

Lunch Menu

Appetizers

CALAMARI FRITTI \$11

Golden fried domestic Calamari, spicy tomato sauce

ASPARAGI E UOVO \$11

Warm asparagus in butter truffle sauce, soft egg, shaved Parmigiano

ANTIPASTO MISTO \$14

Fior di Latte Mozzarella, Prosciutto di Parma, roasted peppers, marinated eggplant, artichokes and zucchini, enough to be shared

TORTINE DI GRANCHIO \$11

Pan fried lump crab cakes, arugula and fennel salad, mustard sauce

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 AL VAPORE \$13

Warm steamed octopus, grape tomatoes, olives, Cannellini beans, red radish and celery, Salmoriglio dressing

CARPACCIO DI MANZO \$12

Thin sliced raw beef with roasted peppers and onions, goat cheese, basil reduction

Salads

ADD YOUR CHOICE OF GRILLED CHICKEN \$5, SHRIMP \$7, SALMON \$9

LATTUGA E PERE \$9

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

FAGIOLINI E RAPE \$10

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

TRICOLORE \$9

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

Signature Sandwich

ALL SANDWICH SERVED WITH HOUSE SALAD AND OUR FRIES

FILETTO \$18

Filet mignon, roasted onions, market mushroom, gorgonzola cheese

GARDEN VEGETABLES \$14

Marinated zucchini, eggplant, Peppers and mozzarella, basil reduction

PETTO DI POLLO \$15

Chicken breast, Prosciutto, roasted peppers, Parmigiano Reggiano

TONNO \$15

Seared spiced Ahi tuna (rare), eggplant caponata, spicy lime emulsion

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)

SPAGHETTI AI FRUTTI DI MARE \$17
Spaghetti with mussels, clams and calamari in a authentic "Marinara" sauce

RAVIOLI DI VITELLO \$16
Homemade ravioli filled with braised veal and mushroom, roasted tomatoes and basil sauce

LINGUINE VIOLETTA \$17
Linguine with roasted onions and eggplant, Gulf wild shrimp in a tomato basil sauce

LASAGNA ROMANA \$16
Baked meat Lasagna with Fior di Latte Mozzarella

Main Courses

ALL MAIN COURSES SERVED WITH HOUSE SALAD

SALMONE ALLA PIASTRA \$18
Seared Scottish salmon, Basil emulsion, broccoli florets and roasted potatoes

POLLO ALLA PETRONIANA \$16
Crispy Panko Chicken with prosciutto and Parmigiano, truffle cream sauce, broccoli florets and roasted potatoes

BISTECCA SCOTTATA \$20
Seared seasoned and sliced Angus striploin steak, broccoli florets and roasted potatoes, Salmoriglio dressing

ZUPPETTA DI GAMBERI \$18
Gulf shrimp with Cannellini beans and peeled tomatoes, wilted arugula and toasted mollica

SOGLIOLA AL LIMONCELLO \$18
Battered lemon sole in a Limoncello sauce, broccoli florets and roasted potatoes

SFOGLIATELLA DI POLLO \$16
Grilled pounded chicken Paillard, Salmoriglio dressing, broccoli florets and roasted potatoes

PETTO DI POLLO \$16
Sautéed chicken breast with smoked bacon, scallions and market mushrooms in a Madeira sauce, broccoli florets and roasted potatoes