



# Lunch Menu

## Antipasti

### Bruschetta

Roma tomatoes and basil in evoo. Finished with fresh oregano and a light parmesan dusting \$8.75

### Fried Calamari

Crisp calamari served with pomodoro \$10.95



### Mussels alla "Vergina"

Sautéed mussels with sweet onions and grape tomatoes in a white wine cream sauce \$12.75

### Mozzarella "Caprese"

Fresh mozzarella and vine ripe tomatoes topped with basil, evoo and a balsamic reduction \$9.95

### Prosciutto Mascarpone Pinwheel

A sensual blend of Prosciutto di Parma, fresh basil, and mascarpone cheese \$10.95

## Insalate e Zuppa

### Cesar Salad

Romaine lettuce tossed with a rich Cesar dressing, croutons and shaved parmesan \$8.25

### House Salad

A spring mix salad tossed with red onions, grape tomatoes, shredded carrots, and sliced cucumbers in a balsamic vinaigrette \$7.95

### The Antipasto Wedge

An iceberg wedge with an antipasto, mixture of mozzarella, assorted peppers, sun-dried tomatoes, salami, ham, red onions, pepperoncini, 1/4 artichoke hearts and kalamata olives. \$12.95

### The Blackened Chicken

Baby spinach tossed in raspberry vinaigrette, goat cheese crumbles, candied pecan crumbles, and blackened chicken morsels \$13.95

### Pasta e Fagioli

Cannellini and veggies in a tomato base \$6.95



### Italian Wedding

Fresh homemade chicken consommé, mini meatballs, baby spinach, and parmesan \$6.95

## The Parmigiana's

Eggplant Parm \$11.95

Chicken Parm \$11.95

Meatball Parm \$11.95

Split or Half Orders are Not Available  
You can request a Second Plate

## Pasta

### Energy Pasta



Sautéed chicken & bacon bits tossed with tomatoes, broccoli florets, and sliced mushrooms and penne pasta in aglio olio topped with roasted pine nuts and shaved parmesan \$13.95

### Pollo Tomatinni

Chicken breast sautéed with garlic, grape tomatoes, diced tomatoes, and fresh basil with penne pasta and parmesan shavings \$10.95

### Shrimp Scampi "Livornese"

A medium spiced pomodoro with shrimp black olives, capers, and grape tomatoes over a bed of linguine \$13.95

### Linguine Vongole

Littleneck clams in a white wine sauce \$16.95

## House Specialties

### Tilapia Fresca

Broiled tilapia with a Mediterranean Tomato topping and a side of linguine aglio olio \$11.95

### Pangasius Citrico

Broiled fish filet in a white wine herb butter lemon sauce served with a side of linguine aglio olio \$11.95



### Bistecca alla Pizaiola

6oz. Flat Iron steak, prepared Pizaiola style, and served with an aglio e olio side \$19.95

### Braciola di Maiale Marinato alle Erbe

An 8oz. grilled pork chop topped with an herb, mushroom, pancetta white wine cream sauce. Served with roasted potatoes \$18.95

## Specialty Toppings & Sides

6 Shrimp \$9.00, Salmon \$12.00, Tuna \$12.00  
Sliced Steak \$10.00, Grilled Chicken \$5.00  
Meatballs \$2.50ea., Sausage \$2.50ea.  
Pasta \$5.95

ITEMS MARKED WITH THE STAR  
ARE CHEF'S SIGNATURE DISHES 

**Please alert your server of any allergies!**  
Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk for food borne illness.

**20% Gratuity will be added  
to parties of 6 or more**

