

## LUNCH MENU

AVAILABLE EVERYDAY FROM 11:00-4:00

### APPETIZERS

**TRUFFLE FRIES** 14.00  
grated romano, white truffle oil,  
fresh parsley, garlic aioli  
with melted fontina +2.00

**ROASTED-GARLIC BREAD** 7.50  
e.v.o.o, garlic, seasonings  
with melted mozzarella +1.50

**ZUPPA DI COZZE** 16.00   
organic p.e.i mussels  
choice of marinara -or- provinciale  
wine & butter sauce

**MOZZARELLA STICKS** (6) 12.50

**BURRATA** 17.00  
prosciutto di parma, fire-roasted  
peppers, arugula, balsamic glaze

**BAKED CLAMS**  
**OREGANATA** 14.50  
broiled littleneck clams, seasoned panko


**WINGS** (6) 12.50 | (12) 18.50  
honey bbq -or- spicy buffalo,  
bleu cheese -or- ranch

**FORMAGGI E SALUMI** 18.00  
prosciutto di parma, soppressata,  
dried sausage, parmigiano  
reggiano aged manchego,  
fontina, wildflower honey

**HOT ANTIPASTO**  
SM 17.00 | LG 24.00  
baked clams, shrimp oreganata,  
stuffed mushrooms, eggplant rollatine

**FRIED CALAMARI** 17.00  
mild, medium or hot marinara, lemon

**STUFFED MUSHROOMS** 13.00  
pancetta, garlic, seasoned  
breadcrumbs

**SHRIMP COCKTAIL** (5) 17.50   
wild-caught shrimp, lemon,  
cocktail sauce

### SOUPS

**MINISTRONE** 9.00  
hearty vegetables, ditalini,  
tomato broth

**TORTELLINI IN BRODO** 9.00  
cheese tortellini, fresh parsley,  
grated romano

**STRACCIATELLA**  
**ALLA ROMANA** 9.00   
spinach, egg drop, grated romano

**LENTIL** 9.00  
green lentils, ditalini, hearty  
vegetable broth

**PASTA E FAGIOLI** 9.00  
ditalini, white cannellini beans,  
plum tomato, garlic

### HEROES

#### PARMIGIANA HEROES

CHICKEN 14.00 • MEATBALL 13.50 • SAUSAGE 13.50  
EGGPLANT 13.50 • VEAL 16.50 • SHRIMP 16.50

**EGG HERO** 13.50  
pan fried on toasted italian bread  
choice of: sausage, potato,  
peppers, or mushrooms

**CHICKEN CLUB** 14.50  
breaded chicken, lettuce,  
tomato, mayo

**BROCCOLI RABE HERO** 15.50  
grilled chicken -or- sausage  
sautéed with garlic and olive oil

**"CLASSIC" GRILLED**  
**CHICKEN** 14.50  
lettuce, tomato, balsamic  
vinegar and olive oil

**SAUSAGE AND PEPPERS** 13.50  
traditional sausage and peppers hero  
with tomato sauce  
with melted mozzarella +1.00

**GODFATHER (COLD**  
**ITALIAN HERO)** 15.00  
ham, salami, provolone, fontina, lettuce,  
tomato, onion, garlic, oil and vinegar

### BRICK OVEN PIZZA

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

**ROSSE** (RED)  
made with authentic san marzano tomatoes

**MARGHERITA** 16.50  
fresh mozzarella, tomato  
sauce, basil

**TRAPANESE** 18.00  
grilled sicilian eggplant, mushrooms,  
fresh mozzarella, romano cheese,  
splash of tomato sauce

**QUATTRO GUSTI** 18.00  
ham, artichoke hearts, kalamata  
olives, mushrooms, tomato sauce,  
fresh mozzarella

**BIANCHE** (WHITE)

**OLD WORLD** 19.00  
diced prosciutto, mushrooms, fresh  
mozzarella, oregano, red onion

**BIANCANEVE** 18.00  
ricotta, fresh mozzarella,  
garlic-basil pesto, e.v.o.o

**CAMPAGNOLA** 18.00  
sliced potatoes, mushrooms,  
mozzarella, bacon bits

**MARINARA** 16.50  
tomato sauce, garlic, oregano, e.v.o.o

**DOLCE** 18.00  
soppressata, hot chili flakes,  
tomato sauce, fresh mozzarella,  
drizzled with honey

**CONTADINA** 18.00  
artichoke hearts, kalamata  
olives, onions, tomato sauce,  
fresh mozzarella

**PISTACHIO** 19.50  
pistachio pesto, crumbled  
sausage, mascarpone, fresh  
mozzarella, basil

**ARUGULA-**  
**PROSCIUTTO** 19.00  
prosciutto di parma, arugula,  
shaved parmigiano, white truffle  
oil, fresh mozzarella, basil

### SALADS

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

**GARDEN** 11.00  
romaine, tomatoes, black & green  
olives, pimientos, cucumbers

**CAESAR** 12.00  
romaine, homemade croutons,  
imported romano cheese,  
caesar dressing

**COUNTRY** 14.00  
romaine, toasted bacon bits,  
tomatoes, corn, red onion, dried  
cranberries, provolone strips,  
homemade croutons, ranch

**CALIFORNIA** 13.00  
mixed greens, tomatoes, shredded  
carrots, artichoke hearts, fresh  
mushroom, cucumbers, corn, red  
onions, balsamic vinaigrette

**MEDITERRANEAN** 14.00  
romaine, pepperoncini (spicy),  
feta, oregano, red onions, kalamata  
olives, cucumbers, tomatoes, red  
wine vinegar, olive oil

**GORGONZOLA** 14.00  
mixed greens, candied walnuts, red  
onions, dried cranberries, crumbled  
gorgonzola cheese with balsamic  
-or- raspberry vinaigrette dressing

**BALSAMIC BEET** 14.50  
arugula, red beets, crumbled goat  
cheese, tomatoes, toasted pecans,  
balsamic vinaigrette

**CHICKEN BRUSCHETTA** 17.00  
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** 16.00  
fresh mozzarella, sliced tomatoes,  
fire roasted peppers, fresh basil, baby  
greens, balsamic vinegar, olive oil

**ANTIPASTO SALAD** 14.50  
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

**\$15.99**

### 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

### SALAD

#### 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

#### 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 14.50

add meatballs -or- sausage +3.00

#### LINGUINE ALLE COZZE 17.00

organic p.e.i mussels

choice of marinara -or- provinciale wine & butter sauce

#### FETTUCCINE ALFREDO 16.50

add prosciutto di parma +2.00

#### PENNE ALLA VODKA 16.50

#### CAPELLINI BROCCOLI & GARLIC 16.50

#### STUFFED SHELLS PARMIGIANA 15.50

#### CHEESE RAVIOLI PARMIGIANA 15.50

#### CAVATELLI BROCCOLI RABE 17.00

add sausage +3.00

#### BAKED ZITI 14.50

with meat sauce +2.00

with eggplant (Sicilian style) +2.00

#### MEAT LASAGNA 16.50

#### RIGATONI BOLOGNESE 16.50

#### MANICOTTI PARMIGIANA 15.50

#### LINGUINE GARLIC & OIL 15.50

## LUNCH ENTREES

SERVED OVER PASTA -OR- WITH GARDEN SALAD

#### CHICKEN PARMIGIANA 20.00

#### EGGPLANT PARMIGIANA 18.00

#### VEAL PARMIGIANA 23.50

#### EGGPLANT ROLLATINE 18.50

#### DRUNK SANTINA 20.00


tortellini, chicken parmigiana, vodka sauce

ONLY AVAILABLE WITH SIDE SALAD

#### CHICKEN FRANCESE 21.00

#### GRILLED CHICKEN & BROCCOLI RABE 21.00

#### SHRIMP PARMIGIANA 23.00

 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