

PRANZO - LUNCH

INSALATE - SALADS

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

ANTIPASTI

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

PIZZA

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

\$10 credit card minimum

PANINI – SANDWICHES

Fries included with all panini

Panino di Salsiccia	\$9	Panino di Salami (Italian Sub)	\$13
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	
Eggplant Parmigiana Panino	\$12	Polpetta di Carne	\$11
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	
Panino di Salmone	\$13	Pollo Milanese Panini	\$13
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	
Vegetariano	\$12	Panino di Pollo Parmigiana	\$13
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	
Pollo e Peperonata	\$12	Pork Milanese	\$14
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	
Panino di Parma	\$12	Ciabatta Calabrese (al forno)	\$10
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

Lasagna di Mia Mamma (Calabrian Style)	\$16	Penne Arabbiata	\$14
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	
Linguini Zarese	\$16	Penne Genovese	\$16
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	
Fettuccine Bolognese	\$16	Rigatoni Siciliana	\$18
Imported Fettuccine tossed in our traditional ground beef, pork & veal Bolognese sauce.		Rigatoni pasta, roasted eggplant, tomato cream sauce, topped with fresh mozzarella	
Spaghetti Calabrese	\$14	Linguine con Gamberi	\$18
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	
Spaghetti alla Napoletana	\$14	Farfalle al Salmone	\$15
Spaghetti, garlic, fresh cherry tomatoes, basil, & extra virgin olive oil		Bowtie pasta with chopped fresh salmon, basil, & wild dill. Tossed in light vodka sauce	
Rotini Santa Lucia	\$16	Spaghetti Carbonara	\$15
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	
		Fettuccine Alfredo	
		Fettuccine in our homemade Alfredo sauce with peas. Add Chicken \$5	

PIATTI DEL GIORNO

Pollo Milanese	\$16	Pollo Parmigiana	\$16
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.	
		Eggplant Parmigiana	\$15
		Thinly sliced, breaded eggplant topped with marinara & melted mozzarella. Served with a side of penne.	