

Lunch

Appetizers

- Mozzarella Caprese**..... \$8.50
Fresh homemade Mozzarella mini tower served in seasoned Pesto dressing with basil and tomatoes drizzled with a balsamic reduction
- Carpaccio of Beef** \$10.50
Cured raw paper thin slices of beef, topped with arugula, parmigiano, drizzled with extra virgin olive oil and chopped tomato dressing
- Carpaccio of Salmon**..... \$12.50
Fresh paper thin raw salmon, topped with arugula and parmigiano, drizzled with extra virgin olive oil and chopped tomato dressing
- Tuna Tartar**..... \$10.25
Fresh tuna, topped with avocado, olives, mango, and capers, served with crostini bread
- Calamari and Zucchini**..... \$11.50
Deep fried rings of calamari and french fried zucchini served with spicy marinara
- Meatballs**..... \$10.50
American grass fed beef and pork meatballs mixed together with parmigiano and pecorino in a savory tomato sauce, topped with ricotta
- Mussels Marechiaro** \$12.50
Fresh mussels, sautéed in a delicate tomato and basil sauce with a touch of garlic and white wine reduction, served with crostini bread

Salads

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| Three Color Salad \$7.50
Spring mixed greens with radicchio, arugula, frisee, and cherry tomatoes, caressed in a balsamic vinaigrette | Traditional Caesar Salad \$7.50
Classic romaine lettuce leaves and hearts tossed in our homemade Caesar dressing and topped by broiled seasoned croutons and Parmigiano cheese |
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Soups

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| Lentil Soup \$6.00
Fresh lentil soup with spinach served with ditalini pasta | Pasta Fagioli \$6.00
Tuscan white bean soup | Minestrone \$6.50
Mixed vegetable soup served with angel hair pasta |
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Entrées

Steaks

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| Skirt Steak | \$17.95 | Tagliata | \$18.50 |
| 10 oz. Black Angus beef skirt steak, rubbed with house seasoning and grilled to your liking | | 8 oz. NY steak grilled and served with arugula and shaved parmigiano cheese | |

Pollo - Chicken

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| Chicken Parmigiana | \$14.95 | Chicken Milanese | \$14.95 |
| Pan fried breast of chicken lightly breaded in a delicate tomato sauce and topped with fresh mozzarella and parmigiano cheese served with a side of angel hair in our marinara sauce | | Chicken breast lightly breaded and sautéed topped with spring mixed greens and cherry tomatoes, caressed in a balsamic vinaigrette wrapped in a shaved cucumber | |
| Chicken Marsala | \$14.95 | Chicken Piccata | \$13.95 |
| Breast of organic chicken lightly sautéed, tossed in a mixed mushroom Marsala wine sauce with a touch of demi glace sauce | | Organic chicken breast sautéed in a white wine lemon butter caper sauce | |
| | | Chicken Paillard | \$12.95 |
| | | Butterflied 10 oz. breast of chicken grilled and topped with tricolore salad | |

Veal

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| Veal Piccata | \$16.95 | Veal Marsala | \$16.95 |
| Veal medallions sautéed in delicate white wine lemon butter caper sauce | | Veal lightly sautéed tossed in mixed mushroom marsala wine sauce with a touch a demi glace sauce | |

Pesce - Fish

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| Grilled Salmon | \$16.95 |
| 8 oz. of fresh Alaskan salmon, simply done on the grill | |
| Corvina Puttanesca | \$16.95 |
| Filet of fresh corvina sautéed in a delicate tomato capers, olive, onions and white wine sauce | |
| Tonno al Sesamo | \$16.95 |
| Black-white sesame crusted tuna sautéed in a delicate soy sauce | |

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions

Pizza From Our Wood Stone Oven

Margherita	\$8.95
Tomato sauce and mozzarella	
Pepperoni	\$9.50
Tomato sauce, mozzarella, topped with slices of Italian spicy salami	
Primavera	\$9.95
Fresh seasonal vegetables and mozzarella	

Flatbreads

Chicken Flatbread	\$8.95
A light thin crust, rolled by hand, topped with a touch of marinara sauce, diced grilled chicken, roasted bell peppers, mozzarella cheese, basil and drizzled with extra virgin olive oil baked in our oven with a sprinkle of parmigiano reggiano	
Shrimp Flatbread	\$9.50
A light thin crust made by hand, baked in our oven topped with chopped shrimp, goat cheese, a touch of marinara sauce, spinach, and drizzled with extra virgin olive oil	
Smoked Salmon Flatbread	\$13.50
A light thin crust made by hand, baked in our oven, topped with Scottish smoked salmon, brie cheese, drizzled with extra virgin olive oil, touch of mustard, and chopped baby parsley	
Flatbread Paradiso	\$11.50
A light thin crust made by hand, baked in our oven, baked with mozzarella, topped with prosciutto, arugula, shaved parmigiano, and drizzled with extra virgin olive oil	
Flatbread fra Diavolo	\$10.50
A light thin crust made by hand, baked in our oven with spicy tomato sauce, mozzarella, and topped with spicy sausage, roasted portobello mushrooms	

Main Course Salads

Grilled Salmon	\$13.95
Mixed field greens, tossed in an extra virgin olive oil, balsamic vinegar, lemon juice, chopped tomato and chopped sweet onions, topped with grilled salmon	
Sirloin Strips	\$14.95
Sautéed, bite sized sirloin strips, marinated in garlic and rosemary, served with arugula and fresh diced tomatoes	
Grill Shrimp Salad	\$13.50
Served over fresh baby arugula, onions, carrots with lemon oil dressing, cherry tomatoes and avocado salad	

Mozzarella Bar Experience

Prosciutto San Daniele aged 24 months topped with wedges of fresh tomato, marinated in extra virgin olive oil, lemon juice, sweet onions, and a touch of garlic..... \$15.95
+ *Burrata* +2.00

Fresh vegetables, roasted marinated peppers with mushrooms and artichokes in extra virgin olive oil, lemon juice, and balsamic vinegar..... \$15.95
+ *Burrata* +2.00

Scottish smoked salmon served with cherry tomatoes drizzled in extra virgin olive oil and balsamic reduction..... \$15.95
+ *Burrata* +2.00

Bresaola, cured paper thin beef slices of fresh tomato, basil, baby arugula, extra virgin olive oil..... \$15.95
+ *Burrata* +2.00

Pasta

Chicken \$3 or Shrimp \$4 can be added to any pasta dish

Capellini Pomodoro..... \$10.00
Angel hair pasta tossed in our delicate homemade marinara sauce, topped with parmigiano

Fettuccini Alfredo \$12.95
Fettuccini pasta tossed in a delicate butter cream sauce, topped with parmigiano reggiano

Spaghetti Meatballs..... \$13.95
Spaghetti tossed in our fresh marinara sauce, topped with our homemade delicate meatballs

Linguine Vongole \$14.95
Flat thinned pasta tossed with fresh clams, garlic, extra virgin olive oil in a tomato sauce or white clam sauce

Ravioli Olivia \$13.95
Homemade round pasta filled with a delicate ricotta cheese mousse and spinach, served in a cream sauce and a touch of tomato

Spaghetti Bolognese..... \$13.00
Spaghetti pasta in a homemade pork & beef sauce, topped with parmigiano

Linguini Mare \$15.95
Flat thin pasta served in an array of fresh seafood in a delicate tomato sauce or white wine sauce

Rigatoni alla Matricana..... \$12.00
Rigatoni pasta with red onions, Guanciale (Italian bacon) and fresh tomatoes in Marinara sauce

Pennette al Pesto..... \$12.00
Served in delicate basil pesto genovese sauce

Paglia & Fieno \$13.25
Fettucine with Italian sausage, mushrooms and peas in delicate cream parmigiano sauce