



Italian Restaurant  
& Caterer

**LUNCH MENU**

Monday thru Friday  
Until 4pm

**Pizza Forno a Legna**  
wood oven pizza

**Margherita 11**

*Fresh mozzarella,  
tomato sauce, basil*

**Fresca 12**

*Fiore di Latte Mozzarella,  
marinated red and yellow  
grape tomatoes*

**Romana 14**

*Fresh tomato sauce, capers,  
anchovies, oregano, olives*

**Amici 14**

*Margherita, pepperoni,  
meatball, Italian sausage*

**Salsiccia 14**

*Margherita, Italian sausage,  
caramelized onions, ricotta*

**Ortolana 14**

*Fresh mozzarella, grilled seasonal  
vegetables, tomato sauce*

**Quattro Stagioni 15**

*Margherita, Shiitake mushrooms,  
olives, rosemary ham,  
marinated artichoke*

**Bianca 14**

*Fresh mozzarella,  
ricotta, parmigiano*

**Speck 15**

*Fresh mozzarella, wild mushrooms,  
tomato sauce, smoked prosciutto*

**Paesana 15**

*Fresh mozzarella, Cremini  
mushrooms, prosciutto,  
rugola, parmigiano*

**Antipasti - appetizers**

**Vongole Gratinata 9**

*Baked little neck clams (6) oreganata*

**Calamari Fritti 12**

*Pan fried domestic calamari, spicy red sauce*

**Tagliere Misto 16**

*Cutting board of imported cured meat and cheeses with olives,  
grapes, walnuts, sliced apple, chestnut honey*

**Caprese 9**

*Fresh mozzarella, vine ripe tomato, basil oil*

**Bruschetta 6**

*Oven toasted Tuscan bread, chopped plum tomatoes,  
fresh basil, x-virgin olive oil*

**Bruschettone 10**

*Large slice of Tuscan bread, melted mozzarella,  
prosciutto di parma, truffle oil*

**Misto al Forno 15**

*Wood oven baked eggplant rollatini, stuffed mushroom caps,  
clams and shrimp Oreganata*

**Insalata di Mare 15**

*Seasonal seafood salad - calamari, bay scallops, shrimp,  
lemon scented oil*

**Carpaccio di Manzo 12**

*Raw lean beef, baby rugola, shaved parmigiano,  
marinated artichokes, citrus dressing*

**Zuppe e Insalate - soup and salad**

**Minestrone 7**

*Mixed seasonal vegetable soup*

**Zuppa di Gamberi 10**

*Fresh shrimp bisque cream soup*

**Della Casa 8**

*Field greens, red and yellow grape tomatoes, balsamic herb dressing*

**Cesare Classico 9**

*Crispy romaine, croutons, parmigiano*

**Caprino 10**

*Baby rugola, toasted pistachio nuts, fresh goat cheese,  
raspberry vinaigrette*

**Gorgonzola 10**

*Baby spinach, toasted almonds, fresh apples, gorgonzola dressing*

**Indivia 10**

*Belgium endive, oven roasted beets, toasted pine nuts, red beet dressing*

**Bar Freddo - raw bar**

**Ostriche al Giaccio 14**

*Shelled Long Island oysters (6), cocktail sauce, horseradish*

**Cocktail di Gamberoni 13**

*Chilled jumbo shrimp, cocktail sauce*

## **Panini - sandwiches**

served with field green salad or steak fries

**Riviera 10**

*Fresh mozzarella, prosciutto di Parma, basil pesto, Tuscan bread*

**Parmigiana 11**

*Chicken Cutlet, tomato sauce, fresh mozzarella, Italian bread*

**Bistecchina 12**

*Marinated and grilled sliced sirloin steak, vine ripe tomato, rugola, parmigiano, Tuscan bread*

**Pollo Grigliato 10**

*Grilled breast of chicken, red bell pepper, Swiss cheese, Tuscan bread*

## **Primi Piatti - pasta**

**Rigatoni al Fornetto 14**

*Baked dry pasta, sautéed eggplant, fresh mozzarella, grated parmigiano, tomato sauce, basil*

**Spaghettoni con Vongole 16**

*Spaghetti, baby clams, garlic, x-virgin olive oil, fresh parsley*

**Mediterraneo 17**

*Fresh fettuccine, vodka cream sauce, shrimp, bay scallops*

**Penne Rigate 16**

*Basil pesto, grilled chicken breast, sun dried tomatoes, light cream*

**Fusilli e Polpettine 14**

*Small homemade meatballs, corkscrew pasta, tomato sauce*

**Pasta Integrale 17**

*Whole wheat pasta, sautéed fresh salmon, baby spinach leaf, tomato, shallots*

**Fettuccine al Funghetto 16**

*Fresh pasta, cremini, shiitake and oyster mushrooms, garlic and x-virgin olive oil*

**Pennette al Ragu di Carne 14**

*Short pasta, homemade meat sauce*

**Tortelli di Aragosta 18**

*Lobster stuffed ravioli, grape tomatoes, garlic, light tomato sauce*

## **Secondi – entrée**

**Pollo Farcito 19**

*Breast of chicken stuffed with asparagus, red bell pepper and Swiss cheese, Madera wine sauce with vegetables of the day*

**Pollo Arrostito 18**

*Oven roasted breast of chicken, marscapone, gorgonzola, dry porcini, white wine, with roasted potatoes*

**Vitello Saltato 19**

*Sautéed boneless loin of veal scaloppini, mixed exotic mushrooms, brandy cream sauce, with mashed potatoes*

**Contro Filetto 27**

*Grilled sirloin steak, red wine reduction, with a potato tart*

**Trancio di Salmone 20**

*Seared center cut Atlantic salmon, capers, dry white wine lemon sauce, with crispy onions and roasted potatoes*

**Gamberoni Vestiti 24**

*Filet of sole, jumbo shrimp, prosecco wine sauce with vegetable of the day*

*15% Service charge added to groups of 8 or more – Menu available for groups up to 14 people*

## *Lunch Prix Fixe 13.<sup>95</sup>*

*No substitutions – Not available on holidays  
Available Monday thru Friday until 4pm*

### *Antipasto – appetizer*

*(Select one)*

#### Minestrone

*Mixed seasonal vegetable soup*

#### Della Casa

*Field greens, red and yellow grape tomatoes, balsamic herb dressing*

### *Secondi – entrée*

*(Select one)*

#### Rigatoni al Pomodoro

*Dry short pasta, plum tomato sauce*

#### Penne alla Vodka

*Pink cream sauce, touch of vodka*

#### Riviera Panini

*Fresh mozzarella, prosciutto di Parma, basil pesto, Tuscan bread*

#### Pollo Grigliato Panini

*Grilled breast of chicken, red bell pepper, Swiss cheese, Tuscan bread*

#### Pizza Margherita

*Wood oven baked, fresh mozzarella, tomato sauce, basil*