

Lunch Menu

Appetizers

Burrata & Peaches

Macerated peaches, crostini (V) 15

Caprese

Heirloom tomatoes, fior di latte, basil, olive oil, sea salt (GF, V) 15

Prosciutto & Burrata

Arugula, olive oil, crostini 16

Calamari Fritti

Lightly fried calamari, tomato sauce, citrus aioli 15

Bruschetta alla Romana

Cherry tomatoes, basil, capers, Castelvetro olives (V) 12

Bruschetta with Stracciatella

Stracciatella (rich, creamy cheese), truffle paste, honey, toasted sourdough (V) 14

Meatballs al Forno

Pork and beef meatballs, creamy polenta, tomato sauce, parmesan 16

Salads

Gorgonzola Salad

Mixed greens, blackberry vinaigrette, candied walnuts, gorgonzola (GF, V) 13 With chicken or shrimp 19.

House Salad

Spring Mix, radicchio, fennel, almonds, diced peaches, almonds, goat cheese, peach vinaigrette (GF, V) 13

With chicken or shrimp 19.

Caesar Salad

Little gem, sourdough croutons, anchovy dressing, parmesan 12 With chicken or shrimp 18.

Entrees Add a half salad 8

Cacio e Pepe al Tartufo

Spaghetti alla chitarra tossed with a Pecorino Romano, truffle paste, and black pepper (V) 19

Amatriciana

Bucatini tossed with guanciale, San Marzano tomatoes, red peppers, topped with Pecorino Romano 19

Bolognese

Classic meat ragù with beef, veal, pork, celery, carrots, onions, tossed with tagliatelle and topped with Parmesan 21

Chicken Scallopini

Sliced chicken breast medallions, butter, olive oil, lemon, white wine, capers (optional) served with braised greens over creamy polenta or mashed potatoes 23

Carbonara

Mezzi rigatoni tossed with guanciale, egg yolk, Pecorino Romano, black pepper (NO CREAM, NEVER CREAM) 21

Nerano

Spaghetti alla chitarra tossed with roasted zucchini, mascarpone, Pecorino Romano, Parmesan cheeses and pesto 19

Limone

Spaghetti alla chitarra tossed with lemon zest, red onions, pistachio, butter, Pecorino Romano(V) 19 Add spicy shrimp 8

Spicy pasta with Clams

Spicy tonnamelli pasta tossed with baby clams and fresh Littleneck clams, garlic, light cream and house-made pesto 23.

Straccetti di Manzo (Ribeye and Arugula)

Slices of pan-seared ribeye, served with olive oil dressed arugula, tomatoes, basil, capers, kalamata olives, topped with parmesan 23

Chicken Marsala (A delicious American-Italian Dish)

Sliced chicken breast medallions, mushrooms, butter, sweet marsala wine, over creamy Polenta or mashed Potatoes 23

Lunch Menu

House Made Naples Panuozzo Sandwich

(served with French fries or olive oil-Dressed arugula)

- #1 Meatballs, sausage, pepperoncini peppers, tomato sauce, smoked mozzarella 15.
- #2 Mortadella, stracciatella, pistachio cream mayo, arugula, olive oil, balsamic 16.
- #3 Porchetta, nduja sausage, stracciatella, truffle cream mayo, cucumber, arugula, olive oil 16.
- # 5. Spicy salami, pepperoni, prosciutto cotto, fontina, arugula, olive oil, garlic mayo 16.
- #6 Turkey, tomatoes, smoked mozzarella, arugula, truffle cream mayo, olive oil 15.
- #7. Prosciutto crudo, mozzarella, garlic mayo, tomato, olive oil, basil 16.
- #8 Roasted zucchini, sundried tomatoes, cucumber, stracciatella cheese, arugula, pistachio cream mayo 15.

Tonda-Style Roman Thin-Crust (personal) 14 inch Pizza (tomato sauce made with imported San Marzano tomatoes)

- Margherita 17.** Pomodoro sauce, fresh mozzarella, fresh basil, Pecorino Romano, olive oil
- Marinara 17.** Marinara, olive oil, garlic, oregano (add burrata - \$5.)
- Giardiniera 18.** Pomodoro sauce, garlic, pesto, fresh mozzarella, kalamata olives, artichoke hearts, fresh tomato
- Boscaiola 18** Garlic bechamel, mozzarella, sausage, mushrooms, parsley
- Capricciosa 18.5** Pomodoro sauce, mozzarella, mushrooms, porchetta, artichokes, kalamata olives, hardboiled egg
- Quattro Formaggi 18.** Olive Oil and garlic, fontina, gorgonzola, Parmesan and smoked mozzarella
- Prosciutto Crudo 18.5** Pomodoro sauce, fresh mozzarella, cured prosciutto crudo, olive oil drizzled arugula
- Diavola 18.** Pomodoro sauce, spicy salami, fresh mozzarella, basil, olive oil drizzle
- Giovani 18.5** Pomodoro sauce, mozzarella, imported pepperoni, sausage, mushrooms
- California Zesty Chicken 18.5** Zesty pesto, smoked mozzarella, pan seared chicken, sundried tomatoes, artichokes, green onions
- Rione 18.** Olive Oil and garlic, Pecorino Romano, course ground pepper, Italian sausage, mushrooms and roasted red peppers, lemon Olive Oil Drizzle
- Quattro Formaggi with Porchetta and Guanciale 20.**
Olive oil and garlic, Fontina, Gorgonzola, Parmesan, smoked mozzarella, diced porchetta and guanciale
- Mortadella and Pistachio 18.5** Olive oil, imported mortadella, pistachio paste, stracciatella cheese, crushed pistachios, arugula dressed with lemon vinaigrette

Calzones

(Pizza Turnover made with our signature dough)

(please advise your server baked or fried)

- Cheese Calzone 16.** Filled with stracciatella, mozzarella, Parmesan and marinara
- Vegetable Calzone 17.** Filled with braised greens, mushrooms, artichokes, mozzarella, stracciatella and marinara
- Meat Ball/Sausage Calzone 18.5**
Filled with house-made meatball, Italian sausage, smoked mozzarella, Fontina, and Marinara
- Pepperoni and Prosciutto Calzone 18.** Filled with mozzarella, spicy salami, pepperoni, prosciutto cotto (cooked ham), and marinara

G – gluten free, V- vegetarian. Effective 9/15 we will be adding a 2.5 percent surcharge to all credit card transactions. While we have delayed this decision, due to the astronomical increases in costs we have seen, it is now imperative. To all of our amazing guests and friends we sincerely appreciate the understanding and the support. 20 percent is added to parties of 8 or more. We are understanding and happy to accommodate any dietary restrictions.

House-Made Naples Panuozzo Sandwich

(Served with French fries or olive oil-dressed arugula)

- #1** Meatballs, sausage, pepperoncini peppers, tomato sauce, smoked mozzarella 15
- #2** Mortadella, stracciatella, pistachio cream mayo, arugula, olive oil, balsamic 16
- #3** Porchetta, 'nduja sausage, stracciatella, truffle cream mayo, cucumber, arugula, olive oil 16
- #5** Spicy salami, pepperoni, prosciutto cotto, Fontina, arugula, olive oil, garlic mayo 16
- #6** Turkey, tomatoes, smoked mozzarella, arugula, truffle cream mayo, olive oil 15
- #7** Prosciutto crudo, mozzarella, garlic mayo, tomato, olive oil, basil 16
- #8** Roasted zucchini, sun-dried tomatoes, cucumber, stracciatella cheese, arugula, pistachio cream mayo 15

Tonda-Style Roman Thin-Crust Pizza

(Personal, 14-inch pizza with tomato sauce made with true imported San Marzano tomatoes)

Margherita 17

Pomodoro sauce, fresh mozzarella, fresh basil, Pecorino Romano, olive oil

Marinara 17

Marinara, olive oil, garlic, oregano (add burrata — \$5)

Giardiniera 18

Pomodoro sauce, garlic, pesto, fresh mozzarella, Kalamata olives, artichoke hearts, fresh tomato

Basciola 18

Garlic cream béchamel, mozzarella, sausage, mushrooms, parsley

Capricciosa 18.5

Pomodoro sauce, mozzarella, mushrooms, porchetta, artichokes, Kalamata olives, hard-boiled egg

Quattro Formaggi 18

Olive oil and garlic, Fontina, Gorgonzola, Parmesan, and smoked mozzarella

Prosciutto Crudo 18.5

Pomodoro sauce, fresh mozzarella, cured prosciutto, olive oil-dressed arugula

Diavola 18

Pomodoro sauce, spicy salami, fresh mozzarella, basil, olive oil drizzle

Giovani 18.5

Pomodoro sauce, mozzarella, imported pepperoni, sausage, mushrooms

California Zesty Chicken 18.5

Zesty pesto, smoked mozzarella, pan-seared chicken, sun-dried tomatoes, artichokes, green onions

Rione 18

Olive oil and garlic, Pecorino Romano, coarse-ground pepper, mild Italian sausage, mushrooms, roasted red peppers, lemon olive oil drizzle

Quattro Formaggi with Porchetta and Guanciale 20

Olive oil and garlic, Fontina, Gorgonzola, Parmesan, smoked mozzarella, diced porchetta and guanciale

Mortadella and Pistachio 18.5

Olive oil, imported mortadella, pistachio paste, stracciatella cheese, crushed pistachios, arugula dressed with lemon vinaigrette

Calzones

(Pizza turnover made with our signature dough)

(Please advise your server: baked or fried)

Cheese Calzone 16

Filled with stracciatella, mozzarella, Parmesan, and marinara

Vegetable Calzone 17

Filled with braised greens, mushrooms, artichokes, mozzarella, stracciatella, and marinara

Meatball/Sausage Calzone 18.5

Filled with house-made meatball, Italian sausage, smoked mozzarella, Fontina, and marinara

Pepperoni and Prosciutto Calzone 18

Filled with grated mozzarella, soppressata, pepperoni, prosciutto cotto (cooked ham), and marinara

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