

## LUNCH MENU



### APPETIZERS

- Bruschetta** \$4.50  
Our homemade bread freshly grilled, brushed with garlic and topped with fresh roma tomato, basil & olive oil
- Prosciutto Melon** \$8.00  
Prosciutto wrapped melon, served with roasted peppers
- Calamari Fritti** \$7.00  
Deep fried calamari served with tomato sauce
- La Parmigiana** \$8.00  
Layers of creamy Italian eggplant and fresh tomato sauce topped with fresh mozzarella and finished in the oven
- Calamari Fra Diavolo** \$12.00  
Sautéed calamari with jumbo crab meat in spicy tomato sauce - available grilled or in oil & garlic
- Oysters Rockefeller** \$10.00  
Blue point oysters in half shell stuffed with creamy spinach, pine nuts and pancetta
- Portobello** \$8.00  
Portobello mushrooms topped with spinach & roasted peppers in oil & garlic
- Eggplant Rollatini** \$8.00  
Baby eggplant stuffed with ground beef, fresh mozzarella & basil in marinara sauce
- Brodetto Di Cozze** \$8.00  
Fresh Mediterranean mussels in a garlic, parsley and plum tomato broth
- Chanterelle** \$12.50  
Sautéed medley of mushrooms with lump crab meat & spinach in brandy sauce
- Carpaccio Di Manzo** \$9.00  
Thin Filet Mignon over baby greens topped with shaved parmigiano

*Ask your server about the soup of the day!*

### INSALATE

- Cobbino Salad** \$8.00  
Romaine lettuce topped with avocado, bleu cheese, chopped bacon, tomato, boiled eggs, onions & black olives served with balsamic dressing
- Spinach Portobello** \$8.00  
Baby spinach salad topped with grilled Portobello mushrooms, goat cheese & walnuts in champagne vinaigrette
- Asparagus Prosciutto** \$10.00  
Asparagus wrapped with prosciutto served over medley of baby greens in raspberry vinaigrette
- Rucola** \$6.00  
Arugula salad in a light lemon vinaigrette topped with shaved Parmigiano
- Caprese** \$6.00  
Buffalo mozzarella with fresh slices of tomato topped with basil and extra virgin olive oil
- Mista** \$4.00  
Gourmet mixed baby greens in balsamic vinaigrette
- Caesar** \$4.00  
Romaine lettuce with yolkless Caesar dressing topped with shaved Parmigiano
- With any salad add:* Chicken \$4.00;  
Shrimp \$6.00; Scallops \$7.00;  
Salmon or Flank Steak \$8.00

### SANDWICHES

- Tilapia Tempura** \$10.00  
Batter dipped 7oz Tilapia filet, topped with avocado, tomato, lettuce on Italian bread with sweet chili sauce
- The Angus** \$8.00  
Classic Angus burger topped with fontina cheese, tomato & lettuce served with homemade savory fries
- Italiano** \$8.00  
Salami, prosciutto, tomato, mozzarella and roasted peppers on focaccia bread
- Pollo Con Melanzane** \$8.00  
Chicken breast, eggplant, mozzarella cheese, tomato and pesto

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### PASTA

- Penne Pomodoro** \$10.00  
Penne pasta sautéed in your choice of red sauce or pink vodka sauce
- Farfalle Primavera** \$10.00  
Bow tie pasta sautéed with medley of vegetables in white wine sauce
- Gnocchi** \$10.00  
Fresh homemade potato gnocchi served with your choice of red, pink or gorgonzola sauce
- Orecchiette Milanese** \$10.00  
Ear shaped pasta tossed with eggplant & mozzarella cheese in tomato sauce
- Farfalle Salmon** \$12.00  
Bow tie pasta tossed with diced salmon in light rose sauce
- Fettuccini Bolognese** \$10.00  
Eggless pasta with meat tomato sauce
- Papardelle Porcini** \$10.00  
Wide pasta topped with porcini mushrooms in cream sauce
- Linguine Siciliano** \$10.00  
Linguine tossed with mushrooms and grilled sausage in oil & garlic
- Linguine Al Frutti Di Mare** \$15.00  
Shrimp, scallops, clams & mussels in tomato sauce or white wine sauce
- Ravioli Aragosta** \$14.00  
Ravioli stuffed with lobster meat, shrimp & scallops in vodka sauce
- Ravioli Vegetable** \$10.00  
Homemade vegetable ravioli topped with tomato sauce
- Bucatini Alla Amatriciana** \$10.00  
Hollow spaghetti with onions & pancetta in tomato sauce

#### *With any pasta add:*

Chicken \$4.00; Shrimp \$4.00;  
Scallops \$5.00; Crab Meat \$6.00

### POLLO

- Pollo Rosmarino** \$10.00  
Pounded grilled chicken with fine herbs, lemon and olive oil
- Pollo Saltimbocca** \$12.00  
Sautéed chicken breast topped with prosciutto and mozzarella in amarone wine sauce
- Pollo Milanese** \$11.00  
Pan seared breaded chicken breast served over mixed greens in lemon vinaigrette
- Pollo Francaise** \$11.00  
Chicken breast sautéed with artichokes, lemon and parsley in pinot grigio sauce

### PESCE

- Salmon** \$13.00  
Grilled salmon topped with fresh tomato and basil
- Striped Bass** \$13.00  
Grilled with capers & lemon in white wine
- Blackened Tilapia** \$13.00  
Cajun tilapia served over sautéed spinach in oil & garlic
- Red Snapper Fra Diavolo** \$13.00  
Broiled red snapper with clams in spicy tomato sauce

### CARNE

- Vitello Con Prosciutto** \$15.00  
Veal medallions topped with prosciutto and fontina cheese in vermouth sauce
- Vitello Di Castello** \$17.00  
Pan seared veal medallions topped with crab meat and artichokes in prosecco cream sauce

### DOLCE

Your server will bring the dessert tray to your table.

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*Your server will tell you about the "daily specials"*