

LUNCH

PRIMI

MOZZARELLA CAPRESE { home made fresh mozzarella with prosciutto, fresh sliced tomato, homemade roasted red peppers and fresh basil.	\$9
ARANCINI { ground veal, peas, mozzarella stuffed rice ball.	\$1 ea.
CALAMARI FRITTI { fresh calamari lightly battered and fried.	\$13
CLAMS OREGANATA { clams lightly dusted with season breadcrumbs and baked.	\$10
CLAMS MARECHIARA { little neck clams steamed in a herb light tomato and chardonnay broth.	\$14
MOZZARELLA FRITTA STICKS { mozzarella, seasoned breadcrumbs pomodori sauce.	\$7

SOUP

ESCAROLE & BEAN SOUP { escarole and cannellini bean soup.	\$7
TORTELLINI IN BRODO { veal filled tortellini in a chicken broth.	\$6
STRACCIATELLA ROMANA SOUP { egg drop soup, fresh spinach parmigiana in a clear consomme.	\$6
PASTA FAGIOLI { cannellini bean and tubettini pasta soup.	\$7

SALAD

STRAWBERRY BALSAMIC { mixed greens tossed with grilled chicken, strawberries, almonds & gorgonzola cheese with a balsamic reduction drizzle.	\$13.75
CAESAR SALAD	\$10
INSALATA DI MARE { calamari, shrimp and scungilli tossed in a lemon oil dressing.	\$12
INSALATA DI ARUGULA { tossed in house vinaigrette with tomatoes and onion.	\$9
INSALATA MISTA { mixed greens with house dressing.	\$6

ADD SHRIMP \$5 OR ADD CHICKEN \$4

SANDWICHES

G-TOWN { grilled chicken, broccoli rape, sharp provolone, garlic mayo.	\$12
CHICKEN CALIFORNIA { Chicken milianse, lettuce, tomatoes, red onion, mayo and house dressing.	\$12
GRILLED CHICKEN, ROASTED RED PEPPERS, FRESH MOZZARELLA & PESTO PANINI	\$12
MEAT BALL PARM { veal meat balls, marinara, parmigiano cheese, mozzarella.	\$12

ALL SANDWICHES SERVED ON A BAGUETTE

PASTA

RIGATONI VIA VENETO { lobster, shrimp, shiitake mushrooms, peas, sun dried tomato cognac pink cream sauce.	\$14
PENNE PAESANO { eggplant, fresh mozzarella, filetto sauce.	\$12
PAPPARDELLE PORCINI & SHRIMP { fresh porcini mushrooms, jumbo shrimp, cherry tomatoes ali olio.	\$14
LINGUINI CON BROCCOLETTI DI RAPE & SHRIMP { broccoli rape & shrimp sautéed in garlic and extra virgin olive oil.	\$12
CAPELLINI MALAFEMMINA { lobster, shrimp & clams in a white clam sauce.	\$15
LINGUINE CON SALSA DI VONGOLE { fresh clam sauce red or white.	\$12
RIGATONI VODKA	\$8
FETTUCCINI VERDE AMATRIANA { green fettuccini in a tomato sauce with onions, pancetta fresh basil.	\$11
TORTELLINI BOSCAIOLA { veal filled tortellini in a white cream sauce with peas, prosciutto, and mushroom.	\$11
PENNE BOLOGNESE { pasta with classic meat sauce.	\$10
PENNE CON BROCCOLI { penne pasta sautéed with broccoli in a light tomato sauce.	\$10
CHEESE RAVIOLI	\$8

LUNCH PLATES

POLLO BALSAMIC { chicken sautéed with sausage in a balsamic reduction sauce finished with fresh arugula.	\$12
POLLO FRANCESE { chicken in a white wine lemon sauce.	\$10
POLLO MURPHY { chicken sautéed with hot and sweet peppers, mushrooms and potatoes.	\$12
POLLO PARMIGIANO { chicken cutlet, tomato sauce melted mozzarella.	\$11
POLLO PICATTA { lemon, capers and chardonnay wine.	\$10