

# LUNCH MENU

## ANTIPASTI

Add on: Chicken \$7, 3 shrimp \$11, or 3 scallops \$11

### **Nonna's Handmade Focaccia \$11**

Served with Tuscan bomba olive oil

### **Fantasia Salad \$16 V**

Pickled beets, arugula, goat cheese and pecans

### **Caprese Salad \$18 V**

Fresh fior di latte mozzarella, fresh ripe tomatoes, Sicilian olives in Tuscan olive oil balsamic glaze

### **Caesar Salad \$14 V**

Smoky bacon, toasted homemade croutons, classic caesar dressing, and parmigiano

### **Polpette \$20**

3 homemade meatballs stuffed with pork, veal, beef, and ricotta cheese, finished in our homemade Pomodoro sauce, topped with parmigiano, served with two crostini

### **Calamari Fritti \$20**

Flash-fried, tossed with herbs served in a Pomodoro sauce

### **Mussels & Clams \$19**

Fresh herbs, in your choice of white wine or Pomodoro sauce

### **Antipasto board \$32**

Ask server for details

### **Bruschetta \$17 V**

4 pieces of grilled crostini with fresh tomatoes, basil and olive oil

### **Shrimp and Scallop Sambuca \$27**

3 jumbo shrimps and 2 scallops, roasted cherry tomatoes, and roasted green peppers on a skillet with flaming Sambuca

## PIZZA

Gourmet Italian style 10 inch thin crust

Gluten free crust available for additional \$4 \*GF dough not made in-house

### **Pizza Margherita \$18**

Pomodoro sauce and fior di latte mozzarella with fresh basil and roasted cherry tomatoes

### **Pizza Diavola \$24**

Pomodoro sauce and fior di latte mozzarella with pancetta and spicy salami

### **Pizza di Parma \$23**

Pomodoro sauce and fior di latte mozzarella with shaved parmigiano, arugula and prosciutto

### **Pizza Ragazzi \$25**

Pesto sauce and fior di latte mozzarella with chicken, roasted cherry tomatoes finished with roasted garlic aioli

### **Vegetarian Options Available**

V vegetarian - GF gluten free

Please inform your server of any allergies

If there is anything you would like that you do not see on the menu,  
please notify your server and we will gladly make it for you

Parties of 8+ will have an automatic 18% gratuity

## PASTA & RISOTTO

Gluten free options available

Add on: Chicken \$7

### **Linguine Pescatore \$37**

2 shrimps, 2 scallops, and mussels in a Pomodoro sauce

### **Penne alla Vodka \$27**

Onions, garlic, parmigiano and pancetta in a rosé sauce

### **Penne Florentina \$27 V**

Traditional Italian pesto, mushrooms, peas, and cherry tomatoes served in a béchamel crema

### **Linguine Vongole \$31**

Little neck clams, roasted cherry tomatoes and fresh herbs in a garlic olive oil and white wine

### **Tagliatelle alla Bolognese \$27**

Beef, pork, and veal in an Italian-style meat sauce on egg-noodle pasta

### **Linguine with Meatballs \$28**

3 homemade meatballs in a Pomodoro sauce with parmigiano

### **Risotto Funghi \$28 GF**

Porcini, portobello, and cremini mushrooms, finished with a 12-year-aged parmigiano

### **Risotto ai Frutti di Mare \$39**

2 shrimps, 2 scallops, mussels and clams in a rosé sauce

### **Nonna's Homemade Gnocchi \$27 V**

Choice of rosé, tomato, pesto cream or meat sauce

### **Spaghetti Carbonara \$26**

Guanciale, pecorino cheese and egg yolk

### **Rigatoni alla Julian \$30**

Sausage, peas, cherry tomatoes in Alfredo cream

## ENTRÉE

Add-on: shrimps \$11, 5 oz Nova Scotia lobster tail \$18, parmigiana & herb frites \$14

### **Chicken or Veal Parmigiano \$38**

Breaded cutlets, mozzarella cheese, Pomodoro sauce with a side of tagliatelle in a rosé sauce

### **Bistecca di Carne \$45**

14 oz AAA bone-in ribeye steak topped with our homemade peppercorn sauce with a side of parmigiana and fresh herb frites

Add: 5 oz Nova Scotia lobster tail \$18