

Pizza. Pasta. Passion. Est. 1988

LUNCH MENU **AVAILABLE EVERYDAY FROM 11:00-4:00**

APPETIZERS

TRUFFLE FRIES 14.95 grated romano, white truffle oil. fresh parsley, garlic aioli with melted fontina +2.00

ROASTED-GARLIC BREAD 7.95 e.v.o.o, garlic, seasonings with melted mozzarella +1.50

ZUPPA DI COZZE 16.95 organic p.e.i mussels choice of marinara -or- provinciale wine & butter sauce

MOZZARELLA STICKS (6) 13.50

BURRATA 17.95 prosciutto di parma, fire-roasted peppers, arugula, balsamic glaze

BAKED CLAMS OREGANATA 15.50 broiled littleneck clams, seasoned panko WINGS (6) 12.95 | (12) 18.95 honey bbq -or- spicy buffalo, bleu cheese -or- ranch

FORMAGGI E SALUMI 18.95 prosciutto di parma, soppressata, dried sausage, parmigiano reggiano aged manchego, fontina, wildflower honey

HOT ANTIPASTO SM 17.95 | LG 24.95 baked clams, shrimp oreganata, stuffed mushrooms, eggplant rollatine

FRIED CALAMARI 17.95 mild, medium or hot marinara, lemon

STUFFED MUSHROOMS 13.95 pancetta, garlic, seasoned breadcrumbs

SHRIMP COCKTAIL (5) 18.50 🐠 wild-caught shrimp, lemon, cocktail sauce

BRICK OVEN PIZZA

12" pie full topping +3.00 • half topping +2.00

ROSSE (RED) made with authentic san marzano tomatoes

MARGHERITA 17.50 fresh mozzarella. tomato sauce, basil

TRAPANESE 18.95 grilled sicilian eggplant, mushrooms, fresh mozzarella, romano cheese, splash of tomato sauce

QUATTRO GUSTI 18.95 ham, artichoke hearts, kalamata olives, mushrooms, tomato sauce, fresh mozzarella

BIANCHE (WHITE)

OLD WORLD 19.95 diced prosciutto, mushrooms, fresh mozzarella, oregano, red onion

BIANCANEVE 18.95 ricotta, fresh mozzarella, garlic-basil pesto, e.v.o.o

CAMPAGNOLA 18.95 sliced potatoes, mushrooms, mozzarella, bacon bits

MARINARA 17.50 tomato sauce, garlic, oregano, e.v.o.o

DOLCE 18.95 soppressata, hot chili flakes, tomato sauce, fresh mozzarella, drizzled with honey

CONTADINA 18.95 artichoke hearts, kalamata olives, onions, tomato sauce, fresh mozzarella

PISTACHIO 20.50

pistachio pesto, crumbled sausage, mascarpone, fresh mozzarella, basil

ARUGULA-PROSCIUTTO 19.95

prosciutto di parma, arugula, shaved parmigiano, white truffle oil, fresh mozzarella, basil

SOUPS

MINESTRONE 9.50 hearty vegetables, ditalini, tomato broth

TORTELLINI IN BRODO 9.50 cheese tortellini, fresh parsley, grated romano

STRACCIATELLA ALLA ROMANA 9.50 spinach, egg drop, grated romano LENTIL 9.50 green lentils, ditalini, hearty vegetable broth

PASTA E FAGIOLI 9.50 ditalini, white cannellini beans. plum tomato, garlic

SALADS

ADDITIONS: grilled chicken +4.50 | grilled shrimp (4) +7.50 breaded chicken +4.50 | grilled salmon +8.50

GARDEN 11.95 romaine, tomatoes, black & green olives, pimientos, cucumbers

GORGONZOLA 14.95 mixed greens, candied walnuts, red

onions, dried cranberries, crumbled gorgonzola cheese with balsamic or-raspberry vinaigrette dressing

HEROES

PARMIGIANA HEROES

CHICKEN 14.95 • MEATBALL 14.50 • SAUSAGE 14.50 EGGPLANT 14.50 • VEAL 17.50 • SHRIMP 17.50

EGG HERO 14.50 pan fried on toasted italian bread choice of: sausage, potato, peppers, or mushrooms CHICKEN CLUB 15.50 breaded chicken. lettuce. tomato, mayo

BROCCOLI RABE HERO 16.50

grilled chicken -or- sausage sautéed with garlic and olive oil

"CLASSIC" GRILLED **CHICKEN 15.50** lettuce, tomato, balsamic

vinegar and olive oil

SAUSAGE AND PEPPERS 14.50 traditional sausage and peppers hero with tomato sauce with melted mozzarella +1.00 **GODFATHER** (COLD

ITALIAN HERO) 15.95

ham, salami, provolone, fontina, lettuce, tomato, onion, garlic, oil and vinegar

romaine, homemade croutons, imported romano cheese, caesar dressing

COUNTRY 14.95

CAESAR 12.95

romaine, toasted bacon bits. tomatoes, corn, red onion, dried cranberries, provolone strips, homemade croutons, ranch

CALIFORNIA 13.95

mixed greens, tomatoes, shredded carrots, artichoke hearts, fresh mushroom, cucumbers, corn, red onions, balsamic vinaigrette

MEDITERRANEAN 14.95

romaine, pepperoncini (spicy), feta, oregano, red onions, kalamata olives, cucumbers, tomatoes, red wine vinegar, olive oil

BALSAMIC BEET 15.50 arugula, red beets, crumbled goat cheese, tomatoes, toasted pecans,

balsamic vinaigrette

CHICKEN BRUSCHETTA 17.95

grilled -or- fried chicken tossed with diced tomatoes, fresh mozzarella, homemade croutons, fire-roasted peppers, red onion, mixed greens, basil, lemon and olive oil

MOZZARELLA CAPRESE 16.95

fresh mozzarella, sliced tomatoes, fire roasted peppers, fresh basil, baby greens, balsamic vinegar, olive oil

ANTIPASTO SALAD 15.50

ham, provolone, fontina cheese, salami, marinated vegetables, artichoke hearts, red onions, hot & sweet peppers, lettuce, tomatoes, red wine vinegar, olive oil

All prices in this menu represent a cash discount price. Card payments will include a 4% non-cash charge

LUNCH MENU AVAILABLE EVERYDAY FROM 11:00-4:00

PERFECT PAIR

CHOOSE TWO ITEMS FROM THE FOLLOWING THREE CATEGORIES **BOTH CHOICES CANNOT BE FROM SAME CATEGORY**

\$16.95

SOUP SOUP OF THE DAY

PANINI

ORIGINAL

breaded chicken -or- grilled sicilian eggplant, fresh mozzarella, flame-roasted peppers, basil, balsamic vinegar & oil

BROCCOLI RABE

grilled chicken -or- sausage, fresh mozzarella, garlic & olive oil

CHICKEN CLUB

breaded chicken, lettuce, tomato, mayo

CRUDO

prosciutto di parma, fresh mozzarella, flame-roasted peppers, mixed greens, balsamic vinegar & oil

MEDITERRANEAN

romaine, pepperoncini (spicy), feta, oregano, red onions, kalamata olives, cucumbers, tomatoes, red wine vinegar, olive oil

GARDEN

romaine, tomatoes, black & green olives, pimientos, cucumbers

SALAD

CAESAR

romaine, croutons, imported romano cheese, caesar dressing

GORGONZOLA

mixed greens, candied walnuts, red onions, dried cranberries, crumbled gorgonzola cheese with balsamic -or- raspberry vinaigrette dressing

LUNCH PASTA

SUBSTITUTE: whole wheat linguine +1.50 | gluten-free penne +2.50 ADDITIONS: chicken +4.50 | wild caught shrimp (4) +7.50

SPAGHETTI TOMATO SAUCE 15.50

add meatballs -or- sausage +3.00

LINGUINE ALLE COZZE 17.95

organic p.e.i mussels choice of marinara -or- provinciale wine & butter sauce

FETTUCCINE ALFREDO 17.50 add prosciutto di parma +2.00

PENNE ALLA VODKA 17.50

CAPELLINI BROCCOLI & GARLIC 17.50

CHEESE RAVIOLI PARMIGIANA 16.50

CAVATELLI BROCCOLI RABE 17.95 add sausage +3.00

BAKED ZITI 15.50 with meat sauce +2.00 with eggplant (Sicilian style) +2.00

MEAT LASAGNA 17.50

RIGATONI BOLOGNESE 17.50

MANICOTTI PARMIGIANA 16.50

STUFFED SHELLS PARMIGIANA 16.50

LINGUINE GARLIC & OIL 16.50

LUNCH ENTREES

SERVED OVER PASTA -OR- WITH GARDEN SALAD

CHICKEN PARMIGIANA 20.95 **EGGPLANT PARMIGIANA** 18.95 VEAL PARMIGIANA 24.50 **EGGPLANT ROLLATINE 19.50**

DRUNK SANTINA 20.95

tortellini, chicken parmigiana, vodka sauce ONLY AVAILABLE WITH SIDE SALAD

CHICKEN FRANCESE 21.95

GRILLED CHICKEN & BROCCOLI RABE 21.95 SHRIMP PARMIGIANA 23.95

🜗 Although our gluten-free items are made using dedicated kitchen utensils and trays, they are prepared in the same facility/ovens as our regular flour-crust pizzas, therefore we cannot guarantee that these items are 100% free of gluten | Before placing your order, please inform your server if a person in your party has a food allergy