

# LUNCH MENU

## *Antipasti*

### ANTIPASTO DI MARE

Marinated seafood salad, clams, mussels, calamari, octopus, celery, carrots, olive oil and lemon \$10.95

### ANTIPASTO PAESANO

Dish of selected cured meats, roasted vegetables, mozzarella cheese, seafood salad and an assortment olives 12.95

### MOZZARELLA CAPRESE

Fresh whole milk Mozzarella with tomato, basil and olive oil \$10.95

### PROSCIUTTO E OLIVE

Imported prosciutto from Parma with cured black olives and cracked green olive \$10.95

### CARPACCIO

Thinly sliced raw beef with shavings of Parmigiano cheese, arugula, capers, extra virgin olive oil and lemon \$10.95

## *Zuppe - Soup*

### MINISTRONE FRESCO

Fresh Italian vegetable soup \$7.95

### ZUPPA DEL GIORNO

Soup of the day \$7.95

## *Insalate-Salad*

### INSALATA VERDE

Mixed green salad with tomato, carrots, olive oil and Balsamic vinegar \$7.95

### INSALATA PALERMO

Fresh tomato, orange, black and green olives, red onions, and anchovies in olive oil and balsamic vinegar \$8.95

### INSALATA DI SPINACI

Spinach, gorgonzola, cheese, walnuts, olive oil and balsamic vinegar \$8.95

### INSALATA CESARE

Romaine lettuce, tomato, caesar dressing, croutons and Parmesan cheese \$8.95

### INSALATA CON POLLO O SALMONE

Any of the above salad with Chicken \$12.95 or Salmon \$13.95

### BRUSCHETTA

Toasted bread with fresh tomato, garlic, basil and olive oil \$8.95

### VEGETALI ALLA GRIGLIA

Grilled eggplant and zucchini, roasted sweet bell peppers, with garlic, olive oil, balsamic vinegar, and fresh mint \$ 9.95

### MELANZANA PARMIGIANA

Eggplant topped with tomato sauce parmesan and mozzarella cheese \$10.95

### MOZZARELLA IN MARINARA

Mozzarella cheese and bread dipped in egg batter and flour and deep fried, topped with marinara sauce \$10.95

### FRITO DI CALAMARI

Deep fried Calamari \$10.95

### GUAZZETTO

Clams and mussels with garlic, olive oil, white wine, in marinara sauce \$12 .95

## *Panini -Sandwiches*

### PANINO AL PROSCIUTTO

Focaccia bread, Parma prosciutto, fresh mozzarella cheese, tomato and basil \$9.95

### PANINO CON MELENZANA

Focaccia bread, breaded eggplant with tomato sauce and mozzarella cheese \$8.95

### PANINO POLLO PARMIGIANA

Focaccia bread, breaded chicken breast with tomato sauce and mozzarella cheese \$9.95

### PANINO AL ROAST BEEF

Focaccia bread, roast beef, sautéed onion, mushrooms \$9.95

### PANINO VEGETARIANO

Focaccia bread, with grilled, eggplant, zucchini, pesto sauce, topped with melted provolone chesee \$8.95

# *PASTA*

## LINGUINI CASARECCIA

Linguine pasta with, sun dried tomatoes, garlic, black olive, capers and olive oil \$9.95

## PENNE SANTA ROSALIA

Penne pasta with ricotta cheese, tomato sauce, topped with eggplant, Parmigiano cheese and fresh basil \$9.95

## FARFALLE VULCANO

Bow tie pasta with Italian ground sausage, mushrooms, sweet bell peppers, marinara sauce and a dash of hot pepper \$9.95

## SPAGHETTI BOLOGNESE

Spaghetti pasta with meat sauce \$10.95

## GNOCCHI ALLA GENOVESE

Homemade potato dumpling with pesto and a touch of cream \$10.95

## RAVIOLI MAMMA ROSA

Cheese ravioli, with mushrooms, artichokes, sweet bell peppers and marinara \$10.95

## TORTELLINI CAPRICCIOSI

Meat tortellini with mushrooms, asparagus and Pancetta in a white cream sauce \$10.95

## LASAGNA RUSTICA

Lasagna filled with mushrooms, ground sausage, ricotta cheese in tomato sauce, topped with mozzarella \$11.95

## PENNE ZIO PINO

Penne pasta with diced chicken, asparagus and mushrooms in a brandy cream sauce \$11.95

## SPAGHETTI PORTICELLO

Spaghetti pasta with shrimp, scallops, arugula and fresh tomato in a white wine sauce \$13.95

## LINGUINE CON VONGOLE O COZZE

Linguine pasta with fresh clams OR mussels in a white wine sauce or red sauce \$13.95

## FARFALLE AL SALMONE

Bow tie pasta with fresh salmon vodka tomato cream sauce \$13.95

## *Secondi Piatti - Entrees*

### POLLO PARMIGIANA

Breaded boneless chicken breast with mozzarella cheese and marinara sauce \$14.95

### POLLO SALTIMBOCCA

Chicken breast topped with Parma prosciutto, mushrooms and mozzarella in a Marsala wine sauce \$14.95

### VEAL PARMIGIANA

Veal scaloppine breaded, with mozzarella cheese and marinara sauce \$16.95

### VEAL PICCATA

Thinly sliced veal sautéed with capers in lemon butter sauce \$16.95

### SALMONE ALLA SICILIANA

Fillet of salmon with sweet onions, green olives, cappers, fresh mint and marinara and fresh tomato sauce \$15.95

### GAMBERI AND CALAMARI FRA DIAVOLA

Sautéed prawns and tender calamari with garlic, olive oil and vodka in a spicy marinara sauce \$15.95

### CATERING AVAILABLE

All our dishes are made from scratch at your order, it takes time.

Not responsible for lost or stolen items..

Visa, MasterCard, Discover or American Express accepted- no checks.

We reserve the right to refuse service to anyone.