

LUNCHEON MENU

ANTIPASTI

- Ravioli del Giorno** The chef's daily selection of housemade stuffed pasta \$12.5
Calamari Fritti Squid in buttermilk batter, fried crispy, marinara sauce \$9.5
Carciofi alla Romana Whole artichoke stuffed with mushrooms and pancetta, lemon vinaigrette \$10.5
Melanzane Timbalo Roasted eggplant, fresh mozzarella, basil, tomato, herbs, Pecorino Toscano, lemon basil vinaigrette \$10.
Caprese Slow-roasted roma tomatoes, buffalo mozzarella, basil pesto, pine nuts, balsamic reduction \$10.
Cappesante in Padella Pan-seared sea scallops, applewood smoked bacon, sautéed leeks, port wine reduction \$12.
Bruschetta Toppings of tomato relish, sweet roasted peppers, and goat cheese on housemade grilled bread \$9.5
Vongole alla Vapore Steamed littleneck clams in a spicy tomato broth \$10.
Prosciutto di Parma e Melone Thinly sliced prosciutto di Parma, honeydew, cantaloupe, drizzle of honey, shaved Pecorino \$11.

ZUPPE

- Minestrone** An old favorite prepared with fresh garden vegetables \$7.5
Zuppa del Giorno Chef's creation of the day \$Market Price

INSALATE

- Insalata di Fragole** Mixed greens, strawberries, grilled onions, spiced walnuts, goat cheese, strawberry vinaigrette \$9.
Cesare Romaine lettuce, our housemade dressing, grated parmesan \$7.
L' Indivia Belga Belgian Endive, Granny Smith apples, spiced walnuts, Gorgonzola cheese, caramelized onions, sherry walnut vinaigrette \$8.5
Insalata di Pomodoro e Basilico Red grape and yellow pear tomatoes, sweet onions, basil, balsamic, extra virgin olive oil, goat cheese, crostini \$9.

LE PASTE

(Whole Wheat Spaghetti available for substitution)

- Tortellini** Salmon, red bell peppers, scallions, sweet peas, brandy cream sauce \$15.5
Fettuccine Jumbo lump crab meat, garlic, chilies, tomato sauce, diced onions, cream \$17.5
Tortiglioni Sea scallops and jumbo shrimp with classic puttanesca sauce \$17.
Orecchiette Spicy Italian sausage, broccoli rabe, sliced garlic, white wine, extra virgin olive oil \$14.
Gnocchi Fresh plum tomatoes, green olives, smoked mozzarella, marjoram \$14.
Orzetto Fresh lobster, lobster stock, parmesan, cream, basil \$17.5
Linguine Little neck clams, garlic, chilies, white wine, clam juice, herbs \$14.5
Spaghettini Jumbo shrimp, garlic, chilies, marinara sauce \$17.5
Pappardelle Beef, veal, and pork ragu, diced tomatoes, marinara sauce, cream \$17.5
Ravioli Filled with ricotta cheese, choice of either basil pesto cream sauce or tomato sauce \$14.

CHEF'S SPECIALTIES

- Vitello Piccata** Veal scallopini, lemon, capers, white wine; served with white and green asparagus \$16.
Crab Cake Chesapeake A Maryland-style jumbo lump crab cake, basil vinaigrette, tomato-olive relish \$19.
Risotto del Giorno Carnaroli rice with chef's choice of seasonal ingredients \$17.
Pollo di Petto Pan-seared chicken breast, roasted root vegetables, Madeira sauce \$15.
Salmone Herb-rubbed salmon fillet, grilled, ragu of fava beans, fresh corn, sweet peas, beet reduction \$17.

PANINI

(Panini are served with your choice of Kaiser or multigrain roll)

- Melanzane Napoletana** Fried eggplant, tomato sauce, aged provolone \$9.5
Muffaletta Capocollo ham, mortadella, Genoa salami, fontina cheese, olive tapenade, sliced tomato, lettuce; served warm \$11.
Burger Pizaioli Fresh beef patties, sautéed onions and mushrooms, tomato sauce, mozzarella \$11.5
Insalata di Gamberi Shrimp tossed with red onion, celery, scallions, basil, mayonnaise, Old Bay \$12.
Pollo alla Limone Grilled marinated chicken breast, mushrooms, mozzarella, lemon, butter, Marsala wine \$11.
Portobello Marinated portobello, grilled and sliced, herb goat cheese, basil pesto \$10

PIZZA

INDIVIDUAL 11" HOUSEMADE FRESH DOUGH BRICK OVEN BAKED PIZZA

- Margherita** Our tomato sauce, sliced tomatoes, mozzarella, basil, extra virgin olive oil \$11.5
Verdura Grilled vegetables, goat cheese, oregano, cream \$12.
Frutti di Mare Spicy tomato sauce, shrimp, crab, mozzarella \$13.
Salsiccia Tomato sauce, hot Italian sausage, ricotta, mozzarella \$11.
Bamboccio Tomato sauce, pepperoni, hot peppers, mozzarella \$10.

CONTORNI

- Broccoli di Rabe o Spinaci Aglio e Olio** Broccoli rabe or spinach with garlic and olive oil \$6.5
Pasta al Pomodoro Capellini or tortiglioni pasta in tomato sauce \$6.5
Vegetali dello Chef The Chef's selection of seasonal vegetables \$6.



Buon Appetito!

Brian Murname
Executive Chef

