

LUNCH

ANTIPASTI

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

BRUSCHETTA 9.95
TOASTED ITALIAN 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 12.95
CALAMARI SAUTÉED IN A WINE SAUCE AND
FRESH PLUM TOMATOES

CAPRESE 12.95
FRESH MOZZARELLA SERVED OVER ARUGULA,
AND TOMATOES, TOPPED WITH BASIL PESTO

CARPACCIO DI CARNE E PERE 13.95
THINLY SLICED BEEF, TOPPED WITH PEARS
AND SHAVED PARMESAN, DRIZZLED WITH
GORGONZOLA SAUCE

ZUPPA DI COZZE 12.95
MUSSELS SERVED WITH LEMON SEAFOOD
BROTH AND FRESH PARSLEY

CARPACCIO DI SALMONE 12.95
SLICED SMOKED SALMON MARINATED WITH
OLIVE OIL AND LEMON JUICE, TOPPED WITH
CAPERS, ONIONS, AND GOAT CHEESE

ZUPPA

PASTA E FAGIOLI 7.95

STRACCIATELLA 7.95

INSALATA

PANZANELLA CON POLLO 13.95
TOASTED ITALIAN BREAD, CHICKEN, RADICCHIO,
ARUGULA, TOMATOES, OLIVES, RED ONIONS,
ARTICHOKES ALL TOSSED WITH EXTRA VIRGIN
OLIVE OIL AND BALSAMIC VINEGAR TOPPED WITH
SHAVED PARMESAN CHEESE

ITALIAN COBB SALAD 13.95
ROMAINE, EGGS, PANCETTA, CHICKEN, OLIVES,
TOMATOES AND CRUMBLED GORGONZOLA CHEESE
SERVED WITH HOMEMADE ITALIAN
VINAIGRETTE

INSALATA DI SALOME 15.95
SALMON FILLET SERVED WITH MIX GREENS,
GOAT CHEESE, CHERRY TOMATOES, DRIED
CRANBERRIES, AND SUNFLOWER SEEDS,
SERVED WITH CITRUS DIJON VINAIGRETTE

PANINI

SERVED WITH HOUSE SALAD

POLLO SALTIMBOCCA 9.95
GRILLED CHICKEN, FONTINA CHEESE AND
PROSCIUTTO COTTO, SERVED WITH PESTO
SAUCE

POLLO PARMIGIANA 9.95
BREADED CHICKEN BREAST, WITH TOMATO
SAUCE AND MOZZARELLA

POLPETTE 9.95
MEATBALLS, MOZZARELLA, AND FRESH
MARINARA SAUCE

ITALIANO 9.95
SOPPRESSATA, CAPICOLLA, PROSCIUTTO
COTTO, SALAME, FONTINA CHEESE SERVED
WITH PESTO SAUCE

PRANZO

POLLO SALTIMBOCCA 12.95
BONELESS CHICKEN BREAST LAYERED WITH
FONTINA CHEESE AND PROSCIUTTO COTTO
FINISHED IN A WHITE WINE BUTTER SAUCE
OVER SPAGHETTI

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

LASAGNA DI CARNE 11.95
LAYERS OF HOMEMADE PASTA WITH MEAT
SAUCE, RICOTTA, AND MOZZARELLA, FINISHED
WITH FRESH PLUM TOMATO SAUCE

SPAGHETTI MEDITERRANEO 10.95
RUSTIC TOMATOES, OLIVES, GARLIC, AND
FRESH BASIL, FINISHED WITH WHITE WINE
SAUCE

SPAGHETTI CON POLPETTE 12.95
MEATBALLS, FRESH PLUM TOMATO SAUCE
AND PARMESAN

PAPPARDELLE AL BASILICO 10.95
HOMEMADE PESTO BASIL SAUCE

PAPPARDELLE PUTTANESCA 10.95
FRESH PLUM TOMATO SAUCE, OLIVES AND
CAPERBERRIES

PASTA ALLA FORNO 10.95
TRADITIONAL BAKED PASTA

POLLO ALLA PARMIGIANA 11.95
LIGHTLY BREADED BONELESS CHICKEN
BREAST, TOPPED WITH HOMEMADE TOMATO
SAUCE AND MOZZARELLA CHEESE, SERVED
OVER SPAGHETTI

POLLO SOFIA 11.95
BONELESS CHICKEN BREAST, TOMATOES,
GARLIC AND BASIL, FINISHED WITH WHITE
WINE AND A TOUCH OF FRESH PLUM TOMATO
SAUCE, SERVED OVER SPAGHETTI

POLLO MARSALA 12.95
BONELESS CHICKEN BREAST, SAUTÉED
MUSHROOMS FINISHED WITH MARSALA WINE
REDUCTION SAUCE SERVED OVER SPAGHETTI

TORTELLINI AI FORMAGGI 9.95
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 12.95
CALZONE AL FORNO MADE WITH PROSCIUTTO
HAM, FRESH MOZZARELLA, AND RICOTTA

ARMANDO'S 15.95
SPICY NEAPOLITAN SALAME, ARTICHOKES,
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 15.95
SAUSAGE, CHICKEN, PROSCIUTTO HAM, PANCETTA,
MOZZARELLA, AND FRESH TOMATO SAUCE

BIANCA 13.95
GORGONZOLA, RICOTTA, MOZZARELLA, AND
PARMESAN

CAPRESE 14.95
MOZZARELLA, GRAPE TOMATOES, AND BASIL

PROSCIUTTO E FICHI 15.95
MOZZARELLA, SAN DANIELE PROSCIUTTO CRUDO,
FIG JAM, AND GORGONZOLA

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

PANCETTA E FORMAGGIO 15.95
PANCETTA, MOZZARELLA, AND RICOTTA

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

**ADD 4.95 EACH: EGGS, SALAME OR
SAN DANIELE PROSCIUTTO**

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

BEVERAGES

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

BOTTLE WATER 2.95
STILL OR SPARKING

ESPRESSO 2.95

CAPPUCCINO 3.95