

## Price Fixed Lunch

Lunch Served Monday thru Friday, 12 Noon till 3:30pm  
Maximum Six Guests

Includes Choice of Appetizer, Salad,  
Choice of Entree, Dessert, Brown Coffee or Tea

### APPETIZERS

Mussels Posillipo • Penne Vodka Sauce • Mozzarella Sticks  
Fresh Mozzarella & Tomatoes • Mozzarella en Carozza  
Eggplant Rollatine • Minestrone Soup

### ENTREES

#### Pasta

	SMALL	LARGE
Penne Con Zucchini .....	19	20
Penne with Sautéed Zucchini in Virgin Olive Oil		
Penne Alla Vodka .....	20	22
Penne tossed in Pink Vodka Sauce with Prosciutto		
Rigatoni Broccoli .....	19	21
Rigatoni with Sautéed Broccoli in Virgin Olive Oil		
Spaghetti Puttanesca .....	20	22
Ravioli Marinara (Cheese) .....	20	22
Homemade Lasagna .....	22	24

#### Pollo

Chicken Caesar .....	22	24
Breast of Chicken, Grilled & Sliced, Served over Caesar Salad		
Grilled Chicken .....	22	24
Breast of Chicken Sliced over Mixed Green Salad with Our Famous House Dressing		
Chicken Parmigiana .....	22	24
Served with Pasta		
Chicken Marsala .....	22	25
Chicken Francaise .....	22	25
Chicken Rollatine .....	26	28
Breast of Chicken Rolled and Stuffed with Prosciutto, Mozzarella Cheese, topped with Mushrooms and Marsala		
Chicken San Lorenzo .....	22	25
Breast of Chicken sauteed in Garlic, Olive Oil, Chopped Tomatoes and Wine Sauce		
Chicken Scarpariello .....	24	26
White & Dark Bone in Chicken Pieces, Sausage, White Wine, seasoned with Garlic and Rosemary		

#### Risotto

Risotto Gardiniero .....	22	24
Arborio Rice cooked with Mixed Vegetables		
Risotto Pescatore .....	28	31
Arborio Rice, Shrimp, Mussels, Clams, Scallops, and Calamari in Light Tomato Sauce		

#### Vitello

	SMALL	LARGE
Veal Siciliana .....	25	27
Topped with Ham, Eggplant, Mozzarella Cheese and Brown Sauce		
Veal Parmigiana .....	25	27
Served with Pasta		
Veal Scallopini .....	25	27
Marsala, Francaise or Pizzaiola		
Veal A La Bella Vita .....	26	28
Topped with Prosciutto, Mozzarella Cheese, Roasted Peppers & Artichokes		

#### Pesce

Filet of Sole Francaise .....	23	25
Filet of Sole Almandine .....	23	25
Tilapia Marechiaro .....	24	26
Sautéed with White Wine, Garlic & Light Tomato Sauce served with Clams & Mussels		
Salmon Champagne Sauce .....	27	29
Sautéed with Fresh Vegetable in Light Champagne Sauce		
Broiled Salmon .....	27	
Shrimp Parmigiana .....	24	27
Served with Pasta		
Shrimp Marinara or Fra Diavolo .....	24	28
Served over Pasta		
Shrimp Scampi .....	25	28
Served over Pasta		
Shrimp Francaise .....	25	28
Served over Pasta, Same Sauce		
Shrimp Oreganato .....	25	28
Combination Seafood .....	30	33
Red Sauce, Served over Pasta		

Meat and Seafood Lunches Served with Vegetable and Potato of the Day  
or Spaghetti with Marinara or Tomato Sauce

### DESSERTS

Tortoni • Spumoni • Parfait • Rice Pudding • Ice Cream (Vanilla or Chocolate)

# A La Carte

Lunch Includes Mixed Green Salad with House Dressing  
Meat and Seafood Dishes Served with Vegetable & Potato of the Day  
OR Spaghetti Marinara or Tomato Sauce

## Appetizers

Jumbo Shrimp Oreganato (3) .....	9	Shrimp Cocktail (3) .....	9
Stuffed Mushrooms .....	7	Clams Cocktail .....	7
Hot Antipasto .....	7	Cold Antipasto .....	7
Spaghettini Romana .....	7	Caesar Salad for Two .....	7
Garlic Bread .....	3	Fried Zucchini .....	4
Clams Oreganato .....	7	Pasta E Fagioli .....	6

## Pasta

Rigatoni All Amatriciana .....	17
Rigatoni in Red Sauce with Prosciutto	
Spaghetti Carbonara .....	17
Spaghetti cooked in Butter Sauce, Egg, Prosciutto, Parmigiana Cheese	
Fusilli Al Pesto .....	17
Fusilli Pasta with Pesto Sauce, Sundried Tomatoes, & Touch of Cream	
Fettuccine Alfredo .....	17
Egg White Pasta in Cream Sauce	
Cappellini Al Profumo Di Mare .....	23
with Clams, Shrimp, Scallops and Calamari	
Linguine A La Vongole .....	21
Dozen Clams over Linguine, White or Red Sauce	

## Pesce

Broiled Salmon with Dijon Mustard .....	23
Filet of Sole Oreganato .....	21
Sautéed in Garlic, Olive Oil & Wine Topped with Seasoned Bread Crumbs	
Tilapia Isolana .....	22
Pan Seared with Artichoke Hearts, Garlic & Oil, Spalsh of Lemon in a White Wine Sauce	
Calamari Marinara Over Pasta .....	23
Scallops Sautéed in Butter, Lemon and Wine .....	25
Shrimp A La Buffera .....	24
Sautéed Jumbo Shrimp topped with melted Mozzarella	
Grilled Jumbo Shrimp .....	25
Served over Mixed Green Salad with Our Famous House Dressing	

## Pollo

1/2 Broiled Chicken .....	23
Chicken Breast Alla Valdostana .....	25
Double Breast of Chicken with Prosciutto & Mozzarella in Brown Sauce	
Chicken Santa Elena .....	21
Breast of Chicken Sautéed with Butter and Lemon	
Chicken Piemontese .....	21
Breast of Chicken with Roasted Peppers, Mushrooms, Tomato and Basil	
Chicken Milanese .....	19
Pan-fried, sliced & mixed with Mixed Green Salad	

## Vitello

Veal Carciofi .....	23
with Artichokes, Garlic and Onions	
Saltimboca Romana .....	23
Topped with Prosciutto, Egg, Spinach in Brown Sauce	
Veal Picata .....	23
Veal Vesuviano .....	23
Fresh Tomatoes, Mushrooms & Onions	
Veal Capriccioso .....	23
Pan-fried topped with Chopped Tomatoes, Onions & Virgin Olive Oil	

## Steak & Chops

Pork Chop Valdostana .....	28
Stuffed Pork Chop, Spinach, Ricotta, Topped with Mushrooms, Marsala Wine	
Center Cut Broiled Pork Chops .....	22
Boneless Shell Steak .....	36
Served with Home Potatoes	

## Side Orders

Sauteed Broccoli .....	5	French Fries .....	4
Sauteed Spinach .....	5	Baked Potato .....	4

## Desserts

Cheese Cake (Italian) .....	5
Chocolate Mousse Cake .....	5
Tiramisu .....	5
Tartufo Baci Ball .....	7
Tortoni or Spumoni .....	4
Ice Cream Roll Cake .....	5
Lemon Sorbet .....	4
Parfaite (Vanilla) .....	4
Rice Pudding .....	4

## Coffee

Coffee or Tea .....	2
Espresso .....	3
Double Espresso .....	5
Irish Coffee .....	7
Jamaican Coffee .....	7
Mexican Coffee .....	7
Cappuccino Regular .....	5
Cappuccino with Liquor .....	7