

LUNCH MENU

Appetizers

Chilled Shrimp Cocktail ~ \$9
With cocktail sauce.

Crispy Calamari ~ \$8
Lightly fried and served with fresh tomato sauce.

Antipasto Rustico ~ \$9
Classic assortment of Italian meats, cheeses, olives and marinated vegetables.

Fried Shrimp ~ \$9
Fried golden brown. Served with honey dijon sauce for dipping.

Mozzarella Sticks ~ \$7
Lightly fried and served with marinara sauce.

Mussels in Brodo ~ \$8
Sauteed with aromatic herbs and served over crostini in either a garlic and white wine or fresh tomato sauce.

Fire Roasted Peppers ~ \$8
Fire roasted peppers, buffalo mozzarella and aged provolone marinated in extra virgin olive oil.

Bruschetta ~ \$5
Crisp seasoned Italian bread topped with fresh plum tomatoes, onions and extra virgin olive oil.

Zucchini Fritti ~ \$7
Julienned zucchini lightly fried and served with fresh tomato sauce.

Olive Ascolane ~ \$8
Breaded olives stuffed with asiago cheese.

Family Style Appetizer ~ \$21
Combine any three appetizers. Served family style on one plate for all to share.

Soups and Salads

You may add chicken (\$4), shrimp (\$6) or salmon (\$6) to any salad for an additional charge.

Soup of the Day ~ \$3
Please ask for today's selection.

Pasta Fagioli ~ \$3

Gorgonzola Mista ~ \$6

Field greens, roasted walnuts, dried cranberries and white balsamic vinaigrette.

Caprese ~ \$6

Fresh sliced tomatoes and mozzarella cheese served with basil and a balsamic reduction.

Italian Greens ~ \$6

Baby arugula, red onions, shaved parmesan, lemon and an extra virgin olive oil vinaigrette.

Caesar ~ \$6

Romaine lettuce with homemade Caesar dressing and garlic croutons.

Buffalo Chicken Salad ~ \$10.5

Crispy Buffalo style chicken with mixed greens, tomatoes, onions and bleu cheese dressing.

Seafood Caesar Salad ~ \$11

Crisp Romaine lettuce topped with shrimp and crabmeat, tossed in our homemade Caesar dressing.

Pizza (Take Out Only)

Large Cheese Pizza ~ \$8

Sicilian Pizza ~ \$13

Sandwiches

*All served on ciabatta bread with your choice of french fries or house salad.

Griglia ~ \$7

Grilled chicken breast topped with roasted peppers.

Portobello ~ \$7

Grilled Portobello mushroom with roasted peppers and onions, topped with mozzarella cheese.

Gorgonzola Burger ~ \$8

Gorgonzola cheese, lettuce and tomato.

Chicken Caesar Wrap ~ \$7.5

Grilled chicken and Romaine lettuce with Caesar dressing.

Frizzante ~ \$7

Grilled chicken breast with sauteed broccoli, tomatoes and garlic, topped with mozzarella.

Chicken Arrabiate ~ \$7.5

Grilled chicken, sun-dried tomato pesto, roasted tomatoes and provolone cheese.

Roast Beef Wrap ~ \$7

Onions, lettuce, tomato and cheese.

Chicken Parmigiana ~ \$7

Chicken cutlet topped with marinara sauce and melted mozzarella cheese.

Pasta

Ravioli Pomodoro ~ \$8.5

Tossed with fresh tomatoes, garlic and basil.

Penne Romano ~ \$8.5

A cream sauce with fresh tomatoes, sun-dried tomatoes and a touch of vodka.

Gnocchi Sorrento ~ \$8.5

Fresh tomato basil sauce, parmesan and mozzarella cheese.

Modo Nostro ~ \$10

Capellini pasta with shrimp sautéed in garlic, white wine and a touch of marinara.

Positano ~ \$12

Capellini pasta tossed with fresh crabmeat in a tomato basil sauce.

Lobster Ravioli Cardinale ~ \$12

With cherry tomatoes, served in a garlic and white wine sauce.

Lasagna ~ \$10

Layered with meat, cheese and marinara sauce.

Fettuccine Alfredo ~ \$8.5

Fresh, creamy reggiano parmesan sauce.

Tortellini Bolognese ~ \$8.5

Tortellini, ground meat, onions, tomatoes, basil and wine.

Whole Wheat Fettuccine ~ \$9

Mushrooms, spinach, sun-dried tomatoes, caramelized onions, feta cheese, walnuts and olive oil.

Linguine & Clams ~ \$10

Served with sautéed fresh littleneck clams in either a tomato sauce or a garlic and white wine sauce.

Shrimp & Scallops Alfredo ~ \$12

Fettuccine pasta served in a fresh cream parmesan sauce.

Eggplant Parmigiana ~ \$11

Layered with fresh mozzarella, basil, tomatoes and reggiano.

Penne Gypsy ~ \$8.5

Artichokes, black olives, tomatoes and mushrooms, tossed with penne pasta in a blush white wine sauce.

Penne Arrabiate ~ \$8.5

Prosciutto, tomatoes, hot cherry peppers and garlic in a blush sauce.

Penne Puttanesca ~ \$8.5

Olives, capers, tomatoes and anchovies.

Capellini Primavera ~ \$8.5

Seasonal vegetables, garlic and extra virgin olive oil.

Entrees

Chicken Maximo ~ \$10

Sauteed with fresh tomatoes and mushrooms in a sherry wine sauce, topped with asparagus and mozzarella cheese. Served with capellini.

Chicken Francese ~ \$9

Batter dipped and sautéed golden brown with shitake mushrooms, Chablis wine and fresh lemon juice. Served with capellini.

Chicken Abruzzi ~ \$10

Sauteed in a brandy cream sauce with mushrooms, sun-dried tomatoes, asparagus and mozzarella. Served with capellini.

Chicken Parmigiana ~ \$10

Lightly breaded and fried, topped with marinara and mozzarella. Served with capellini.

Tilapia Livornese ~ \$11

Served with asparagus, olives, capers and shallots in a blush cream sauce over capellini.

Grilled Salmon ~ \$11

Served with cherry tomatoes, asparagus and sun-dried tomato pesto over arugula in a lemon and extra virgin olive oil dressing.

Grilled Chicken ~ \$11

Marinated in sage and rosemary, with spinach and grilled vegetables.

Veal Saltimbocca ~ \$12

Sautéed in Marsala wine with sun-dried tomatoes, topped with prosciutto and mozzarella.

Veal & Shrimp Pavarotti ~ \$12

Sauteed with tomatoes, mushrooms and garlic, topped with mozzarella cheese. Served with capellini.

Herb Roasted Chicken ~ \$11

Broccoli rabe, cheese ravioli, garlic and extra virgin olive oil.