LUNCH MENU

ANTIPASTI (APPETZERS)



Seasoned and deep fried with cherry peppers served with homemade marinara dipping sauce.

Bruschetta | 12

Toasted italian bread topped with fresh tomato, onions, garlic and basil.

Eggplant Caprese | 12 Breaded eggplant topped with fresh mozzarella, sliced tomato and basil drizzled with balsamic reduction

Mussels or Clams Portof ino 16

Sauteed in olive oil, white wine, garlic & spices – or – Homemade marinara sauce.

Garlic Knots 8

Homemade dough tied in a knot and baked with garlic, olive oil, parsley and parmigiano cheese.





(SALAD)

Salad Caprese: 11 Fresh mozzarella cheese, tomatoes and basil drizzled with a balsamic reduction and extra virgin olive oil.

Caesar Salad: 14

Crispy romaine topped with shaved parmigiano and rustic croutons.

Mixed lettuce with feta cheese, artichoke hearts, roasted red peppers, kalamata olives, stuffed grape leaves & pepperoncini.

Antipasto Salad: Small 11 / Large 16 An array of meats, cheese, olives and pepperoncini on a bed of mixed lewttuce.

House Salad 9

Mixed lettuce with tomato, onion, olives, cucumbers and pepperoncini.

Add. Shrimp 7 / Chicken 5 / Prosciutto 6

ZUPPA (SOUP)

Seafood Bisq ué²⁰¹⁹ Award Winner) | 12

Pasta Fagioli | 7 Gently simmered white cannellini beans, tomatoes and a blend of spices. Minestrone 7

PIATTI AL FORNO (BAKED DISHES) Manicotti (Cheese, Spinach, or Meat) | 11 Lasagna Bolognese al Forno | 11 Specially seasoned ricotta stuffing wrapped in pasta and baked with Oven baked pasta layered with ground beef, sausage and a ricotta & mozzarella cheese and pomodoro sauce. mozzarella cheese blend; topped with pomodoro Sauce.

Stuffed Shells | 11

Jumbo shells filled with ricotta and mozzarella cheese blended with pomodoro sauce.

Ziti al Forno | 11 Ricotta and mozzarella cheese blended with pomodoro sauce and baked to a golden brown.



Eggplant Parmigiana | 11 Fresh eggplant sliced, breaded and layered with pomodoro sauce parmigiana and mozzarella cheeses and baked. Served with spaghetti.

Ravioli (Meat, Cheese or Combo) | 12

Your choice of ravioli steamed and smothered in our pomodoro sauce.



FRUTTI DI MARE (SEAFOOD)

Cod Siciliana | 13 Cod sauteed with artichoke hearts, capers and kalamata olives in our marinara sauce over Linguine.

Calamari Marinara | 13 Seasoned and sauteed calamari with our marinara sauce, Served over Linguine.



Parmigiana Lightly breaded, topped with our pomodoro sauce, parmigiana and mozzarella cheese. Served over spaghetti. **Onions & mushrooms sauteed in our marinara sauce and** served over linguine

Francese:

Lightly battered and sauteed in a lemon, white wine and butter sauce. Served over linguine.

LE PASTO

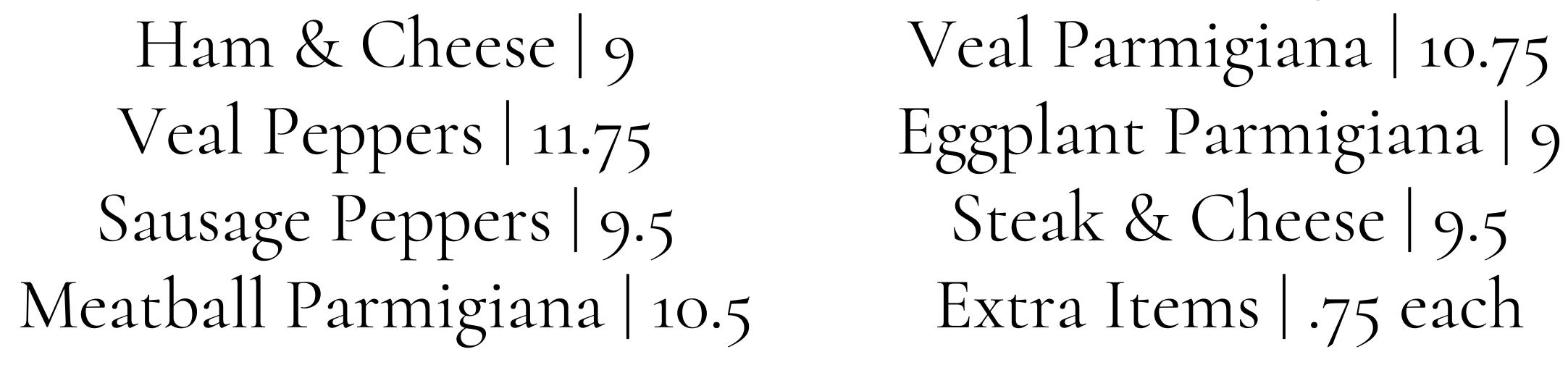
CHOOSE YOUR SAUCE Tomato/ Marinara / Aglio E Olio | 10 Meatballs / Sausage / Meat Sauce | 12 Alfredo / Baby Clams (White or Red) | 13

CHOOSE YOUR PASTA: Spaghetti / Linguini / Capellini / Penne Gnocchi / Tortellini / Cavatelli | +4

Gluten Free | +3

CONTORNI (SIDES) Sauteed Spinach / Sauteed Mushrooms / Mixed Vegetables | 9 Sausage or Meatballs 7 Garlic Bread 5 Add Cheese | +1 Side Caesar Salad | 7 Side House Salad 6

PANINO SOTTOMARINO (SUBS) Italian Combo | 9.5 Chicken Parmigiana | 9.5





WARNING - CONSUMING RAW OR UNDERCOOKED MEAT, FISH, POULTRY, SEAFOOD OR SHELLFISH INCREASES THE RISK OF CONTRACTING A FOODBORNE ILLNESS. FOOD ALLERGY NOTICE - PLEASE BE ADVISED THAT FOOD PREPARED ON PREMISE MAY CONTAIN: MILK, EGG, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH & SHELLFISH -GLUTEN FREE OPTIONS MAY BE AVAILABLE FOR SOME ENTREES (CONSULT YOUR SERVER FOR YOUR SPECIFIC NEEDS)-



GOURMET PIZA Napolitana Thin - SM(9'') | 15 / MED(14'') | 18 / LRG(16'') | 20

16" Sicilian 21

Gluten and Dairy Free Traditional or Caulif lower | 19 Vegan/Dairy free cheese | +3 (Mozzarella only)

Premium Meats - Ham, sausage, pepperoni, bacon, mozzarella & sauce.

Veggie – Onion, green pepper, mushrooms black olives mozzarella & sauce.

Margarita – Mozzarella cheese, fresh tomato, fresh basil mozzarella & sauce.

Cheesesteak - Chopped Philly steak, white American cheese & mozzarella cheese.

Bianca (White Pizza) - Ricotta, mozzarella & romano cheese.

Chicken Parmigiana - Diced chicken cutlet, topped with cheese & sauce.

Mediterranean – Fresh Spinach, artichoke hearts, feta cheese, banana peppers, kalamata olives, sundried tomatoes & olive oil.

(Not available in sicilian)

TRADITIONAL PIZZA

Napolitana Thin - SM(9'') | 10 / MED(14'') | 13 / LRG(16'') | 1516" Sicilian | 16

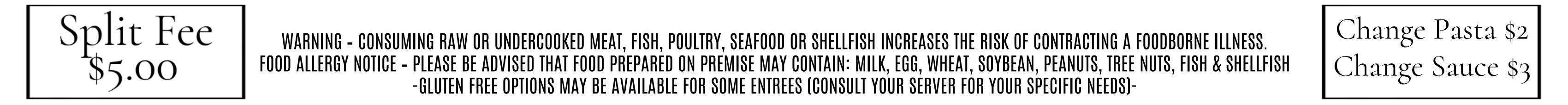
Gluten and Dairy Free Traditional or Caulif lower | +3 Vegan/Dairy free cheese | +\$3 (Mozzarella only)

Traditional Toppings: 1.25 each

Pepperoni / Green Pepper / Sausage / Bacon / Ham / Basil / Jalapeno / Diced Tomato / Onion / Mushroom Extra Cheese / Anchovies / Black Olives / Banana Peppers

Artichoke / Eggplant / Roasted Red Peppers / Ricotta / Meatballs / Spinach

Chicken / Prosciutto



DINNER MENU

ANTIPASTI (APPETZERS)

Calamari Fritti 14

Seasoned and deep fried with cherry peppers, served with homemade marinara dipping sauce.

Bruschetta | 12

Toasted Italian bread topped with fresh fomato, onions, garlic and basil.

Mussels or Clams Portof ino 16

Sauteed in olive oil, white wine, garlic & spices – or – Homemade marinara sauce.

Garlic Knots | 8

Eggplant Caprese | 12 Breaded eggplant topped with fresh mozzarella, slkiced tomato and fresh basil Homemade dough tied in a knot and baked with garlic, olive oil, parsley and drizzled with balsamic reduction parmigiano cheese.





(SALAD)

Salad Caprese: 11

Fresh mozzarella cheese, tomatoes and basil drizzled with a balsamic reduction and extra virgin olive oil.

Caesar Salad: 14

Crispy Romaine, topped with shaved parmigiano and rustic croutons.

Mixed lettuce with feta cheese, artichoke hearts, roasted red peppers, kalamata olives, stuffed grape leaves & pepperoncini.

Antipasto Salad: Small 11 / Large 16 An array of meats, cheese, olives and pepperoncini on a bed of mixed lettuce.

House Salad 9

Crisp iceburg and romaine lettuce with tomato, onion, olives, cucumbers and pepperoncini.

Add: Shrimp 7 / Chicken 5 / Prosciutto 6

ZIPPA (SOUP)

Seafood Bisq ué²⁰¹⁹ Award Winner) | 12

Pasta Fagioli | 7 Gently simmered white cannellini beans, tomatoes and a blend of spices.

Minestrone 7

PIATTI AL FORNO (BAKED DISHES) Manicotti (Cheese, Spinach, or Meat) | 18

Specially seasoned ricotta stuffing wrapped in pasta and baked with mozzarella cheese and pomodoro sauce.

Stuffed Shells | 17 Jumbo shells filled with ricotta and mozzarella cheese blended with pomodoro sauce.

Lasagna Bolognese al Forno | 18 Oven baked pasta layered with ground beef, sausage and a ricotta & mozzarella cheese blend; topped with pomodoro Sauce.

Ziti al Forno | 17 Ricotta and mozzarella cheese blended with pomodoro sauce and baked to a golden brown.



The classic rich alfredo sauce with parmigiano cheese over fettuccini. (Add: Primavera | +3 / Chicken: | +5 / Shrimp | +7) Eggplant Parmigiana | 17 Fresh eggplant sliced, breaded and layered with sauce parmigiana and mozzarella cheeses and baked.

Fettuccini Alla Carbonara: 22

Sauteed in a cream sauce with pancetta, egg and parmigiano cheese.



Veal sauteed with prosciutto, melted provelone & sage sauce over linguine

Your choice of ravioli steamed and smothered in our pomodoro sauce.



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FRUTTI DI MARE (SEAFOOD)

Cod Siciliana | 24 Cod sauteed with artichoke hearts, capers and kalamata olives in our marinara sauce over Linguine.

Lobster Ravioli alla Vodka | 24 Sauteed in a vodka blush sauce. (Add Shrimp or Bay Scallops | 7)

Gnocchi alla Verde | 24 Sauteed with shrimp in a fresh pesto sauce and parmigiana Fritti di Mare | 25 Sauteed clams, mussels, shrimp and calamari with our marinara sauce, Served over Linguini.

Calamari Marinara | 21

Seasoned and sauteed calamari with our marinara sauce, Served over linguine.

Linguine & Clams | 23 Fresh clams sauteed in olive oil, lemon, garlic and white wine. Served over linguine.

cheese.

Mussels fra Diavolo | 23 Mussels sauteed in a spicy plum tomato sauce or white wine sauce. Served over linguine

Shrimp Parmigiana 23 Shrimp breaded, baked and smothered with sauce and mozzarella cheese. Served with spaghetti

BISTECCA ALLA GRIGLIA (STEAK FROM THE GRILL)

Chef 's Choice Steak Market Price

POLLO Free Range – All-Natural





Parmigiana Lightly breaded, topped with our pomodoro sauce, parmigiana and mozzarella cheese. Served over spaghetti.

Piccata:

Classic lemon butter, caper and white wine sauce. Served over linguine.

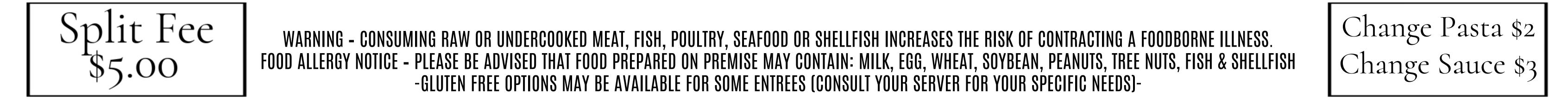
Sauteed mushrooms in a brown marsala wine sauce. Served over linguine.

Marsala:

Francese:

Lightly battered and sauteed in a lemon, white wine, brandy and butter sauce, Served over linguine.





LE PASTO (PASTA)

CHOOSE YOUR SAUCE: Tomato/ Marinara / Aglio E Olio | 14 Meatballs / Sausage / Meat Sauce | 18 Alfredo / Baby Clams (White or Red) | 19 CHOOSE YOUR PASTA: Spaghetti / Linguini / Capellini / Penne Gnocchi / Tortellini / Cavatelli| +5 Gluten Free | +3



Napolitana Thin | 15

Gluten and Dairy Free Traditional or Caulif lower | 19 Vegan/Dairy free cheese | +4 (Mozzarella only)

Premium Meats - Ham, sausage, pepperoni, bacon moxxarella & sauce.

Veggie - Onion, green pepper, mushrooms, black olives moxxarella & sauce.

Margarita - Fresh tomato, fresh basil, moxxarella & sauce.

Cheesesteak - Chopped Philly steak, white American cheese & mozzarella cheese.

Bianca (White Pizza) – Ricotta, mozzarella & romano cheese.

Chicken Parmigiana - ^{Diced chicken cutlet, topped with mozzarella & sauce.} Mediterranean - ^{Fresh spinach, artichoke hearts, feta cheese, banana peppers, sundried tomatoes, kalamata olives & olive oil.}

TRADITIONAL PIZZA Napolitana Thin | 10 Gluten and Dairy Free Traditional or Caulif lower | 15 Vegan/Dairy free cheese | +3 (Mozzarella only)

Traditional Toppings: 1.25 each

Pepperoni / Green Pepper / Sausage / Bacon / Ham / Basil / Jalapeno / Diced Tomato / Onion / Mushroom / Extra

Cheese / Anchovies / Black Olives / Banana Peppers / Spinach

Special Toppings 3 each.

Premium Toppings | 5 each

Artichoke / Eggplant / Roasted Red Peppers / Ricotta / Meatballs

Chicken / Prosciutto

