

LUNCH



ANTIPASTI

<i>Frutta di Mare</i> / Squid, Octopus, Shrimp, Olives, Olive Oil & Lemon (g)	13
<i>Vongole Arreganate</i> / Clams Baked with Seasoned Bread Crumbs	9
<i>Melanzane Rollatini</i> / Rolled Eggplant Stuffed with Ricotta & Mozzarella Baked with Tomato Sauce	11
<i>Calamari Fritti</i> / Battered & Fried Calamari served with Marinara Sauce	11
<i>Caprese</i> / Homemade Mozzarella & Tomato (g)	9
<i>Minestrone</i> / Fresh Vegetable Soup (g)	8
<i>Pasta e Fagioli</i> / Cannellini Beans with Pasta in Broth	8

INSALATE

<i>Insalate alla Cesare</i> / Caesar Salad	10
<i>Insalate Mista</i> / Mixed Greens, Roasted Peppers, Tomatoes with Olive Oil & Vinegar (g)	9
<i>Insalate di Spinacci</i> / Baby Spinach with Pears, Walnuts, Bacon & Gorgonzola (g)	12
<i>Arugula e Pomodori</i> / Field Lettuce & Tomato wrapped with Eggplant & Shaved Parmesan (g)	10
<i>Tricolore con Balsamico</i> / Radicchio, Arugula & Endive with Balsamic Vinaigrette (g)	11
<i>Bietole e Carciofi</i> / Salt Roasted Beets, Braised Artichokes & Walnuts (g)	12
<i>Add Chicken \$5 / Add Shrimp or Salmon \$8</i>	

PRIMI

<i>Ravioli alla Bolognese</i> / Homemade Cheese-Filled Pasta in a rich Meat & Mushroom Sauce	17
<i>Ziti all Vesuvio con Polpette</i> / Baked Ziti with Meatballs	18
<i>Linguine alle Vongole</i> / Clams, White Wine, Garlic, & Olive Oil	18
<i>Penne Portofino</i> / Shrimp, Artichokes & Sun-Dried Tomatoes	19
<i>Spaghetti alla Carbonara</i> / Pancetta & Onions in Cream Sauce	17
<i>Orechiette alla Baresi</i> / Hat-Shaped Pasta with Sausage, Peas, Mushrooms & Sun-Dried Tomatoes	17
<i>Fettuccine Filetto di Pomodoro</i> / Homemade Pasta with Pancetta, Prosciutto, Onions & Plum Tomatoes	17
<i>Gnocchi alla Sorrentina</i> / Homemade Potato Dumplings Baked with Ricotta, Mozzarella & Tomato Sauce	17
<i>Rigatoni alla Vodka</i> / Tubular Pasta with Vodka Sauce	17
<i>Lasagne alla Napoletana</i> / Homemade Pasta Layered with Meat & Cheese baked with Tomato Sauce	19
<i>Gluten-Free and Whole Grain Pasta available upon request for an additional \$2</i>	

SECONDI

<i>Frittata Vegetariano</i> / Italian Omelette with Spring Vegetables & Fontina (g)	16
<i>Frittata della Casa</i> / Italian Omelette with Bacon, Shallots, Zucchini, and Mozzarella (g)	16
<i>Panini con Vegetale</i> / Grilled Eggplant, Mozzarella, Roasted Peppers, Baby Arugula & Tomato	16
<i>Pollo alla Parmigiana</i> / Chicken Parmigiana served with Pasta	20
<i>Pollo alla Scarpariello</i> / Small pieces of Chicken sautéed with Garlic, Vinegar, White Wine & Lemon	19
<i>Muffuletta Pannini</i> / Prosciutto, Sopressatta, Mortadella, Provolone, Tomato, Onion & Cherry Peppers	16
<i>Vitelo Capricciosa</i> / Pan fried breaded Veal Cutlet topped with Grilled Eggplant & Chopped Salad	22
<i>Saltimbocca alla Romano</i> / Veal topped with Prosciutto in Butter Sage Sauce	22
<i>Branzino</i> / Whole Roasted Mediterranean Sea Bass with Fresh Herbs (g)	26
<i>All entrees are served with the chef's choice of vegetable and a potato croquette, which is not gluten-free.</i>	

CONTORNI

<i>Zucchine Fritti</i>	8
<i>Scarola e Fagioli Sauté</i> / (g)	6
<i>Piselli con Prosciutto</i> / Peas sautéed with Prosciutto & Onion (g)	6
<i>Cavoletto di Bruxelles</i> / Brussel Sprouts, Shallots & Lemon (g)	6
<i>Broccoli di Rape Affogatti</i> / Bitter Broccoli with Garlic & Olive Oil (g)	8
<i>Asparagi Gratinati</i> / Asparagus baked with Grana Padana & Butter (g)	8
<i>Patate alla Ronnie</i> / Potatoes, Peppers, & Onions (g)	7

(g) = Gluten Free

All our dishes are prepared to order. We will do our best to accommodate your taste.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Now you can bring the taste of Paul & Jimmy's home.

Nonna's Tomato, Filetto di Pomodoro and Puttanesca are available for \$8 per 25oz jar