

Prix Fixe Lunch

\$10.00

Appetizers |choice of One|

Pasta e Fagioli

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
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

Antipasti

Bruschetta

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

Zuppa di Minestrone

Mixed vegetables soup

Tagliere di Quattro

Assortment of Italian cured meats, Padana and olives

Melanzane con Scarmozza

Grilled eggplant topped with
peppers, smoked mozzarella, balsamic reduction

Pasta e Fagioli

Big Bowl of Papa's savory pasta and beans soup

Insalata al Taglio

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

Cento Colori

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

Insalata con Pere e Noci

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

Insalata Di Caprino

Arugula, red peppers, caramelized onions and Goat cheese croquette

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

Sandwiches

Eggplant Parmiggiana

Breaded | tomato sauce| melted mozzarella

Chicken Parmiggiana

Breaded | tomato sauce| melted mozzarella

Piatti di Pasta

Spaghetti alla Chitarra Napoletana

Hand cut square spaghetti| tossed in marinara sauce| basil

Rigatoni alla Buttera

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

Spaghetti alla Carbonara

Spaghetti |pancetta | onions| parmiggiano reggiano

Pappardelle di Porcini con Funghi Misti

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

Fettuccine alla Mitty

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

Linguine Pescatore

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

Bucatini all' Amatriciana

Hollow Spaghetti| pancetta| onions | spicy tomato sauce

Gnocchi Fatti a Casa Bolognese

Handmade Ricotta Gnocchi | meat ragu sauce | touch of cream

Cavatelli Toscani

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

Capellini alla Puttanesca

Capers |anchovies| fresh tomatoes| black olives| peperoncino

Secondi Piatti

Pollo alla Sofia Loren

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

Scaloppine Sorrentina

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

Scampi Ubriachi

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

Sogliola Incrostata di Parmiggiano

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

Bistecchina Alla Pizzaiola

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