

Lunch Menu

All of Chef Michele's dishes are made to order. If you would like to add, delete an item, or have a special request, ask your server and we will be happy to accommodate.

Antipasti (Appetizers)

Crostini di Prosciutto 8.95

Slices of fresh Italian bread topped with prosciutto, mozzarella and roma tomatoes.

Bruschetta Pomodoro 6.95

Roma tomato, basil, chopped garlic, balsamic vinegar and extra virgin olive oil on toasted Italian bread.

Mozzarella Caprese 8.95

Sliced fresh Roma tomatoes and fresh mozzarella drizzled with extra virgin olive oil, balsamic vinegar, oregano & basil.

Vongole Saltate 11.95

Fresh manila clams sautéed in garlic, olive oil, fresh cut tomato, and white wine.

Calamari Steak 14.95

Sliced calamari steak, calamata olives, roasted garlic, sun dried tomatoes and fresh spinach.

Antipasto Misto 9.95

Chef's selection of cured meats, cheese and seasonal vegetables.

Insalate e Zuppe (Salads & Soup)

Soup of the Day - Cup 4.50, Bowl 7.50

Caesar small 6.50, large 9.50

Crispy fresh romaine, croutons, tossed in our homemade Caesar dressing.
Add Chicken - 3.00 Add prawns - 5.00 Add Anchovy - 1.00

Insalata della Casa 4.50

Fresh mixed green with your choice of dressing, vinaigrette or blue cheese.

Insalata Mediterranea 9.95

Grilled marinated chicken breast tossed with Roma tomatoes, artichoke hearts, zucchini, green onion, olives, mushrooms, fresh basil, balsamic vinegar and extra virgin olive oil.

Insalata di Mare 13.95

Fresh assorted seafood, lemon juice, and extra virgin olive oil on a bed of spinach.

Insalata Spinaci 10.50

Fresh spinach, crispy bacon, hard boiled eggs, tomatoes, and mushrooms in a sweet poppy seed dressing.

Insalata Gamberetti 10.50

Heart of romaine tossed with Caesar dressing, crumbled blue cheese, bacon and shrimp.

Panini (Sandwiches)

All sandwiches will be served on Italian ciabatta bread cooked in sandwich press with your choice of small house salad, cup of soup, or Caesar Salad (+\$1.00).

Panino Vesuvio 10.95

Sliced chicken, provolone cheese, onion and spicy sundried tomato butter sauce.

Panino Prosciutto 10.95

Prosciutto, fresh mozzarella, fresh tomato, basil, and olive oil.

Panino Verdura 10.95

Artichoke hearts, fresh tomato, roasted red bell pepper, onion, fresh mozzarella, and pesto sauce.

Panino Caprese 10.95

Fresh mozzarella, fresh tomato, basil, oregano, extra virgin olive oil and balsamic vinegar.

Panino Mortadella 10.95

Mortadella bologna, provolone cheese, fresh tomato, and stone ground mustard.

Pasta

Penne Puttanesca 11.95

Sautéed Calamata olives, capers, crushed red pepper in a light spicy plum tomato sauce.

Gnocchi Sorrento 11.95

Homemade gnocchi tossed with mozzarella, fresh basil in a Roma tomato sauce.

Ravioli Spinaci 11.95

Spinach ravioli in a pesto cream sauce (contains pine nuts).

Eggplant Parmigiana with Linguine 13.95

Fresh eggplant coated with bread crumbs and baked with marinara, fresh basil, & mozzarella on top.

Penne Verona 11.95

Mushrooms, Italian sausage and sun-dried tomatoes in a rosemary cream sauce.

Lasagna 16.95

Beef, pork sausage and ricotta cheese, tomato sauce and mozzarella. Served with homemade marinara sauce.

Cannelloni Ripieni 13.95

Filled with beef, spinach, garlic, ricotta and parmesan, served with cream or marinara sauce.

Spaghetti and Meatballs 11.95

Fresh marinara sauce with homemade meatballs.

Spaghetti Carbonara 11.95

Thin sliced guanciale (pork jowl) with Italian parsley, eggs and parmesan cheese.

Penne Gamberi 12.95

Prawns in marinara sauce sprinkled with feta cheese.

Linguine Capri 15.95

Fresh assorted seafood sautéed in a plum tomato sauce.

Capellini Positano 13.95

Prawns, artichoke hearts and green onion sautéed together, topped with pine nuts.

Pollo (Chicken)

We use the finest chicken breast for our chicken dishes. They all will be served with pasta.

Pollo Piccata 14.95

Sautéed with capers in light white wine lemon sauce topped with sautéed spinach.

Pollo Marsala 14.95

Sautéed in cream Marsala sauce with mushrooms topped with sautéed spinach.

Pollo Supremo 14.95

Sautéed with roma tomatoes, rosemary in light white wine sauce topped with sautéed spinach.

Pollo Gorgonzola 14.95

Sautéed in cream mushroom gorgonzola sauce topped with sautéed spinach.

Pollo Parmigiano 14.95

Breaded chicken breast baked in oven with mozzarella cheese on top, served with marinara sauce.

Pollo Saltinbocca 14.95

Prosciutto covered chicken sautéed with zucchini in a white wine sauce.

Specials

Cod Alessandro 13.95

One 5oz cod filet sautéed and served on bed of roasted red pepper puree with sautéed vegetables.

Penne Lucane 12.95

Marinara sauce, mild Italian sausage, mozzarella and pepperoni baked in oven. Michele's mom recipe.

Manicotti 13.95

Ricotta cheese stuffed tube pasta served in meat sauce topped with mozzarella and fresh basil baked in oven.

Penne Quattro Formaggi 12.95

Prawns, salmon, gorgonzola, feta, parmigiano, and mozzarella baked in oven.

Ravioli Funghi 12.95

Mushroom stuffed ravioli served in marinara sauce with mushrooms.

Pizza (12 inches)

Pizza Margherita 13.95

Fresh Roma tomato sauce, fresh basil and mozzarella.

Pizza Genova 16.95

Pesto sauce**, chicken breast, red bell pepper, caramelized onion, black olives, and mozzarella.

Pizza Quattro Formaggi 16.95

Roma tomato sauce topped with parmiggiano, feta, gorgonzola, and mozzarella.

Pizza Salsiccia 15.95

Roma tomato sauce, Italian sausage, mushrooms and mozzarella cheese.

Pizza Classica 14.95

Roma tomato sauce, lots of pepperoni and mozzarella.

**Pesto sauce contains pine nuts.