

Benvenuti

Lunch Menu



APPETIZERS

ANTIPASTO

Italian meats, cheeses and marinated vegetables with fig jam 13.95

BRUSCHETTA

Tuscan bread with plum tomato, garlic basil, extra vergin olive oil 6.95

MEATBALLS

Italian meatballs with marinara sauce, parmigiano Reggiano and grilled Italian bread 11.75

ARANCINI

Sicilian riceballs with pancetta ,mushrooms, peas and marinara sauce 11.5

BURRATA DI PARMA

Burrata cheese with Prosciutto di Parma , Roma tomato and basil vinaigrette 13.75

CLAMS CASINO

Top-neck clams with applewood smoked bacon, bread crumbs, peppers and herbs 13.75

BUONA VIA MUSSELS

P.E.I mussels , Andouille sausage, bell peppers , onions, Italian bread, spicy tomato broth 12.75

FRIED CALAMARI

Crispy fried calamari served with roasted garlic Aioli, marinara sauce and fresh lemon 14.95

SALAD & SOUP

SOUP OF THE DAY 7.95

HOUSE SALAD

Mix greens, tomato, cucumber, red onion with balsamic vinaigrette 8.95

CAPRESE SALAD

Fresh mozzarella, Roma tomato, roasted peppers, fresh basil with balsamic reduction 10.75

CAESAR SALAD

Romaine lettuce, classic caesar dressing, croutons, parmesan cheese 8.95

BEETS SALAD

Arugula, beets, crumbled goat cheese, candied walnuts with champagne vinaigrette 11.75

ADD CHICKEN 5.95

ADD SALMON 10

ADD SHRIMP (3 shrimp) 9

- Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness
A 1.5% convenience fee is applied for all credit card payments.

FLATBREAD & PANINI

*All the panini served with french fries

MARGHERITA FLATBREAD

Fresh mozzarella, basil and tomato sauce 12.95

VESUVIO FLATBREAD

Spicy soppressata, mozzarella cheese, hot honey drizzle 13.95

BOSCAIOLA FLATBREAD

Mushrooms, artichokes, crumbled goat cheese, crushed walnuts and truffle oil 14.25

CHICKEN PARMIGIANA PANINI

Chicken cutlet, mozzarella cheese, marinara sauce with focaccia bread 12.5

GRILLED CHICKEN PANINI

Grilled chicken, roasted peppers, Provolone, Roma tomato, spicy Aioli with focaccia bread 12.75

CAPRESE PANINI

Prosciutto, fresh mozzarella, Roma tomato, arugula and balsamic glaze with focaccia bread 12.5

PASTA & RISOTTO

PENNE ALLA VODKA

Penne pasta with sun-dried tomato ,sweet peas in a Vodka blush sauce 17.85

FETTUCCHINE BOLOGNESE

Traditional Bolognese beef, pork, veal & herbs sauce 17.95

CAPPELLINI SCAMPI

Shrimp, asparagus tips, cherry tomato in lemon white wine garlic sauce 20.95

RISOTTO PESCATORE

Arborio rice, shrimp, calamari, mussels and clams in a spicy tomato broth 22.95

GNOCCHI GORGONZOLA

Gnocchi pasta with mushrooms, crushed walnuts in a creamy Gorgonzola sauce 17.95

LOBSTER RAVIOLI

Lobster ravioli topped with chopped Lobster and basil in a Brandy rosé sauce 23.5

LINGUINI VONGOLE

Linguini pasta, little neck clams, cherry tomato in lemon white wine garlic sauce 18.75

ENTRÉES

CHICKEN PARMIGIANA

Chicken cutlet, mozzarella cheese, marinara, fresh basil , with spaghetti marinara 17.95

CHICKEN CARCIOFI

Sauteéd chicken breast with artichoke hearts, plum tomato in lemon white wine sauce 17.5

CHICKEN MILANESE

Chicken cutlet topped with a baby arugula salad, cherry tomato and shaved parmigiano and fresh lemon 16.95

VEAL MARSALA

Sauteéd veal medallions with mushrooms in a creamy Marsala wine sauce 20.85

VEAL PICCATA

Sauteéd veal medallions with lemon capers sauce 19.95

EGGPLANT MARGHERITA

Breaded eggplant, stuffed with ricotta cheese, mozzarella and marinara sauce served with spaghetti 16.95

SALMON

Salmon in a lemon white wine caper sauce, served with potatoes and vegetables 20.95