

# PRANZO - LUNCH

## INSALATE - SALADS

<b>Insalata Mista</b> Mixed field greens with tomatoes, cucumbers, Kalamata olives, red onions, walnuts, homemade balsamic vinaigrette	<b>\$10</b>	<b>Insalata di Pollo al Sesamo</b> Mixed greens with sesame encrusted chicken strips, avocado, zucchini, and honey mustard dressing	<b>\$14</b>
<b>Insalata di Bietole</b> Baby spinach with yellow and red beets, cherry tomatoes, goat cheese, toasted almonds, extra virgin olive oil and lemon zest	<b>\$12</b>	<b>Insalata Pollo e Rucola</b> Grilled chicken over arugula with sliced jalapenos, feta cheese, cherry tomatoes, oregano and extra virgin olive oil & balsamic	<b>\$13</b>
<b>Insalata Caprese</b> Vine ripened tomatoes, fresh Bufala mozzarella cheese, Basil, extra virgin olive oil and balsamic glaze	<b>\$12</b>	<b>Insalata dei Cesari</b> Hearts of romaine with anchovies, croutons, shaved Parmigiano, Caesar dressing. Add Chicken \$5	<b>\$10</b>

## ANTIPASTI

<b>Bruschetta</b> 4 pieces of bruschetta topped with garlic, tomato, mozzarella, Parmigiano Reggiano, basil, and extra virgin olive oil	<b>\$9</b>	<b>Burrata e Prosciutto</b> Thinly sliced Prosciutto di Parma & fresh Burrata cheese served over arugula with a balsamic reduction	<b>\$14</b>
<b>Bruschetta di 'Nduja</b> Spicy Calabrian sausage spread topped with goat cheese	<b>\$10</b>	<b>Caprino &amp; Ricotta al Forno</b> Goat cheese & ricotta baked over marinara Served with toasted Old World bread	<b>\$11</b>
<b>Salumi e Formaggi</b> Assorted Imported cheeses, salami, Prosciutto di Parma, artichokes, roasted peppers, & olives (serves 2)	<b>\$18</b>	<b>Fagioli Bianchi e Rapini Greens</b> Fresh rapini greens and white beans sautéed in garlic & extra virgin olive oil	<b>\$9</b>
<b>Calamari (choice of)</b> - Fried - Grilled - Calabrese style – sautéed with bell peppers, potatoes, onions & hot chili flakes	<b>\$14</b>	<b>Smoked Salmon Carpaccio</b> Thinly sliced smoked salmon over arugula, capers, extra virgin olive oil. Served with crispy slices of Old World bread	<b>\$14</b>
<b>Melanzana Napoletana</b> Roasted chopped eggplant with plum tomato, Bufala mozzarella, garlic, Calabrian chili flakes & sprinkled with pecorino romano. Served over Crostini	<b>\$12</b>	<b>Salsiccia Calabrese</b> Grilled Italian Sausage, roasted peppers, Fresh porcini mushrooms, potatoes, onions, fresh garlic and extra virgin olive oil	<b>\$12</b>
		<b>Involtini di Melanzana</b> Baked eggplant rolls stuffed with goat cheese, topped with fresh tomato sauce	<b>\$10</b>

## PIZZA

<b>Margherita (bianca)</b> Plum tomato, Bufala mozzarella, fresh basil, extra virgin olive oil & oregano	<b>\$15</b>	<b>Milano (Bianca)</b> Fresh mozzarella, provolone, Prosciutto di Parma, arugula & shaved Parmigiano	<b>\$16</b>
<b>Vegetariana (bianca)</b> Fresh mozzarella, grilled zucchini, eggplant, roasted pepper, onions, fresh tomatoes and extra virgin olive oil	<b>\$16</b>	<b>Calabrese (bianca)</b> Homemade sliced sopresata, onions, roasted peppers, N'duja spicy Calabrian sausage, garlic, fresh mozzarella & provolone	<b>\$16</b>
<b>Rustica (Bianca)</b> Figs, prosciutto, caramelized onions, and gorgonzola	<b>\$16</b>	<b>Quattro Stagioni (bianca)</b> Artichokes, olives, fresh tomato, Prosciutto di Parma, oregano, & pecorino romano	<b>\$16</b>
<b>Roma (rossa)</b> Crumbled sausage, mushrooms, onions, mozzarella, oregano, & pecorino romano	<b>\$16</b>	<b>Quattro Formaggi (bianca)</b> Mozzarella, provolone, ricotta & gorgonzola	<b>\$16</b>
		<b>"ALLA" Carducci (rossa)</b> American bacon, artichokes, fresh mixed peppers, onions, oregano, pecorino romano & plum tomato sauce	<b>\$15</b>

\$10 credit card minimum

## PANINI – SANDWICHES

Fries included with all panini

<b>Panino di Salsiccia</b>	<b>\$9</b>	<b>Panino di Salami (Italian Sub)</b>	<b>\$13</b>
Grilled Italian sausage, melted provolone topped with sweet and/or hot peppers & marinara sauce. Served on Italian Bread		Assorted Italian salami with provolone, onions, tomatoes, lettuce & hot giardiniera Served on French roll	
<b>Eggplant Parmigiana Panino</b>	<b>\$12</b>	<b>Polpetta di Carne</b>	<b>\$11</b>
Thinly sliced and breaded eggplant topped with marinara & melted mozzarella. Served on ciabatta		Homemade meatballs topped with provolone & sweet peppers and/or hot giardiniera. Served on a French roll	
<b>Panino di Salmone</b>	<b>\$13</b>	<b>Pollo Milanese Panini</b>	<b>\$13</b>
Fresh grilled salmon topped with arugula, chopped tomatoes, avocado & parsley. Served on ciabatta		Breaded chicken breast topped with provolone, arugula, tomato & chipotle mayo Served on ciabatta	
<b>Vegetariano</b>	<b>\$12</b>	<b>Panino di Pollo Parmigiana</b>	<b>\$13</b>
Grilled zucchini, eggplant, roasted peppers, onions, tomato & mushrooms topped with pesto or balsamic & extra virgin olive oil. Served on ciabatta		Chicken parmigiana on ciabatta bread topped with marinara & melted provolone	
<b>Pollo e Peperonata</b>	<b>\$12</b>	<b>Pork Milanese</b>	<b>\$14</b>
Grilled chicken, roasted peppers, fresh mozzarella, oregano, & extra virgin olive oil. Served on focaccia		Breaded pork topped with mozzarella, caramelized onions & chipotle mayo Served on a French roll	
<b>Panino di Parma</b>	<b>\$12</b>	<b>Ciabatta Calabrese (al forno)</b>	<b>\$10</b>
Tomato, fresh mozzarella, sliced imported Prosciutto di Parma drizzled with extra virgin olive oil. Served on a French roll. Add Giardiniera - .50		Roasted eggplant and pepper, mozzarella, goat cheese, & garlic topped with spicy soppressata (Calabrese) Served open faced on ciabatta	

## PASTE

<b>Lasagna di Mia Mamma (Calabrian Style)</b>	<b>\$16</b>	<b>Penne Arabbiata</b>	<b>\$14</b>
Wide pasta noodles with layers of ricotta, Mozzarella, tomato sauce, ground beef, pork, veal, fresh Italian parsley & sprinkled with grated Romano cheese		Penne pasta, spicy tomato sauce, with basil and Kalamata olives	
<b>Linguini Zarese</b>	<b>\$16</b>	<b>Penne Genovese</b>	<b>\$16</b>
Linguini sautéed with chicken, zucchini, squash, carrots, tomatoes & onions, tossed in a tomato cream sauce		Penne Pasta, fresh basil pesto sauce, topped with goat cheese	
<b>Fettuccine Bolognese</b>	<b>\$16</b>	<b>Rigatoni Siciliana</b>	<b>\$18</b>
Imported Fettuccine tossed in our traditional ground beef, pork & veal Bolognese sauce.		Rigatoni pasta, roasted eggplant, tomato cream sauce, topped with fresh mozzarella	
<b>Spaghetti Calabrese</b>	<b>\$14</b>	<b>Linguine con Gamberi</b>	<b>\$18</b>
Spaghetti with bread crumbs, pecorino cheese, Calabrian chili pepper, parsley & extra virgin olive oil		Linguine sautéed with jumbo shrimp, broccoli, garlic & extra virgin olive oil	
<b>Spaghetti alla Napoletana</b>	<b>\$14</b>	<b>Farfalle al Salmone</b>	<b>\$15</b>
Spaghetti, garlic, fresh cherry tomatoes, basil, & extra virgin olive oil		Bowtie pasta with chopped fresh salmon, basil, & wild dill. Tossed in light vodka sauce	
<b>Rotini Santa Lucia</b>	<b>\$16</b>	<b>Spaghetti Carbonara</b>	<b>\$15</b>
Corkscrew shaped pasta sautéed in red wine, onions, peas, mushrooms, Italian sausage, & tomato cream sauce		Spaghetti, pancetta, onions, egg yolk, Extra virgin olive oil, touch of cream & Romano cheese	
		<b>Fettuccine Alfredo</b>	
		Fettuccine in our homemade Alfredo sauce with peas. Add Chicken \$5	

## PIATTI DEL GIORNO

<b>Pollo Milanese</b>	<b>\$16</b>	<b>Pollo Parmigiana</b>	<b>\$16</b>
Breaded chicken breast topped with provolone, arugula, and tomato, drizzled with balsamic & extra virgin olive oil.		Lightly breaded chicken breast topped with marinara & melted mozzarella. Served with a side of penne.	
		<b>Eggplant Parmigiana</b>	<b>\$15</b>
		Thinly sliced, breaded eggplant topped with marinara & melted mozzarella. Served with a side of penne.	