

LUNCH MENU



for the table

BRUSCHETTA TRADIZIONALE

Toasted bread topped with chopped tomatoes, garlic, and fresh basil. 5.⁹⁵

BRUSCHETTA CAPRESE

Toasted bread topped with chopped tomatoes, mozzarella cheese, and fresh basil. 6.⁹⁵

CALAMARI TERESA

Calamari sautéed with roasted garlic, white wine, chopped tomatoes, and marinara sauce. 11.⁹⁵
Add pasta \$2.50

EGGPLANT PARMIGIANA

Calamari sautéed with roasted garlic, white wine, chopped tomatoes, and marinara sauce. 10.⁹⁵

soups

SOUP OF THE DAY

Fresh vegetables soup. 5.⁹⁵

salads

Add chicken 3.95 | Add Shrimp 6 | Add salmon 8
CAPRESE

Fine fresh mozzarella, tomatoes, pesto, and basil, finished with balsamic olive oil. 10.⁹⁵
Add Parma Prosciutto 3.⁹⁵

SPINACH SALAD & PEAR

Fresh spinach, walnuts, gorgonzola cheese, pear slices, olive oil and balsamic vinaigrette. 8.⁹⁵

MISTA

Mixed greens, romaine lettuce, julienne cabbage white and black, julienne carrots...drizzled with balsamic - olive oil.. 5.⁹⁵

CAESAR SALAD

Romaine lettuce, shaved parmesan, garlic croutons and homemade caesar dressing. 6.⁹⁵

panini

Served with homemade fresh bread includes french fries or mixed green salad.

PANINO CAPRESE

Fresh mozzarella, sliced tomatoes, drizzled with basil pesto. 8.⁹⁵
with ham prosciutto parma \$3.95

PANINO TORPEDO

Fresh mozzarella sliced tomatoes, romaine lettuce and combination of prosciutto, pepperoni salami & mortadella. 10.⁹⁵

PANINO MEATBALLS

Traditional Italian Beef/veal meatballs covered with tomato sauce & mozzarella cheese. 9.⁹⁵

PANINO WITH HOMEMADE SAUSAGE

40% top sirloin, 40% pork, 20% veal, covered with tomato sauce & mozzarella cheese. 9.⁹⁵

pastas

add chicken \$3.⁹⁵ add shrimp \$5.⁹⁵ add vegetables \$4.⁹⁵

SPAGHETTI GARLIC & OLIVE OIL

Spaghetti pasta with garlic, olive oil and crushed chili pepper. 11.⁹⁵

LINGUINE VONGOLE

Linguine pasta with Manila clams in their shell, sautéed with olive oil, garlic, white wine, and fresh parsley ... or add chopped tomatoes. 16.⁹⁵

LINGUINE WITH HOMEMADE SAUSAGE

40% top sirloin, 40% pork, 20% veal cooked in marinara sauce 14.⁹⁵

PENNE ARRABIATA (SPICY)

Penne pasta served with garlic, chili, basil and tomato sauce. 12.⁹⁵

PENNE WITH HOMEMADE MEATBALLS

Penna pasta in tomato sauce served with traditional Italian beef/veal meat balls. 14.⁹⁵

FETTUCCINE ALFREDO

Fettuccine pasta in a sweet cream and parmesan cheese sauce. 12.⁹⁵

LINGUINE CARBONARA

Linguine pasta, bacon, cream sauce and parmesan cheese. 12.⁹⁵

CAPELLINI ALLA CHECCA

Angel Hair pasta with roasted garlic, fresh diced tomatoes, marinara sauce, and basil. 14.⁹⁵

PENNE GUSTOSE

Penne pasta with sautéed mushrooms, fresh spinach, light cream sauce, and gorgonzola cheese. 15.⁹⁵

entrees

Main courses are served with olive oil and garlic spaghetti and a side of steam vegetables.

VITELLO PICCATA

Veal scaloppini sautéed in a lemon and caper sauce.. 23.⁹⁵

CHICKEN PARMIGIANA

Breaded chicken breast marinara sauce, fresh mozzarella, parmesan cheese served with pasta. 17.⁹⁵

CHICKEN MARSALA

Chicken breast sautéed in a marsala wine sauce. 18.⁹⁵
with mushrooms add \$1

SALMON PICCATA

Served with pasta oil & garlic. 25.⁹⁵

TILAPIA PICCATA

Pan seared and Served with pasta oil & garlic. 16.⁹⁵

We accept a maximum of two credit cards per table. Spill Plate Charge \$2 Corkage fee \$18 (for each 750 ml bottles) A \$2.50 charge per person for cake brought into the restaurant. Additional order of our sauces \$1. Two complimentary basket of bread per table. Additional bread basket \$2.50. A 18% gratuity will be apply for party of 6 or more.