

## *Lunch Menu*

***“Power Lunch”***

## Prima

## Entrée

## Cannelloni Florentine

Butterscotch *or* Chocolate Sundae

*Pre-fixe not available on holidays*

## *Panini Sandwiches*

Grilled Italian sausage with provolone cheese served  
with marinara sauce

## Zuppa

Italian sausage, white beans, ditalini pasta

## Chicken, spinach, tiny meatballs, and egg in broth

## *Insalata*

Choice of soup, and house or Caesar salad

Chopped Romaine on a bed of blue cheese dressing, topped with lump blue crab meat, green onions, & sun dried tomatoes, finished with Chianti vinaigrette

Romaine tossed with, Italian meats, cheeses, carrots, black olives, red onion & tomato, finished with hard cooked egg, Italian seasonings, & Chianti Vinaigrette

Roasted portabella, red onion, bacon, & chopped egg  
over baby spinach with hot bacon dressing

Chopped duck served over spring mix with gorgonzola, sun dried cranberries, walnuts, and sesame vinaigrette

Grilled pork loin over spring mix with gorgonzola, sun  
dried cranberries, walnuts, and sesame vinaigrette

Sliced tomatoes topped with fresh mozzarella, & home grown basil, with mixed greens, drizzled with extra virgin olive oil & balsamic glaze

Poached gulf shrimp tossed with romaine, black olives, chopped tomato, shredded mozzarella & Romano cheeses, & Chianti vinaigrette

**with Grilled Shrimp, Bacon, Tomato 15.00**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition*

Lunch Entrée

House Salad, Side Caesar, or Cup of Soup with Entrée \$3

Lasagna 12.75

Traditional layers of pasta, Italian cheeses, & meat sauce

Manicotti 10.75

Homemade crepes filled with an Italian cheese blend, sauced with Marinara

Cannelloni Florentine 12.00

Homemade crepes filled with ground veal, béchamel, & spinach, sauced with marinara and Alfredo

Rigatoni Bolognese 11.50

Ground beef and spicy Italian sausage simmered with our house marinara over rigatoni pasta

Veal and Ricotta Meatballs 11.50

Hand rolled meatballs over rigatoni pasta marinara

Grilled Italian Sausage 11.50

Spicy link sausages over rigatoni pasta marinara

Rigatoni Alla Vodka 11.50

Lightly spiced tomato cream sauce with prosciutto, mushrooms, and green onion over rigatoni pasta

Fettuccini Alfredo 10.75

Traditional blend of cream, eggs, Romano cheese, & nutmeg

Veal Tortellacci 13.00

Jumbo tortellaci filled with slowly braised veal, finished with hand chopped veal, peas & demi-glace

Sausage, Peppers, and Onions 12.50

Spicy Italian sausage sautéed with red peppers, cubanelle peppers, onions, rigatoni pasta, & marinara sauce

Spinach Pie 11.50

Spinach, eggs, and Italian cheeses in pastry, served with angel hair pasta, sauced with lemon butter

Eggplant Parmesan 11.75

Fresh eggplant in a light egg wash, baked with provolone cheese, served with angel hair marinara

Chicken Parmesan 12.75

Lightly breaded chicken breast baked with provolone cheese, served with angel hair marinara

Chicken Tetrizzini 12.75

Grilled chicken over fettuccini Alfredo with crisp bacon

Chicken Daronzio 12.75

Boneless chicken breast sautéed with spicy Italian sausage, marinara, garlic butter & rigatoni pasta

Chicken Fredo 12.75

Lightly breaded breast of chicken with fettuccini Alfredo

Chicken Rosemary 12.75

Sliced breast of chicken sautéed with mushrooms, artichoke hearts, rosemary, white wine, lemon, butter, & angel hair pasta

Chicken Portabella 12.75

Chicken sautéed with sun dried tomatoes, portabella mushrooms, garlic butter, rigatoni pasta, Romano cheese

Scampi 15.00

Gulf shrimp sautéed with garlic, butter, white wine, peas, and crisp bacon, over linguine

Scallops Rockefeller 15.00

Six scallops on the half shell, baked with spinach & crisp bacon, served with fettucine pasta & Alfredo sauce

Linguine with White Clam Sauce 12.00

Chopped baby clams, sautéed in garlic, butter, white wine, & green onion with linguine pasta

Lobster Ravioli 12.50

Large ravioli filled with cold water lobster and ricotta cheese, with a pink Rosa sauce

Shrimp Francese 15.00

Gulf Shrimp dipped in egg and Romano cheese, pan sautéed, & finished with lemon butter, served with angel hair pasta

Salmon Piccata 15.00

Atlantic Salmon filet with lemon, butter, white wine, & capers served with angel hair pasta

Veal Parmesan 15.50

Lightly breaded veal medallions baked with provolone cheese, served with angel hair marinara

Braised Pork Shank \*Please allow 20 minutes 17.50

Slowly cooked 16oz pork shank with au jus over risotto

Half Orders & Split Orders are not available during lunch service

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