

LUNCH SPECIALS

11:30PM TO 3:30PM
(MONDAY THROUGH FRIDAY ONLY)

SOUPS – 7

PASTA FAGIOLI • VEGETABLE MINISTRONE • ESCAROLE AND BEANS
TORTELLINI IN BRODO • STRACCIATELLA ROMANO

COMBINE ANY OF OUR HOMEMADE SOUPS WITH YOUR CHOICE OF ANY SMALL SALAD FOR 14 DOLLARS

WRAPS OR PANINIS – 14

YOUR CHOICE OF ANY OF THE FOLLOWING

PADRINO

BROCCOLI RABE, GRILLED CHICKEN,
FRESH MOZZARELLA AND ROASTED PEPPERS

FEMMINA

OVEN-ROASTED PORTOBELLO MUSHROOMS,
BROCCOLI RABE, ROASTED PEPPERS,
GRILLED VEGETABLES AND FRESH MOZZARELLA

LEMON BASIL

GRILLED CHICKEN, MESCLUN GREENS, TOMATOES,
AVOCADO, AND SHREDDED MOZZARELLA
IN A LEMON BASIL DRESSING

EMMELYN

GRILLED CHICKEN, PORTOBELLO MUSHROOMS,
GORGONZOLA CHEESE, ROASTED PEPPERS
IN A BALSAMIC VINAIGRETTE

PERFECTO

FRIED CHICKEN CUTLET WITH FRESH ROASTED
PEPPERS, MELTED MOZZARELLA, RED ONIONS
WITH ITALIAN HERB MAYONNAISE

BUONO

GRILLED CHICKEN, FRESH MOZZARELLA
AND SUNDRIED TOMATOES WITH GARLIC

ALL OF THE ABOVE SERVED WITH A SIDE SALAD

TUSCAN HEROES

CRIPY BRICK OVEN CRUST WITH LIGHT DOUGH INSIDE
ALL TUSCAN HEROES COME WITH FRENCH FRIES

SHRIMP MONALISA

JUMBO FRIED SHRIMP WITH A MARSALA MUSHROOM
WINE SAUCE WITH MELTED MOZZARELLA 14

CHICKEN CLUB

FRIED OR GRILLED CHICKEN CUTLET WITH LETTUCE,
TOMATO AND ITALIAN HERB MAYONNAISE..... 13

CHICKEN PILLARDO

GRILLED CHICKEN CUTLET WITH SAUTEED
BROCCOLI RABE, GARLIC AND OIL AND
MELTED MOZZARELLA..... 13

SHORT RIB

SLOW COOKED BRAISED BEEF WITH SAUTEED ONIONS
AND HOMEMADE SPICY HORSERADISH SAUCE TOPPED
WITH FRESH MOZZARELLA 13

TRADITIONAL PARMIGIANA

MEATBALL, CHICKEN..... 13
VEAL, SHRIMP..... 14

BITE SIZE OFFERINGS

SHORT RIB SLIDERS

SLOW COOKED BRAISED BEEF WITH SAUTEED ONIONS
AND HOMEMADE SPICY HORSERADISH SAUCE TOPPED
WITH FRESH MOZZARELLA ON FRESH BAKED GARLIC
ROLLS..... 13

STEAK TID BITS

SLICED SKIRT STEAK SERVED OVER
TOASTED GARLIC BREAD
TOPPED WITH FRESH MOZZARELLA 16

BRICK OVEN PIZZA

THIN CRUST GRILLED PULLED PIZZA DOUGH - 12 INCHES

MARGHERITA

A PLUM TOMATO BASIL SAUCE WITH HOMEMADE FRESH MOZZARELLA, DICED FRESH TOMATOES, TOPPED WITH FRESH BASIL.....11

GRANDMA

HOMEMADE FRESH MOZZARELLA CHEESE SPOTTED WITH A FLAVORFUL HERBED SAN MARZANO PLUM TOMATO SAUCE AND FRESH GARLIC.....12

BUFFALO CHICKEN MARGHERITA

FRESH SAUTEED SPICY CHICKEN IN A SPICY BLEU CHEESE BARBECUE SAUCE.....14

CHICKEN CAESAR PIZZA

ROMAINE LETTUCE WITH CAESAR SALAD DRESSING TOPPED WITH GRILLED OR FRIED CHICKEN OVER A THIN CRUST PIZZA.....15

CRISPINO

BROCCOLI RABE, FRESH MOZZARELLA, FRESH ITALIAN SAUSAGE WITH A SAN MARZANO PLUM TOMATO SAUCE14

PASTA

GNOCCHI CALATAFINI

FILETTO DI POMODORO SAUCE SAUTEED WITH SICILIAN EGGPLANT, WITH A RICOTTA SALATA GARNISH 13

CAVATELLI CON CIME

BROCCOLI RABE, CRUMBLED SWEET ITALIAN SAUSAGE AND SUNDRIED TOMATOES SERVED IN A GARLIC AND OIL BRODINO..... 14

RIGATONI FIORENTINA

FRESH GRILLED CHICKEN STRIPS, SPINACH AND MELTED MOZZARELLA, SAUTEED IN A CREAMY PINK SAUCE..... 14

RIGATONI ALLA VODKA

IMPORTED PROSCIUTTO SAUTEED IN A CREAMY PINK VODKA SAUCE..... 12

RIGATONI FILETTO POMODORO

WITH MEATBALLS..... 14

PENNE MADIERA

FRESH GRILLED CHICKEN STRIPS AND CUBED HOMEMADE MOZZARELLA, SAUTEED IN A MADEIRA WINE PLUM TOMATO SAUCE..... 14

CAVATELLI TRE FUNGHI

PORTOBELLO, SHITAKE AND BUTTON MUSHROOMS WITH FRESH GRILLED CHICKEN AND CARAMELIZED ONIONS IN A LIGHT BROWN MARSALA WINE SAUCE..... 14

LINGUINE CON VONGOLE

MANILA CLAMS SERVED IN YOUR CHOICE OF A MARINARA PLUM TOMATO SAUCE OR GARLIC AND OIL BRODINO..... 14

CAPELLINI STELLA DI MARE

SHRIMP, SCALLOPS AND CALAMARI SERVED IN YOUR CHOICE OF A MARINARA PLUM TOMATO SAUCE OR FRA DIAVOLO SAUCE 16

PAPPARDELLE RAGU

FRESH HOMEMADE PASTA TOPPED WITH OLD-FASHIONED RAGU SAUCE MIXED WITH SLOW COOKED BEEF BRASCIOLE 14

RAVIOLI GRATINATE

HOMEMADE CHEESE-FILLED RAVIOLI SERVED IN YOUR CHOICE OF A MEAT SAUCE OR TOMATO SAUCE AND TOPPED WITH MELTED MOZZARELLA 13

WHOLE WHEAT PENNE PRIMAVERA

ASSORTED SEASONAL VEGETABLES IN YOUR CHOICE OF A LIGHT GARLIC AND OIL OR PLUM TOMATO SAUCE 13

GNOCCHI COTTI

OUR SIGNATURE CREAMY ROASTED PEPPER BASIL PESTO WITH BREADED CHICKEN AND SUNDRIED TOMATOES 14

ENTREES

GAMBERONI RISOTTO

GRILLED MARINATED BASIL SHRIMP OVER A VEGETABLE RISOTTO IN A SCAMPI SAUCE 16

MARINATED SKIRT STEAK

TENDER CHOICE SKIRT STEAK, GRILLED TO PERFECTION, SERVED OVER A BED OF GARLIC-MASHED POTATOES.....19

CHICKEN CAROLINA

FRESH BATTERED BREAST OF CHICKEN TOPPED WITH IMPORTED PROSCIUTTO, BROCCOLI AND MOZZARELLA CHEESE IN A GARLIC, WHITE WINE SAUCE 16

CHICKEN SCARPARELLO

CHICKEN BREAST, SAUSAGE, POTATOES AND PEPPERS IN A WHITE WINE, GARLIC SAUCE 16

CHICKEN PILLARDO

TOPPED WITH SAUTEED BROCCOLI RABE AND FRESH MOZZARELLA 16

OREGANATA STYLE

ST. PETER FISH, OR SHRIMP BAKED WITH SEASONED BREADCRUMBS 16

ST. PETER FISH LIMONCELLO

PAN SEARED AND SERVED OVER A LIMONCELLO LIQUEUR RISOTTO MIXED WITH SPINACH AND MUSHROOMS..... 16

PARMIGIANA STYLE

YOUR CHOICE OF CHICKEN, EGGPLANT OR MEATBALL 15

CHICKEN FRANCESE

..... 15

CHICKEN MARSALA

..... 15

EGGPLANT ROLLATINI

..... 15

SHRIMP MONA LISA

.....17

VEAL PARMIGIANA WITH SPAGHETTI

..... 18