



LUNCH

Antipasti

Soup of the Day	4.95
Caesar Salad	5.95
Romaine lettuce, garlic croutons, parmesan cheese with a light anchovies dressing	
Caprese Salad	6.95
A tasteful union of sliced buffalo mozzarella, fresh tomatoes, fresh basil and olive oil	
*with Prosciutto 8.95	
Fried Calamari	7.95
Fresh tender baby squid rings, fried to perfection and served with fra diavola marinara sauce	
Portofino Salad	8.95
Crispy chicken fingers over mixed lettuce, tomato, onion, green and red peppers with a light mango vinaigrette	
Shrimp Rولاتini	8.95
Shrimp wrapped in prosciutto and green plantain with shrimp bisque sauce	
Eggplant Portobello Napolitano	8.95
Grilled portobello and eggplant, buffalo mozzarella, in tomato bisque sauce	
Carpaccio di Manzo	9.95
Thinly sliced filet mignon, served with spinach, capers, sliced parmesan cheese and olive oil	

Ask your server about our Executive Lunch Special
Executive Lunch Courses come with our Soup of the Day or House Salad
with Complimentary Iced Tea

Pasta & Risotto

Fettuccine alla Tania	9.95
Homemade fettuccine, low-fat Alfredo sauce	
*with Chicken 11.95 *with Shrimp 13.95	
Gnocchi Pink Sauce	10.95
*with Chicken 12.95 *with Shrimp 13.95	
Spaghetti di Funghi	10.95
White mushrooms in olive oil garlic sauce	
Penne alla Venezia	12.95
Shrimp, spinach, fresh tomato in a white wine and garlic sauce	
Lassagna di Vitello	12.95
Homemade pasta, ground veal, topped with melted mozzarella in a light pink béchamel sauce	
Risotto Champagne with Calamari or Chicken	13.95
Imported Arborio rice slowly simmered with calamari or chicken	
Ravioli di Frutti	13.95
Homemade ravioli, diced pears, and ricotta cheese in an amaretto-sage reduction	

Poultry & Meat

Chicken Picatta	11.95
Chicken breast served with spaghetti in a lemon butter sauce	
Chicken Parmigiana	11.95
Breaded chicken in marinara sauce with melted provolone cheese on top, served with spaghetti marinara	
Veal Marsala	14.95
Sautéed veal scaloppine, wild mushrooms, onions, light demi-glaze and marsala	
Fish of the Day	MP