

# LUNCH



**BAKED CLAMS OREGANATE** (1/2 dozen)  
Whole breaded & baked Littleneck clams

**TORRE DI MOZZARELLA**  
Fresh mozzarella, stacked with grilled Portobello mushrooms, vine ripe tomatoes & flame roasted peppers, drizzled with aged balsamic glaze, E.V.O.O. & seasonings, topped off with warm frizzled onions

**CALAMARI ARRABBIATA**  
Fried calamari, flame roasted peppers, Spicy Arrabbiata sauce

**SHRIMP COCKTAIL** (5 per order)  
Jumbo "Chop House" style, served with traditional accompaniments

**STUFFED MUSHROOMS**  
Roasted red pepper duxelle broiled "Oreganata" style

**MARYLAND STYLE CRAB CAKES**  
Spicy Rémoulade sauce, field greens

**CARCIOFI ALLA ROMANA**  
"Mediterranean style" pan fried baby artichokes, Chipotle Aioli

**ZUCCHINE FRITTE**  
Fresh hand cut julienne zucchini, pan fried & nested over Classic Marinara

## primi

13	<b>CALAMARI FRITTI</b> Fried calamari, Marinara -OR- Spicy Fra Diavolo	15
15.5	<b>ZUPPA DI COZZE</b> (red -OR- white) Steamed P.E.I. Mussels served in Marinara -OR- white wine garlic & herb brodino, Parmesan garlic toast	14.5
16.5	<b>ARANCINI</b> (3 per order) "Sicilian style" mini riceballs with ground beef, green peas, Fontina cheese, Italian tomato sauce, crowned with fresh Ricotta	10.5
17	<b>MOZZARELLA IMPANATA</b> (3 per order) Homemade breaded & pan fried fresh mozzarella wedges, served over Marinara	11.5
13	<b>EGGPLANT INVOLTINI</b> Fresh battered eggplant stuffed with seasoned Ricotta, baked with tomato basil sauce	12
16.5	<b>CAPELLINI CAKES</b> (2 per order) Pan fried angel hair pasta cakes, stuffed with green peas, Parma prosciutto, mozzarella, over creamy pink sauce	12.5
15	<b>MAMA'S HOMEMADE MEATBALLS</b> (4 per order) "Right outta the sauce," crowned with Pecorino & fresh Ricotta	13
11.5	<b>PRIMI PORTION PASTAS</b> (Spaghetti or Penne) Marinara • Aglio & Olio • Bolognese • Vodka • Pomodoro • Alfredo	12.5

• TRY OUR ARTISANAL BRICK OVEN BAKED PIZZETTE. Great to share as an appetizer! •

## brick oven pizzette

ULTRA THIN WHOLE WHEAT -OR- GLUTEN FREE CRUST 2

Classic Neapolitan 12" Artisanal pizza, prepared with only the finest homemade & imported ingredients, baked in our authentic "old world" brick oven

12	<b>MARGHERITA</b> Neapolitan style "San Marzano" tomato sauce, Fior di Latte mozzarella, basil, E.V.O.O. drizzle	15.5
17	<b>BROCCOLI RABE &amp; SALSICCIA</b> "San Marzano" tomato sauce, Fior di Latte mozzarella, crumbled hot sausage, sautéed broccoli rabe	12
15.5	<b>VEGETARIANA</b> "San Marzano" tomato sauce, Fior di Latte mozzarella, spinach, broccoli, mushrooms, flame roasted peppers	16
15.5	<b>MELANZANE</b> "San Marzano" tomato sauce, Fior di Latte mozzarella, battered eggplant, Pecorino, spooned fresh Ricotta	17
15.5	<b>FRA DIAVOLO</b> "San Marzano" tomato sauce, Fior di Latte mozzarella, crumbled hot sausage, cherry peppers	15.5
	<b>INSALATA</b> Fresh chopped garden salad, low fat mozzarella, House Italian dressing	
	<b>ULTRA THIN PIZZETTA</b> Whole wheat ULTRA THIN pizzetta, "San Marzano" tomato sauce & mozzarella	
	<b>CRUDO</b> Fior di Latte mozzarella, imported Fontina, Parma prosciutto, baby Arugula, white Truffle oil drizzle, shaved Reggiano	
	<b>BUFFALO CHICKEN</b> Our Signature "Louisiana Style" spicy chicken, mozzarella, Blue Cheese sauce	
	<b>AL FORMAGGIO</b> Fior di Latte mozzarella, imported Fontina, creamy Robiola & Reggiano cheeses, white Truffle oil drizzle	

### ADDITIONAL TOPPINGS:

ARTICHOKE HEARTS • PEPPERONI • SPICY SAUSAGE • ONION • MUSHROOMS • ANCHOVIES • CHERRY PEPPERS • KALAMATA OLIVES • EGGPLANT  
PARMA PROSCIUTTO • SPINACH • BROCCOLI • FLAME ROASTED PEPPERS • RICOTTA CHEESE • FONTINA CHEESE • SLICED MEATBALLS  
2.5

## zuppe

8.5	<b>TORTELLINI IN BRODO</b> Fresh cheese tortellini, light chicken brodino	8.5
8.5	<b>HOMESTYLE CHICKEN NOODLE</b> Broken fettuccine pasta, white meat chicken, fresh vegetables, chicken brodino	8.5
	<b>PASTA E FAGIOLI</b> Ditalini pasta, cannellini beans, roasted garlic, tomato brodino	
	<b>VEGETABLE MINISTRONE</b> Ditalini pasta, fresh vegetables, tomato brodino	
	<b>VEGETABLE LENTIL</b> Homemade... like Nonna used to make with lentils & fresh vegetables	

## insalate

	SIDE	ENTREE		SIDE	ENTREE
<b>GARDEN SALAD</b> Iceberg & Romaine mix, cherry tomatoes, cucumbers, carrots, red onions, red peppers, mushrooms, black olives, House Italian dressing	7.5	10.5	<b>BUFFALO CHICKEN SALAD</b> Romaine hearts, diced plum tomatoes, shredded carrots & red onions, crumbled Blue Cheese dressing, warm buffalo chicken pieces	N/A	14.5
<b>CAESAR SALAD</b> Romaine hearts, focaccia croutons, shaved Reggiano, Dijon Caesar dressing	8.5	11.5	<b>HUDSON VALLEY BEET SALAD</b> Roasted red beets, mesclun field greens, baby Arugula, red onion, California walnuts, crumbled Goat Cheese, balsamic vinaigrette	N/A	14.5
<b>MEDITERRANEAN SALAD</b> Romaine hearts, cherry tomatoes, diced cucumbers, sliced pepperoncini, Kalamata olives, red onions, crumbled Feta Cheese, red wine & herb vinaigrette	9.5	12.5	<b>CAPRINO SALAD</b> (Add grilled shrimp 8) Mesclun field greens, flame roasted peppers, grilled baby asparagus, crumbled Goat Cheese, cherry tomatoes, red onions, balsamic vinaigrette	N/A	13.5
<b>PECAN SALAD</b> Mesclun field greens, baby Arugula, honey roasted pecans Gorgonzola crumbles, balsamic vinaigrette	9.5	12.5	<b>WEDGE SALAD</b> Iceberg wedge, beefsteak tomatoes, warm Applewood smoked bacon, crumbled Blue Cheese dressing	N/A	12

### SUGGESTED ADD-ONS:

GRILLED CHICKEN 6.5 • FRIED CHICKEN CUTLETS 6.5 • SPICY BUFFALO CHICKEN 6.5 • MARINATED SKIRT STEAK 9 •  
JUMBO GRILLED SHRIMP (S) 9 • PAN SEARED SALMON 12  
CHOPPED SALAD: SIDE 1/ENTREE 2

~ 20% GRATUITY ADDED TO PARTIES OF EIGHT OR MORE • SHARING CHARGE 3 ~

• BREAD TO TABLES SERVED ONLY UPON REQUEST •

# LUNCH



## pasta

PENNE, RIGATONI, LINGUINE, FUSILLI, CAPPELLINI, SPAGHETTI, FRESH CAVATELLI

STUFFED RIGATONI, CHEESE TORTELLINI, ZUCCHINI LINGUINE, WHOLE WHEAT & GLUTEN FREE PENNE 2

<b>PENNE ALLA VODKA</b> Creamy vodka pink sauce, diced Parma prosciutto	12.5
<b>PENNE MADEIRA</b> Chicken pieces, crushed tomato, Madeira wine brown sauce, tossed with mozzarella	14
<b>RIGATONI FIORENTINA</b> Chicken pieces, spinach, creamy pink sauce, tossed with mozzarella	14
<b>LINGUINE SHRIMP MARINARA</b> Sautéed shrimp, Classic Marinara -OR- Spicy Fra Diavolo sauce	15
<b>FUSILLI CASALINGA</b> Broccoli rabe, grilled chicken, roasted garlic & herb brodino	14
<b>RIGATONI BELLA NAPOLI</b> Fresh stuffed rigatoni, creamy pink sauce, diced fresh mozzarella, julienne basil	14
<b>PENNE MELANZANE</b> Diced roasted eggplant, Marsala infused plum tomato sauce, Ricotta cheese crown	12.5
<b>LINGUINE DI MARE</b> (red -OR- white) Shrimp, P.E.I. Mussels, New Zealand Clams, roasted garlic & E.V.O.O. -OR- Classic Marinara sauce	15
<b>CAPELLINI ALLO SCOGLIO</b> Fresh lump Crabmeat, "Blue Crab" Marinara -OR- Spicy Fra Diavolo sauce	16.5
<b>CAPELLINI PRIMAVERA</b> (red -OR- white) Fresh vegetable medley, tomato basil sauce -OR- roasted garlic & E.V.O.O. brodino	12.5

• Extra charge for all substitutions •

<b>PENNE OREGANATE</b> Shrimp, asparagus, garlic & white wine Scampi sauce, toasted bread crumbs	14.5
<b>LINGUINE CON VONGOLE</b> New Zealand Clams, diced tomato, roasted garlic & E.V.O.O. sauce	14
<b>CAVATELLI BOLOGNESE</b> "Southern Italian" style veal meat sauce (add fresh Ricotta 1)	12.5
<b>TORTELLINI MASCARPONE</b> Julienne pepperoni sticks, imported Mascarpone & Reggiano cheese cream sauce	13
<b>RISOTTO AL PESTO E GAMBERETTI</b> Imported Carnaroli rice, pesto di basilico sauce, baby zucchini, Reggiano cheese & fresh grilled Jumbo Shrimp	15
<b>FUSILLI BOSCAIOLLA</b> Spicy crumbled sausage, wild mushrooms, spring peas, creamy marinara pink sauce	14.5
<b>LINGUINE AL CARTOCCIO</b> Shrimp, crumbled fennel sausage, Sambuca infused creamy pink sauce, baked & served in a foil pouch	15
<b>RIGATONI PUGLIESE</b> Escarole, Tuscan white beans, crumbled fennel sausage, roasted garlic & E.V.O.O. brodino	14
<b>LASAGNA AL FORNO</b> Classic Bolognese style, baked with mozzarella & "Old World" Italian tomato sauce	12
<b>ZUCCHINI LINGUINE</b> Julienne fresh zucchini, shrimp, Classic Marinara sauce	15

## heros

SERVED WITH CHOICE OF TRUFFLE FRIES -OR- FIELD GREENS SALAD

<b>MEATBALL PARMIGIANA</b>	12.5
<b>EGGPLANT PARMIGIANA</b>	12.5
<b>CHICKEN CLUB</b> (GRILLED/FRIED) Baby Arugula, sliced tomatoes, Mediterranean seasonings & House Italian dressing (melted mozzarella 1 additional)	12.5

<b>CHICKEN CUTLET PARMIGIANA</b>	13.5
<b>SAUSAGE, PEPPERS &amp; ONIONS</b> (red -OR- white)	12.5
<b>POLLO E RABE</b> Grilled Chicken, broccoli rabe, flame roasted peppers & fresh mozzarella	13.5

## secondi

CLASSICI	CHICKEN	VEAL
MARSALA side of herb roasted potatoes	25.5	28
OREGANATA side of rice pilaf	25.5	28
FRANCESE side of rice pilaf	25.5	28
<b>VEAL CHOP MILANESE</b> Parmesan crusted, Center-Cut Veal Chop, pan fried & topped with baby Arugula, red onion, cherry tomatoes & shaved Reggiano cheese	35	35
<b>VEAL CHOP PARMIGIANA</b> Parmesan crusted, Center-Cut Veal Chop, pan fried & baked with mozzarella & "Old World" Italian tomato sauce	35	35
<b>CHICKEN SCARPARELLO</b> Country style oven roasted Chicken pieces, fennel sausage, sliced roasted potatoes, red vinegar peppers & mushrooms, garlic & rosemary brown sauce	26.5	26.5
<b>HERB ROASTED CHICKEN</b> Free-Range, boneless half Chicken, au jus, served "oven to table" in a authentic copper skillet, side of herb roasted potatoes & jardiniere vegetables	26.5	26.5
<b>CHICKEN ROLLATINE TOSCANA</b> Chicken Breast stuffed with sautéed spinach & mozzarella, Marsala wine brown sauce, with fresh mushrooms, side of herb roasted potatoes	27.5	27.5
<b>CHICKEN PRIMAVERA</b> Grilled Balsamic Chicken, piled high with sautéed garden vegetables, side of rice pilaf	25	25
<b>CHICKEN MADEIRA</b> Egg battered Chicken Breast, topped with asparagus & mozzarella Madeira wine brown sauce, with fresh mushrooms, side of herb roasted potatoes	28	28
<b>EGGPLANT ROLLATINE</b> Fresh battered Eggplant, stuffed with Reggiano cheese & seasoned Ricotta, baked Parmigiana style, side of penne pasta	23	23
<b>PORK CHOPS &amp; VINEGAR PEPPERS</b> Skillet braised Center-Cut Pork Chops, caramelized onions, hot & sweet vinegar peppers, rosemary brown sauce, side of herb roasted potatoes	26	26

<b>LEMON SOLE MEUNIÈRE</b> Pan-seared Lemon Sole, capers, asparagus tips, white wine, lemon butter sauce, side of rice pilaf	30
<b>SALMONE PICCATA</b> Pan-seared Atlantic Salmon, artichoke hearts, capers, white wine, lemon Beurre Blanc sauce, side of rice pilaf	30
<b>CHICKEN CHOP PARMIGIANA</b> Parmesan crusted, Frenched boned Chicken Breast, pan fried & baked with mozzarella & "Old World" Italian tomato sauce	26
<b>SALMONE ALLA GRIGLIA</b> Fresh grilled Atlantic Salmon, over sautéed broccoli rabe & Tuscan white beans	30
<b>SHRIMP OREGANATE</b> Baked Jumbo Shrimp, garlic & white wine Scampi sauce, toasted bread crumbs, side of rice pilaf	29
<b>SOGLIOLA VENEZIANA</b> Fresh fillet of Lemon Sole broiled with baby new potatoes, zucchini, roasted cherry tomatoes, capers, Kalamata olives & Mediterranean seasonings, served "oven to table" in a authentic copper skillet, side of rice pilaf	30
<b>BRANZINO MARECHIARA</b> Pan-seared Mediterranean Sea Bass, PEI Mussels & shrimp simmered in a roasted cherry tomato & herb brodino, side of rice pilaf	30
<b>BRANZINO MEDITERRANEO</b> Oven roasted Mediterranean Sea Bass, drizzled with a fresh lemon & herb infused E.V.O.O., served over sautéed spinach	30
<b>SOGLIOLA OREGANATA</b> Baked fillet of Lemon Sole, garlic, white wine Scampi sauce, toasted bread crumbs, side of rice pilaf	29
<b>HALIBUT &amp; WILD LEEKS</b> Pan-seared Pacific Halibut, Chardonnay & braised wild leek brodino, side of rice pilaf	29.5
<b>STEAK FRITES</b> Sliced marinated Skirt Steak, Cabernet braised onions, side of Truffle fries	25
<b>BISTRO BURGER</b> Wisconsin white cheddar, Cabernet braised onions, Applewood smoked bacon, buttered brioche bun, side of Truffle fries	15

## contorni

<b>SAUTÉED SPINACH</b>	8.5
<b>BROCCOLI SPEARS</b>	8.5
<b>BROCCOLI RABE</b>	9.5
<b>ESCAROLE &amp; CANNELLINI BEANS</b>	8.5

<b>HERB ROASTED POTATOES</b>	8
<b>TRUFFLE FRIES</b>	7
<b>RICE PILAF</b>	7
<b>JARDINIÈRE VEGETABLES</b>	7

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