIGHT TOMATO SAUCE

VEGETALI 14.95
MOZZARELLA, TOMATOES, ONIONS, ARUGULA,
MUSHROOMS, PEPPERS, AND BLACK OLIVES

SAN GIOVANNI 16.95
SAUTÉED MUSHROOMS, MOZZARELLA, FRIED
EGGS DRIZZLED WITH TRUFFLE OIL

SAN DANIELE 16.95
SAN DANIELE PROSCIUTTO CRUDO, SHAVED
PARMESAN, FONTINA CHEESE, AND ARUGULA

CARNE 16.95
SAUSAGE, CHICKEN, PROSCIUTTO HAM, PANCETTA,
MOZZARELLA, AND FRESH TOMATO SAUCE

BIANCA 13.95
GORGONZOLA, RICOTTA, MOZZARELLA, AND
PARMESAN

PROSCIUTTO E FICHI 16.95
MOZZARELLA, SAN DANIELE PROSCIUTTO CRUDO,
FIG JAM, AND GORGONZOLA

NAPOLI 16.95
SHRIMP, CALAMARI, SHELLED MUSSELS,
MOZZARELLA, AND FRESH PLUM TOMATO SAUCE

CREATE YOUR OWN 12.95
FRESH MOZZARELLA, PLUM TOMATO SAUCE, AND
BASIL

ADD 4.95 EACH: EGGS, SALAME OR
SAN DANIELE PROSCIUTTO

ADD 2.95: PANCETTA

ADD A TOPPING 1.00 EACH: OLIVES, ROASTED
PEPPERS, ZUCCHINI, GORGONZOLA, ONIONS,
EGGPLANT, MUSHROOMS, SAUSAGE, FONTINA,
ANCHOVIES, CHICKEN, ARTICHOKE, BROCCOLI

BEVERAGES

BEVERAGES 2.50
COKE, DIET COKE, SPRITE, GINGER ALE,
LEMONADE, UNSWEETENED ICED TEA,
RASPBERRY ICED TEA, CRANBERRY JUICE,
ORANGE JUICE, TONIC WATER

BOTTLED WATER 2.95
STILL OR SPARKLING