



3 Course Lunch Menu

11:00am - 3:00pm Tuesday through Friday

\$19.95 per person

Starters

PASTA E FAGIOLI

SOUP DU JOUR

MISTA SALAD

Mixed greens, cucumbers, olives and roasted peppers

CAESAR SALAD

Romaine hearts, garlic croutons, classic dressing and shaved pecorino

Main

PENNE ALLA VODKA

Vodka meat sauce with cream, prosciutto, bacon and onions

PENNE PUTTANESCA

Sautéed garlic, capers, onions, olives and anchovies in a fresh diced plum tomato sauce

CHICKEN FRANCESE

Egg battered, sautéed, lemon, white wine, butter sauce over linguini

CHICKEN CUTLET PARMIGIANA

Lightly breaded chicken breast made with fresh marinara sauce topped with mozzarella cheese

CHICKEN CAPRICCIOSA

Breaded chicken topped with a light salad mix of fresh diced tomatoes, fresh mozzarella, shaved red onions, basil evoo and balsamic vinaigrette with mesclun greens

EGGPLANT ROLLATINI

Stuffed with ricotta cheese and mozzarella topped with tomato sauce and mozzarella

LINGUINI & CLAM SAUCE

Served red or white

Desserts

Crème brulée cheese cake, Cannoli or Chocolate Mousse Cake

This menu includes a choice of a starter, main, dessert. No substitutions or sharing and it is available for lunch Tuesday through Friday from 11am - 3pm for parties up to 8 - Excludes holidays

**The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increase your risk of food borne illness
Before placing your order, please inform your server if a person in your party has a food allergy*

3 Course Dinner Menu

4:00pm - 9:00pm Tuesday through Thursday

\$29.95 per person

Starters

PASTA E FAGIOLI

SOUP DU JOUR

MISTA SALAD

Mixed greens, cucumbers, olives and roasted peppers

CAESAR SALAD

Romaine hearts, garlic croutons, classic dressing and shaved pecorino

CALAMARI FRITTI

Lightly fried calamari served with fresh marinara sauce

BAKED CLAMS OREGANATA

Whole fresh clams, stuffed with seasoned parmigiano, bread crumbs in a garlic lemon sauce

Main

PENNE ALLA VODKA

Vodka meat sauce with cream, prosciutto, bacon and onions

HOMEMADE CANNELLONI

Crepes filled with spinach, chicken, ricotta and mozzarella served in a light red cream sauce

CHICKEN FRANCESE

Egg battered, sautéed, lemon, white wine, butter sauce over linguini

CHICKEN CUTLET PARMIGIANA

Lightly breaded chicken breast made with fresh marinara sauce topped with mozzarella cheese

CHICKEN CAPRICCIOSA

Breaded chicken topped with a light salad mix of fresh diced tomatoes, fresh mozzarella, shaved red onions, basil evoo and balsamic vinaigrette with mesculin greens

VEAL MARSALA

Shitake mushrooms rendered with a rich marsala wine demi glaze sauce

EGGPLANT ROLLATINI

Stuffed with ricotta cheese and mozzarella, topped with tomato sauce and mozzarella

RIBEYE STEAK* (add \$6)

Char grilled topped with gorgonzola caramelized onions, portobella mushroom over garlic mashed potatoes and asparagus

SEAFOOD LOVERS PLATTER (add \$9)

Sautéed clams, shrimp, mussels, calamari and scungilli in a robust marinara or fra diavolo sauce linguini

FRESH FISH OF THE DAY (add \$6)

Desserts

Crème brulée cheese cake, Cannoli or Chocolate Mousse Cake

This menu includes a choice of a starter, main, dessert. No substitutions or sharing (surcharges may apply) and it is available for dinner Tuesday through Thursday from 4pm - 9pm for parties up to 8 - Excludes holidays

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