

Prix Fixe Lunch

\$10.00

Appetizers |choice of One|

Pasta e Fagioli Soup

Baby Greens in a balsamic vinaigrette

Fresh Mozzarella and peppers extra virgin oil

Bruschetta with tomato ,onions, and garlic

Entrees |choice of One|

Orecchiette with Meatballs – tomato sauce

Grilled Lemon Herbed Chicken – over Caesar salad

Pan Seared Salmon add \$3.- over sautéed spinach

Penne alla Vodka – creamy tomato sauce

Cheese Ravioli – tomato sauce

Pollo Francese - over sautéed spinach

Grilled Chicken Sandwich – peppers, mozzarella

Chicken Parmiggiana- served with pasta

Eggplant Parmiggiana topped with mixed greens

Rigatoni Bolognese – meat ragu | touch of cream

Capellini with Peas and Prosciutto- pink sauce

Farfalle Shrimp add \$3.-Shrimp| sun dried| pink sauce

Cavatelli Marco Polo add \$3.

Chicken strips, sun dried tomatoes and broccoli in garlic broth

Penne Golose – spinach| sun dried tomatoes| cream sauce

Please no substitutions or Plate sharing

\$10.00 Prix-Fixe Lunch is available for dine-in only

for to go-orders apply \$1.50 more

Quattro Pazzi

Antipasti

Bruschetta 6.

Grilled Tuscan bread, topped with fresh tomatoes, onions, garlic and oil

Zuppa di Minestrone 7.5

Mixed vegetables soup

Grilled Shrimp 13.

Over sautéed spinach | garlic and oil

Melanzane con Scarmozza 8.

Grilled eggplant topped with
peppers, smoked mozzarella, balsamic reduction

Pasta e Fagioli 7.5

Big Bowl of Papa's savory pasta and beans soup

Insalata al Taglio 8.

Chopped Salad, cucumber,romaine, onions, tomatoes,
kalamata olives, peppers in a shallot vinaigrette

Cento Colori 9.

Endive, Radicchio, arugula tomatoes topped with
fresh mozzarella in a balsamic vinaigrette

Insalata con Pere e Noci 9.

Arucola, Endive ,walnuts, pear,gorgonzola cheese in sherry vinaigrette

Caesar Salad 7.

Traditional dressing with croutons

**Please add \$1.50 for Shaved Parmiggiano, Goat cheese
or Gorgonzola**

Sandwiches

Eggplant Parmiggiana 8

Breaded | tomato sauce| melted mozzarella

Chicken Parmiggiana 8.5

Breaded | tomato sauce| melted mozzarella

Piatti di Pasta

Spaghetti alla Chitarra Napoletana 13.

Hand cut square spaghetti| tossed in marinara sauce| basil

Rigatoni alla Buttera 14.

Crumble hot sausage| peas| pink sauce |topped with ricotta

Spaghetti alla Carbonara 13.

Spaghetti |pancetta | onions| parmiggiano reggiano

Pappardelle di Porcini con Funghi Misti 14.

Wild mushrooms | sun dried |gorgonzola cream sauce | white truffle oil

Fettuccine alla Mitty 15.

Chopped scallops| shrimp| lump crab meat | pink cognac sauce

Linguine Pescatore 16.

Shrimp| scallops| mussels| clams | spicy marinara sauce.

Bucatini all' Amatriciana 13.

Hollow Spaghetti| pancetta| onions | spicy tomato sauce

Gnocchi Fatti a Casa Bolognese 13.

Handmade Ricotta Gnocchi | meat ragu sauce | touch of cream

Cavatelli Toscani 13.

Sausage | Tuscan beans| arugula| fresh tomato | garlic oil

Capellini alla Puttanesca 13.

Capers |anchovies| fresh tomatoes| black olives| peperoncino

Secondi Piatti

Pollo alla Sofia Loren 16.

Chicken topped with sautéed spinach and melted Fontina cheese
in white wine sauce

Scaloppine Sorrentina 18.

Medallions of veal topped with eggplant, prosciutto
and mozzarella in a sherry wine sauce

Scampi Ubriachi 18.

Sautéed Shrimp in a white wine garlic sauce over sautéed
escarole and Tuscan beans

Sogliola Incrostata di Parmiggiano 19.

Parmesan crusted Filet of Sole served with spinach in a lemon sauce

Bistecchina Alla Pizzaiola 18.

N.Y. Strip Steak topped with roasted peppers, mushrooms,
onions touch of spicy tomato sauce served with polenta