

LUNCH MENU

APPETIZERS

CALAMARI FRITTI ... 12

Golden fried Domestic Calamari, spicy tomato sauce

TARTARE ... 13

Chopped raw Norwegian Salmon or Ahi Tuna with mango and avocado, spicy lime vinaigrette

COZZE E VONGOLE ... 12

P.E. mussels sautéed with Littleneck clams, spicy tomato sauce

ANTIPASTO MISTO ... 14

Fior di Latte Mozzarella, Parma prosciutto, Roasted peppers, marinated eggplant, artichokes and zucchini

FILETTO & CAPONATA ... 14

Seared and Sliced spiced Filet mignon (rare), Eggplant caponata, crostini, Maple grain Dijon Mustard

TORTINE DI GRANCHIO ... 12

Pan fried lump crab cakes, arugula and fennel. mustard sauce

POLPO ALLA GRIGLIA ... 15

Grilled Octopus, Cannellini beans Uccelletto style (spicy tomato sauce with sage), drizzled with Salmoriglio emulsion (traditional Southern Italian dressing made of Oil, lemon, garlic and oregano)

ASPARAGI AL PALETTO ... 12

Asparagus in butter truffle sauce, Fried egg, shaved Parmigiano

BURRATA ... 14

Domestic Burrata mozzarella with Imported Prosciutto, our roasted peppers, aged balsamic reduction

SALADS

add your choice of grilled chicken \$6, Shrimp \$8, Salmon \$12

LATTUGA E PERE ... 10

Julienned hearts of romaine, walnuts, pears and Gorgonzola cheese, Vinaigrette

FAGIOLINI E RAPE ... 10

French string beans, beets, goat cheese, tomato, raspberry dressing

AVOCADO SALAD ... 12

Red grape tomatoes, avocado, beets and frisee in a raspberry dressing

TRICOLORE ... 10

Radicchio, endive, arugula, apples, walnuts & Parmigiano, Vinaigrette

LA CIAVATTONA ... 10

A salad of grape tomatoes, butter beans, Gaeta olives, arugula, red onions and celery, vinaigrette

PANZANELLA ... 12

A Tuscan salad with beefsteak tomatoes, Cantaloupe, toasted seasoned bread, cucumber, basil, red onions, olives, Vinaigrette

SIGNATURE PASTA

All Pasta served with house salad, (no half order)

SPAGHETTI AMATRICIANA ... 17

Slow braised onions and Pancetta in a tomato sauce, Romano cheese

FETTUCCINE BOLOGNESE ... 18

Homemade Fettuccine with our signature Bolognese sauce (veal, pork and beef)

LASAGNA ROMANA ... 18

Baked meat Lasagna with Fior di Latte Mozzarella

SPAGHETTI ALLA CHITARRA ... 17

Homemade Spaghetti with our tomato basil sauce, tossed with Parmigiano

RAVIOLI DI VITELLO ... 17

Homemade ravioli filled with braised veal and mushroom, Ossobuco sauce

SPAGHETTI AI FRUTTI DI MARE ... 19

Spaghetti with mussels, clams and calamari in a authentic "Marinara" sauce

LINGUINE VIOLETTA ... 19

Linguine with roasted onions and eggplant, Gulf wild shrimp in a tomato basil sauce

GNOCCHI ... 17

Homemade Potato gnocchi with asparagus and Guanciale (cured pork), Parmigiano truffle cream sauce

MAIN COURSES

All main courses served with house salad

SALMONE ALLA PIASTRA ... 22

Seared Norwegian salmon, warm marinated grilled vegetables, basil emulsion

VITELLO ALLA PETRONIANA ... 21

Crispy Panko Veal with prosciutto and Parmigiano, truffle cream sauce, broccoli florets and roasted potatoes

BISTECCA SCOTTATA ... 22

Seared seasoned and sliced Angus striploin steak, broccoli florets and roasted potatoes, Salmoriglio dressing

ZUPPETTA DI GAMBERI ... 20

Gulf shrimp with Cannellini beans and peeled tomatoes, wilted arugula and toasted mollica

BRANZINO AL LIMONCELLO ... 20

Egg Battered Branzino flet in a Limoncello sauce, broccoli florets and roasted potatoes

SFOGLIATELLA DI POLLO ... 19

Grilled pounded chicken Paillard, Salmoriglio dressing, broccoli florets and roasted potatoes

PETTO DI POLLO ... 19

Sautéed chicken breast with smoked bacon, scallions and market mushrooms in a Madeira sauce, broccoli florets and roasted potatoes

TONNO PUTTANIERE ... 22

Seared Ahi Tuna with summer Puttanesca sauce (Peeled tomatoes, olives and capers), Broccoli florets and roasted potatoes