



Lunch Menu

APPETIZERS

MOZZARELLA CAPRESE	\$7.95
<i>Fresh Mozzarella Cheese, Vine Ripe Tomatoes, Basil, Extra Virgin Olive Oil</i>	
BRUSCHETTA	\$6.95
<i>Diced Tomatoes, Basil, Extra Virgin Olive Oil, Shaved Parmesan on Toasted Bread</i>	
ARTICHOKE ROMANA	\$6.95
<i>Whole Artichoke cooked in Lemon, Olive Oil, Garlic, served with Mustard Vinaigrette</i>	
FRIED CALAMARI	\$8.25
<i>Crispy Fried Calamari, Marinara Sauce</i>	
GARLIC BREAD	\$3.50
<i>Freshly Baked Bread with Garlic and Parmesan Cheese</i>	

SOUPS AND SALADS

CARROT AND GINGER SOUP	\$7.95
CAESAR SALAD	\$8.50
<i>Chopped Romaine Lettuce, Brioche Croutons, Parmesan Cheese, Caesar Dressing</i>	
MIXED SALAD	\$8.00
<i>Mixed Greens, Belgian Endive, Tomato, Balsamic Vinaigrette</i>	
ARUGULA SALAD	\$8.50
<i>Baby Arugula, Roasted Walnuts, Shaved Parmesan, Lemon, Extra Virgin Olive Oil Dressing</i>	

LIGHT FARE

ADD A CUP OF SOUP FOR \$3.95

MEDITERRANEAN SALAD	\$15.95
<i>Grilled Chicken, Fresh Tomato, Avocado, Kalamata Olives, Onions, Capers, Cucumber, Feta Cheese on a bed of Mixed Greens, Balsamic Vinaigrette</i>	
ANTIPASTO SALAD	\$15.95
<i>Prosciutto, Provolone, Cherry Tomatoes, Avocado, Arugula, Pepperoncini Vinaigrette</i>	
GRILLED FLANK STEAK SALAD	\$16.95
<i>Grilled Flank Steak, Tomatoes, Grilled Red Onions, Green Leaf Lettuce, Mustard Vinaigrette</i>	
DIANE REHM'S GRILLED SHRIMP SALAD	\$16.95
<i>Grilled Shrimp, Portobello Mushrooms, Roasted Peppers, Goat Cheese, Mixed Greens, Balsamic Vinaigrette</i>	
CAESAR SALAD WITH GRILLED CHICKEN/GRILLED SHRIMP	\$16.90/\$18.20
DECARLO'S OMELET	\$15.25
<i>Open-Faced Omelet, Wild Mushrooms, Roasted Peppers, Prosciutto, Mozzarella, Fresh Basil</i>	

Consuming raw or undercooked animal foods may increase your risk of contracting a food borne illness, especially if you have certain medical conditions. Please alert your server to any food allergies before ordering.

PANINI

SERVED WITH FRENCH FRIES. SUBSTITUTE CUP OF SOUP OR SIDE SALAD FOR \$3.95

ITALIAN BURGER	\$12.95
<i>Served with Arugula and Provolone Cheese on Ciabatta</i>	
CAPRI	\$12.95
<i>Prosciutto, Tomato, Fresh Mozzarella, Basil, Arugula, Oregano, Extra Virgin Olive Oil on Ciabatta</i>	
CHICKEN SALAD	\$12.95
<i>Served on Croissant with Lettuce, Tomato and Onion</i>	
MEATBALL	\$13.25
<i>House Made Meatballs with Traditional Tomato Sauce</i>	
REUBEN	\$12.95
<i>Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing</i>	
MONTE CRISTO	\$13.95
<i>Prosciutto, Apple, and Brie served on Lightly-Battered Baguette</i>	
STEAK AND CHEESE	\$13.95
<i>Grilled Sirloin with Mushrooms, Onions, Melted Provolone on Ciabatta</i>	

PASTA

AGNOLOTTI	\$16.95
<i>House Made Pasta Filled with Spinach and Ricotta Cheese, Parmesan Cream Sauce</i>	
LINGUINE BOLOGNESE	\$16.50
<i>Thin Pasta with Finely Chopped Veal, Traditional Tomato Sauce, Garlic Toast</i>	
LINGUINE WITH CLAMS	\$16.95
<i>Thin Pasta with Sautéed Whole Clams, Garlic, White Wine</i>	
FETTUCINI ALFREDO WITH CHICKEN	\$16.95
<i>House Made Fettuccine with Tender, Grilled Chicken, Traditional Alfredo Sauce</i>	
TRENETTE CARBONARA	\$16.95
<i>Thin, House Made Pasta, Bacon, Parmesan Cheese, Cream Sauce</i>	
PENNE PRIMAVERA	\$16.25
<i>Mezze Penne Pasta, Fresh Mozzarella Cheese, Asparagus, Cherry Tomatoes, Pesto Cream Sauce</i>	

SEAFOOD AND MEAT

SALMON SCALLOPINI	\$17.95
<i>Broiled Salmon with Lemon, Pine Nuts, Served Over Sautéed Spinach</i>	
SAUTÉED CALF LIVER	\$15.95
<i>Traditional, Sautéed Calf Liver, Onions, Bacon</i>	
LEMON PICATTA	\$17.95
<i>Sautéed Veal Scallopinini, Lemon Beurre Blanc</i>	
CHICKEN WITH ARTICHOKE	\$16.95
<i>Thinly Sliced, Sautéed Chicken Breast, Artichokes, Pancetta, Parmesan Cheese, White Wine</i>	

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