

Fall Lunch Menu



[V] = vegetarian
[GF] = gluten free
[GFA] = gluten free available

ANTIPASTO

- Lentil & Mushroom Soup EVOO 10.95 [V] [GF]
- Crispy Calamari zucchini, pepperoncini, lemon, marinara 16.95
- Salumi Board capocollo, sopreseta, genoa salami, prosciutto di Parma, red peppers, artichokes, olives 23.95 [GF]
- Short Rib Arancini risotto balls, short rib, fontina, marinara 16.95
- Nonna’s Meatballs pomodoro, pecorino 16.95
- Crispy Marinated Artichoke Hearts parmigiano, lemon-black pepper aioli 15.95 [V]

INSALATE

- Caesar Salad baby romaine, parmigiano, black pepper-anchovy vinaigrette 13.95 [GFA]
- Tri-Color Chopped romaine, endive, radicchio, crispy salami & chickpeas, tomatoes, olives, cucumber, oregano vinaigrette 15.95 [GFA]
- Burrata Caprese balsamic tomatoes, basil pesto 15.95 [V] [GFA]
- Kale & Arugula Salad pancetta, dates, pomegranate vinaigrette 14.95 [GF]

THIN CRUST PIZZA

- Margherita crushed NJ tomatoes, homemade mozzarella, basil, EVOO 17.95 [V]
- Eggplant Parm Pie crispy eggplant, ricotta cheese, crushed NJ tomatoes 17.95 [V]
- Pizza alla Vodka vodka sauce, onions, sausage, peppers 20.95
- Spinach & Artichoke Pizza white sauce, spinach, roasted peppers, crispy artichoke leaves 20.95 [V]
- Insalata Pizza gorgonzola cream, baby arugula, fig jam, prosciutto di Parma 20.95
- Rosa Grande Pepperoni marinara, pepperoni cups, mozzarella, parmigiano 20.95

PRANZO SPECIALE 18.95

choose a salad & an entrée to enjoy with a cup of Lentil & Mushroom Soup

- caesar salad tri-color chopped caprese
- meatball parm toast pappardelle bolognese 1/2 chicken panini salmon

PANINIS 17.95

Prepared with our just baked foccacia

- Grilled Chicken tomato, arugula, mozzarella, basil pesto
- Salumi capocollo, pepperoni, salami, fontina, cherry peppers
- Eggplant Parm breaded eggplant, broccolini, marinara [V]

PASTA FRESCA

- Orecchiette alla Grato chicken Milanese, sweet Italian sausage, broccolini, chili flakes 23.95 [GFA]
- Penne Fra Diavolo shrimp, tomato, Calabrian chili 25.95 [GFA]
- Pappardelle Bolognese meat sauce, parmigiano 23.95 [GFA]
- Nonna’s Spaghetti pomodoro sauce, basil 19.95 [GFA] [V] add meatballs 29.95
- Bucatini Carbonara pancetta, caramelized onions, egg, sweet peas 24.95 [GFA]
- Penne Vodka vodka sauce, prosciutto, peas 25.95 [GFA]
- Sweet Corn and Mascarpone Ravioli garlic, cream, smoked paprika, basil 25.95 [V]

PIATTI PRINCIPALE

- Flounder Francaise broccolini, white wine lemon butter sauce 26.95
- Chicken Marsala cremini mushrooms, crispy rosemary garlic Yukon gold potatoes, marsala wine 23.95 [GFA]
- Chicken Parmigiana pomodoro, mozzarella & parmigiano, house-made spaghetti 26.95 [GFA]
- Grilled Faroe Island Salmon sauteed sweet corn, spinach and mushrooms, potato ravioli, cabernet reduction 34.95 [GFA]
- Shrimp Scampi jumbo shrimp, house-made spaghetti, garlic, wine, lemon, butter 27.95 [GFA]
- Filet Mignon balsamic red pearl onions, arugula, tomatoes, gorgonzola, crispy rosemary garlic Yukon gold potatoes 47.95 [GFA]
- Eggplant Parmigiana crispy eggplant, pomodoro, mozzarella & parmigiano, house-made spaghetti 27.95 [V]

Our menu may contain common allergens. Please inform our staff of any allergies or dietary restrictions before ordering, as cross-contamination may occur in our kitchen. Consuming raw or undercooked meat, seafood, eggs may increase your risk of foodborne illness.