

Lunch Menu



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APPETIZERS

- Bruschetta

\$8.00

Our homemade bread freshly grilled, brushed with garlic and topped with fresh roma tomato, basil and olive oil
- +Prosciutto Melon

\$10.95

Prosciutto wrapped melon, served with roasted pepper
- Calamari Fritti

\$10.95

Deep fried calamari served with tomato sauce
- La Parmigiana

\$10.95

Layers of creamy Italian eggplant and fresh tomato sauce topped with fresh mozzarella and finished in the oven
- +Calamari Fra Diavolo

\$15.95

Sauteed calamari with jumbo crab meat in spicy tomato sauce - available grilled or in oil & garlic
- Oysters Rockefeller

\$14.95

Blue point oysters in half shell stuffed with creamy spinach, pine nuts and pancetta
- Portobello

\$11.95

Portobello mushrooms topped with spinach & roasted peppers in oil and garlic
- Eggplant Rollatini

\$11.95

Baby eggplant stuffed with ground beef, fresh mozzarella & basil in marinara sauce
- +Brodetto Di Cozze

\$11.95

Fresh Mediterranean mussels in a garlic, parsley and plum tomato broth
- Chanterelle

\$17.95

Sauteed medley of mushrooms with lump crab meat & spinach in brandy sauce
- +*Carpaccio Di Manzo

\$12.95

Thin filet mignon over baby greens topped with shaved parmigiano

Ask your server about the soup of the day!

INSALATE

- Cobbino Salad

\$13.95

Romaine lettuce topped with avocado, bleu cheese, chopped bacon, tomato, boiled eggs, onions and black olives served with honey balsamic dressing
- Spinach Portobello

\$10.95

Baby spinach salad topped with grilled Portobello mushrooms, goat cheese and walnuts in champagne vinaigrette
- +Asparagus Prosciutto

\$11.95

Asparagus wrapped with prosciutto served over medley of baby greens in raspberry vinaigrette
- +Rucola

\$8.95

Arugula salad in a light lemon vinaigrette topped with shaved Parmigiano
- +Caprese

\$9.95

Buffalo mozzarella with fresh slices of tomato topped with basil and extra virgin olive oil
- +Mista (House Salad)

\$7.00

Gourmet mixed baby greens, cucumbers, carrot slices, and tomatoes drizzled in balsamic vinaigrette
- Caesar

\$9.95

Romaine lettuce with Caesar dressing topped with shaved Parmigiano
- With any salad add:

Chicken \$7.50

Shrimp \$4.50 per

Scallops \$4.50 per

Salmon filet \$12.00

Jumbo lump crab Market Price

PANINIS *Served with side of fries and mini mixed green salad*

- Pollo Pepperoni

\$15.00

Chicken cutlet topped with hot peppers & sweet roasted red peppers and sharp provolone cheese
- Pollo Cayuse

\$15.00

Blackened chicken with broccoli rabe, fontina cheese and a roasted tomato jam

- Melanzane

\$15.00

Eggplant layered with spinach and roasted tomatoes with shaved Parmesan cheese on top
- *The Angus

\$15.00

Classic Angus burger topped with fontina cheese, tomato & lettuce served with homemade savory fries
- +Gluten Free

PASTA

- Penne Pomodoro

\$15.00

Penne pasta sautéed in your choice of red sauce or pink vodka sauce
- Farfalle Primavera

\$15.00

Bow tie pasta sautéed with medley of vegetables in white wine sauce
- Gnocchi

\$16.00

Fresh homemade potato gnocchi served with your choice of red, pink or gorgonzola sauce
- Orecchiette Milanese

\$15.00

Ear shaped pasta tossed with eggplant and mozzarella cheese in tomato sauce
- Farfalle Salmon

\$16.00

Bow tie pasta tossed with diced salmon in light rose sauce
- Fettucini Bolognese

\$18.00

Eggless pasta with meat tomato sauce
- Papardelle Porcini

\$18.00

Wide pasta topped with porcini mushrooms in cream sauce
- Linguine Siciliano

\$16.00

Linguine tossed with mushrooms and grilled sausage in oil and garlic
- Linguine Al Frutti Di Mare

\$20.00

Shrimp, clams and mussels in tomato sauce or white wine sauce
- Ravioli Aragosta

\$22.95

Homemade ravioli stuffed with lobster, shrimp, salmon and scallops in vodka aurora sauce (add 3oz Lobster \$11.50)
- Ravioli Vegetable

\$16.00

Homemade vegetable ravioli topped with tomato sauce
- Bucatini Alla Amatriciana

\$16.00

Hollow spaghetti with onions and pancetta in tomato sauce
- With any pasta add:

Chicken \$7.50

Shrimp \$4.50 per

Scallops \$4.50 per

Salmon filet \$12.00

Jumbo lump crab Market Price

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Customers need to be aware of the risks involved in consuming raw or undercooked foods.

POLLO

- +Pollo Rosmarino

\$16.00

Pounded grilled chicken with fine herbs, lemon and olive oil
- Pollo Saltimbocca

\$19.50

Sauteed chicken breast topped with prosciutto and mozzarella in Amarone wine sauce
- Pollo Milanese

\$17.50

Pan seared breaded chicken breast served over mixed greens in lemon vinaigrette
- Pollo Francaise

\$18.00

Chicken breast sautéed with artichokes, lemon and parsley in pinot grigio sauce

PESCE

- +*Salmon

\$20.00

Grilled salmon served over lobster risotto
- +Blackened Tilapia

\$18.00

Cajun tilapia served over sautéed spinach in oil and garlic

CARNE

- Vitello Con Prosciutto

\$21.50

Veal medallions topped with prosciutto and fontina cheese in vermouth sauce
- Vitello Di Castello

\$23.50

Pan seared veal medallions topped with crab meat and artichokes in prosecco cream sauce

Add a small Caesar Salad, Mista Salad or cup of soup for only \$4.00

DOLCE

A selection of daily desserts will be presented.

Due to the volatility of food costs, prices are subject to change at any time

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