

# LUNCH MENU

## APPETIZERS

### CALAMARI FRITTI ... 12

*Golden fried Domestic Calamari, spicy tomato sauce*

### ASPARAGI AL PALETTO ... 12

*Asparagus in butter truffle sauce, Fried egg, shaved Parmigiano*

### ANTIPASTO MISTO ... 14

*Fior di Latte Mozzarella, Parma prosciutto, Roasted peppers, marinated eggplant, artichokes and zucchini*

### TORTINE DI GRANCHIO ... 11

*Pan fried lump crab cakes, arugula and fennel. mustard sauce*

### CARPACCIO DI MANZO ... 12

*Thin sliced Raw beef with arugula, Parmigiano and Cremini mushroom, oi and lemon vinaigrette*

### CAPRESE ... 10

*Fior di latte Mozzarella and ripe tomatoes, Basil emulsion.*

### COZZE E VONGOLE ... 12

*P.E. mussels sautéed with Littleneck clams, spicy tomato sauce*

### POLPO ALLA GRIGLIA ... 15

*Grilled Octopus, Cannellini beans Uccelletto style (spicy tomato sauce with sage), drizzled with Salmoriglio emulsion (traditional Southern Italian dressing made of Oil, lemon, garlic and oregano)*

### POLPETTINE DI VITELLO ... 11

*Veal and mortadella meatballs in a our tomato sauce, ricotta salata (no pasta with meatballs)*

### TARTARE ... 13

*Chopped raw Norwegian Salmon or Ahi Tuna with mango and avocado, spicy lime vinaigrette*

## SALADS

*add your choice of grilled chicken \$6, Shrimp \$8, Salmon \$12*

### LATTUGA E PERE ... 10

*Julienned hearts of romaine, walnuts, pears and Gorgonzola cheese, Vinaigrette*

### FAGIOLINI E RAPE ... 10

*French string beans, beets, goat cheese, tomato, raspberry dressing*

### AVOCADO SALAD ... 12

*Red grape tomatoes, avocado, beets and frisee in a raspberry dressing*

### TRICOLORE ... 10

*Radicchio, endive, arugula, apples, walnuts & Parmigiano, Vinaigrette*

### LA CIAVATTONA ... 10

*A salad of grape tomatoes, butter beans, Gaeta olives, arugula, red onions and celery, vinaigrette*

### PANZANELLA CON MELONE ... 12

*A Tuscan salad with beefsteak tomatoes, Cantaloupe, toasted seasoned bread, cucumber, basil, red onions, olives, Vinaigrette*

## SIGNATURE PASTA

*All Pasta served with house salad, (no half order)*

### SPAGHETTI AMATRICIANA ... 15

*Slow braised onions and Pancetta in a tomato sauce, Romano cheese*

### FETTUCCINE BOLOGNESE ... 16

*Homemade Fettuccine with our signature Bolognese sauce ( veal, pork and beef)*

### LASAGNA ROMANA ... 16

*Baked meat Lasagna with Fior di Latte Mozzarella*

### SPAGHETTI ALLA CHITARRA ... 15

*Homemade Spaghetti with our tomato basil sauce, tossed with Parmigiano*

### RAVIOLI DI VITELLO ... 16

*Homemade ravioli filled with braised veal and mushroom, Ossobuco sauce*

### SPAGHETTI AI FRUTTI DI MARE ... 18

*Spaghetti with mussels, clams and calamari in a authentic "Marinara" sauce*

### LINGUINE VIOLETTA ... 17

*Linguine with roasted onions and eggplant, Gulf wild shrimp in a tomato basil sauce*

### GNOCCHI ... 16

*Homemade Potato gnocchi with asparagus and Guanciale (cured pork), Parmigiano truffle cream sauce*

## MAIN COURSES

*All main courses served with house salad*

### SALMONE ALLA PIASTRA ... 22

*Seared Norwegian salmon, warm marinated grilled vegetables, basil emulsion*

### VITELLO ALLA PETRONIANA ... 21

*Crispy Panko Veal with prosciutto and Parmigiano, truffle cream sauce, broccoli florets and roasted potatoes*

### BISTECCA SCOTTATA ... 22

*Seared seasoned and sliced Angus striploin steak, broccoli florets and roasted potatoes, Salmoriglio dressing*

### ZUPPETTA DI GAMBERI ... 20

*Gulf shrimp with Cannellini beans and peeled tomatoes, wilted arugula and toasted mollica*

### BRANZINO AL LIMONCELLO ... 20

*Egg Battered Branzino flet in a Limoncello sauce, broccoli florets and roasted potatoes*

### SFOGLIATELLA DI POLLO ... 18

*Grilled pounded chicken Paillard, Salmoriglio dressing, broccoli florets and roasted potatoes*

### PETTO DI POLLO ... 18

*Sautéed chicken breast with smoked bacon, scallions and market mushrooms in a Madeira sauce, broccoli florets and roasted potatoes*

### TONNO PUTTANIERE ... 22

*Seared Ahi Tuna with summer Puttanesca sauce (Peeled tomatoes, olives and capers), Broccoli florets and roasted potatoes*