

Prix Fixe Lunch

\$10.00

APPETIZERS

Pasta e Fagioli

Baby Greens in a balsamic vinaigrette

Fresh Mozzarella and peppers extra virgin oil

Bruschetta with tomato ,onions, and garlic

ENTREES

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

Eggplant Parmiggiana- served with pasta

Pollo Alla Milanese 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

Grilled Shrimp add \$3 - sautéed Spinach

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

Prix Fixe Lunch

\$15.00

APPETIZERS

Pasta e Fagioli

Arugula Salad pear, walnuts, in a balsamic vinaigrette

Mussels Fra Diavolo and peppers extra virgin oil

Grilled Calamari with tomato ,onions, and garlic

Broccoli Rabe sautéed with hot sausage

ENTREES

Linguini clams – white wine in a garlic and oil

Veal Parmiggina – breaded served with pasta marinara

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

Rigatoni alla Butera – hot sausage, peas, in a cream tomato sauce topped with ricotta

Pollo Giardino – topped with asparagus and fontina

Fettuccine Mitty chopped scallops, shrimp, and crabmeat in a cream tomato sauce

Pappardelle di Porcini con Funghi Misti

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

Scaloppine Sorrentina

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

Paccheri con Broccoli Rape 17.

Large rigatoni with sautéed broccoli rape and sweet sausage, garlic and oil

PASTA

Spaghetti alla Chitarra Napoletana 13.

Hand cut square spaghetti| tossed in marinara sauce| basil

Tortelloni della Nonna 14. **Gluten free Pasta**

Four cheeses Tortelloni with prosciutto, peas in a cream sauce

Paccheri al Scarpariello 18.

Large Rigatoni Pasta |Chicken | hot cherry peppers| mushrooms | rosemary –fresh tomato-garlic broth

Tagliolini Integrali con Carciofi 15.

Whole wheat pasta, Artichokes, chick peas, pancetta in a garlic and oil

Linguine Pescatore 16.

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

Fettuccine di Limone con Capesante Genovese 14.

House made Lemon Fettuccine, grilled scallops in a pesto 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

Pollo Calabrese 16.

Chicken breast, hot sausage, hot peppers, shitake, onions in a light marinara

Sogliola Incrostata di Parmiggiano 19.

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

Medaglioni di Manzo 21.

Filet Mignon ,caramelized onion, gorgonzola over gnocchi

Buon Appetito

Consuming Raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food-borne illness.

20% gratuity added for parties of 6 or more