

# LUNCH

MONDAY THRU FRIDAY TILL 3:30PM



## primi

<b>BAKED CLAMS OREGANATE</b> (1/2 dozen) Whole breaded & baked Littleneck clams	17
<b>BURRATA E CAPONATA</b> Fresh imported burrata cheese (creamy stuffed mozzarella), homemade Eggplant Caponata, grilled Crostini bread	19
<b>CALAMARI ARRABBIATA</b> Fried calamari, flame roasted peppers, Spicy Arrabbiata sauce	21
<b>SHRIMP COCKTAIL</b> (5 per order) Jumbo "Chop House" style, served with traditional accompaniments	21
<b>STUFFED MUSHROOMS</b> Roasted red pepper duxelle broiled "Oreganata" style	17
<b>ZUCCHINI FRITTI</b> Julienne style hand cut fresh zucchini, golden fried & nested over classic marinara	18.5
<b>EGGPLANT MEATBALLS</b> Homemade Meatless eggplant meatballs, tomato basil sauce, Pecorino, fresh whipped ricotta	16
<b>CALAMARI FRITTI</b> Fried calamari, Marinara -OR- Spicy Fra Diavolo	19
<b>ZUPPA DI COZZE</b> (red -OR- white) Steamed Prince Edward Island Mussels in your Choice of crushed plum tomato brodino -OR- white wine garlic & herb brodino, grilled Crostini bread	19.5
<b>CRUDO PIZZETTA</b> Fior di Latte Mozzarella, imported Fontina, Parma prosciutto, Baby Arugula, white Truffle oil drizzle & shaved Reggiano	20
<b>MARYLAND STYLE CRAB CAKES</b> Spicy Rémoulade drizzle, field greens	21

<b>ARANCINI</b> "Sicilian style" mini riceballs stuffed with ground beef, green peas, Fontina cheese, tomato sauce, fresh whipped Ricotta crown	14
<b>TORRE DI MELENZANE</b> Pan fried breaded eggplant layered with warm Fior di Latte Mozzarella, roasted organic tomatoes & basil stacked over a tomato basil pink sauce	18.5
<b>AL FORMAGGIO PIZZETTA</b> Fior di Latte Mozzarella, imported Fontina, creamy Robiola, Reggiano cheese & white Truffle oil drizzle	20
<b>MOZZARELLA IMPANATA</b> Homemade breaded & pan fried fresh mozzarella wedges, served over Marinara	14.5
<b>EGGPLANT INVOLTINI</b> Fresh battered eggplant stuffed with seasoned Ricotta, baked with tomato basil sauce	16
<b>CAPELLINI CAKES</b> Pan fried angel hair pasta cakes, stuffed with green peas, Parma prosciutto & Imported cheeses over creamy pink sauce	16
<b>MAMA'S HOMEMADE MEATBALLS</b> "Right outta the Sauce," crowned with Pecorino & fresh whipped Ricotta	16
<b>MARGHERITA PIZZETTA</b> Classic Neapolitan style with San Marzano plum tomato sauce, Fior di Latte Mozzarella, fresh basil, E.V.O.O. drizzle Additional Toppings add 2 Ultra thin whole wheat -OR- Gluten Free -OR- Cauliflower Crust	16 add 2.5

## zuppe

<b>HOMESTYLE CHICKEN NOODLE</b> Broken fettuccine pasta, white meat chicken, fresh vegetables, chicken brodino	10.5
<b>LENTIL</b> Homemade... like Nonna used to make with Imported Italian lentils & fresh vegetables	10.5

<b>PASTA E FAGIOLI</b> Ditalini pasta, cannellini beans, roasted garlic & tomato brodino	10.5
<b>TORTELLINI EN BRODO</b> Fresh cheese tortellini in a light chicken brodino	10.5
<b>VEGETABLE MINISTRONE</b> Ditalini pasta, fresh vegetable medley, tomato brodino	10.5

## insalate

	SIDE	ENTREE
<b>GARDEN SALAD</b> Iceberg & Romaine mix, cherry tomatoes, cucumbers, carrots, red onions, red peppers, mushrooms, black olives, House Italian dressing	10	14
<b>CAESAR SALAD</b> Romaine hearts, focaccia croutons, shaved Reggiano, Dijon Caesar dressing	11.5	15
<b>MEDITERRANEAN SALAD</b> Romaine hearts, cherry tomatoes, diced cucumbers, pepperoncini, Kalamata olives, red onions, crumbled Feta Cheese, red wine & herb vinaigrette	12.5	16
<b>PECAN SALAD</b> Mesclun field greens, baby Arugula, honey roasted pecans Gorgonzola crumbles, balsamic vinaigrette	12.5	16

	SIDE	ENTREE
<b>BUFFALO CHICKEN SALAD</b> Romaine hearts, diced plum tomatoes, shredded carrot & red onions, crumbled Blue Cheese dressing, warm Buffalo chicken pieces	15	18
<b>HUDSON VALLEY BEET SALAD</b> Roasted beets, mesclun field greens, red onion, California glazed walnuts, crumbled Goat Cheese, balsamic vinaigrette	N/A	18
<b>CAPRINO SALAD</b> (Add grilled shrimp 8.5) Mesclun field greens, fire roasted peppers, grilled asparagus, crumbled Goat Cheese, cherry tomatoes, red onions, balsamic vinaigrette	N/A	17
<b>WEDGE SALAD</b> Iceberg wedge, beefsteak tomatoes, warm Applewood bacon, crumbled Blue Cheese dressing	N/A	16

### SUGGESTED ADD-ONS:

GRILLED CHICKEN 8.5 • FRIED CHICKEN CUTLETS 8.5 • SPICY BUFFALO CHICKEN 8 • GRILLED STEAK 10.5 •  
JUMBO GRILLED SHRIMP (4) 9.5 • PAN SEARED SALMON 14  
CHOPPED SALAD: SIDE 1/ENTREE 2

~ 20% GRATUITY ADDED TO PARTIES OF SIX OR MORE ~ SHARING CHARGE 3 ~

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## pasta

STUFFED RIGATONI, CHEESE TORTELLINI, ZUCCHINI LINGUINE, WHOLE WHEAT & GLUTEN FREE PENNE 3

<b>PENNE ALLA VODKA</b> Creamy vodka pink sauce, diced Parma prosciutto	15	<b>LINGUINE CON VONGOLE</b> New Zealand Clams, hand crushed plum tomatoes, roasted garlic & E.V.O.O. sauce	17.5
<b>PENNE MADEIRA</b> Chicken pieces, crushed plum tomato, Madeira wine brown sauce, tossed with fresh mozzarella	17.5	<b>CAVATELLI BOLOGNESE</b> "Southern Italian" style veal meat sauce (add fresh Ricotta 1.5)	16
<b>RIGATONI FIORENTINA</b> Chicken pieces, spinach, creamy pink sauce, tossed with mozzarella	17.5	<b>CAVATELLI ALLA NORMA</b> Oven roasted eggplant, creamy burrata, Pecorino Romano, crushed garlic plum tomato sauce, Pesto di basilico drizzle	17.5
<b>LINGUINE SHRIMP MARINARA</b> Sautéed fresh shrimp, Choice of Classic Marinara -OR- Spicy Fra Diavolo tomato sauce	18.5	<b>SPAGHETTI CACIO E PEPE</b> "Roman style" with cracked black peppercorn, imported Pecorino Romano, julienne fresh zucchini, touch of cream	17
<b>FUSILLI CASALINGA</b> Broccoli rabe, grilled chicken, roasted garlic & herb brodino	17.5	<b>RIGATONI PUGLIESE</b> Escarole, Tuscan white beans, crumbled fennel sausage, roasted garlic & E.V.O.O. brodino	18.5
<b>RIGATONI BELLA NAPOLI</b> Fresh stuffed rigatoni, creamy pink sauce, diced fresh mozzarella, julienne basil	17.5	<b>LASAGNA AL FORNO</b> Fresh pasta sheets with ricotta & Pecorino Romano, layered with our bolognese ragu & mozzarella	15
<b>LINGUINE DI MARE</b> (red -OR- white) Fresh shrimp, P.E.I. Mussels, New Zealand Clams, Choice of roasted garlic & E.V.O.O. -OR- Classic Marinara sauce	18.5	<b>ZUCCHINI LINGUINE</b> Julienne cut zucchini, fresh shrimp, Classic Marinara sauce	18.5
<b>CAPELLINI PRIMAVERA</b> (red -OR- white) Fresh vegetable medley, tomato basil sauce -OR- roasted garlic & E.V.O.O. brodino	15	<b>PAPPARDELLE ALL'ARAGOSTA</b> Fresh Maine lobster, asparagus, wild leeks, black truffle cream sauce	20
<b>PENNE OREGANATE</b> Fresh shrimp, asparagus, garlic & white wine Scampi sauce, toasted seasoned bread crumbs	17.5		

• Extra charge for all substitutions •

## heros

SERVED WITH CHOICE OF FRENCH FRIES -OR- SWEET POTATO FRIES -OR- FIELD GREENS SALAD

<b>MEATBALL PARMIGIANA</b>	16.5	<b>CHICKEN CUTLET PARMIGIANA</b>	17.5
<b>EGGPLANT PARMIGIANA</b>	16.5	<b>SAN GENARO</b> "Italian Street Fair" sweet fennel sausage sautéed with julienne bell peppers & onions	16.5
<b>CHICKEN CLUB</b> (GRILLED/FRIED) Baby Arugula, sliced tomatoes, Mediterranean seasonings & House Italian dressing (melted mozzarella 1 additional)	16.5	<b>POLLO E RABE</b> Grilled Chicken, broccoli rabe, flame roasted peppers & fresh mozzarella	17.5

## secondi

CLASSICI	CHICKEN	VEAL	
MARSALA side of roasted potatoes	32	35	<b>LEMON SOLE MEUNIERE</b> Pan-seared Lemon Sole, capers & asparagus in a white wine & lemon Beurre Blanc sauce, side of rice pilaf
OREGANATA side of rice pilaf	32	35	<b>HALIBUT &amp; WILD LEEKS</b> Pan-seared Pacific Halibut, Chardonnay & braised wild leek brodino, side of rice pilaf
FRANCESE side of rice pilaf	32	35	<b>CHICKEN CHOP PARMIGIANA</b> Parmesan crusted, Frenched boned Chicken Breast, pan fried & baked with mozzarella & "Old World" Italian tomato sauce, side of penne pasta
<b>VEAL CHOP MILANESE</b> Parmesan crusted, Center-Cut Veal Chop, pan fried & topped with baby Arugula, red onion, cherry tomatoes & shaved Reggiano cheese		45	<b>SALMONE ALLA GRIGLIA</b> Fresh grilled Atlantic Salmon, over sautéed broccoli rabe & Tuscan white beans
<b>VEAL CHOP PARMIGIANA</b> Parmesan crusted, Center-Cut Veal Chop, pan fried & baked with mozzarella & "Old World" Italian tomato sauce, side of penne pasta		45	<b>SHRIMP OREGANATE</b> Baked Jumbo Shrimp, toasted bread crumbs, garlic & white wine Scampi sauce, side of rice pilaf
<b>CHICKEN SCARPARELLO</b> Country style oven roasted Chicken pieces, fennel sausage, sliced roasted potatoes, red vinegar peppers & fresh mushrooms, garlic & rosemary brown sauce		34	<b>BRANZINO MEDITERRANEO</b> Oven roasted Mediterranean Sea Bass, drizzled with fresh lemon & herb infused E.V.O.O., served over sautéed spinach
<b>HERB ROASTED CHICKEN</b> Cast-iron skillet organic chicken, fresh herb Au Jus, side of vegetable jardinière & roasted potatoes		34	<b>FILET MIGNON</b> *Center cut 10 oz. Beef Tenderloin, Cognac & Whole-Grain Mustard Cream Sauce with Cremini mushrooms, side of roasted potatoes
<b>CHICKEN ROLLATINE TOSCANA</b> Chicken Breast stuffed with sautéed spinach & mozzarella, Marsala wine brown sauce, with fresh mushrooms, side of roasted potatoes		35	<b>SOGLIOLA OREGANATA</b> Baked fillet of Lemon Sole, toasted bread crumbs, garlic, white wine Scampi sauce, side of rice pilaf
<b>CHICKEN PRIMAVERA</b> Grilled Balsamic Chicken, piled high with sautéed garden vegetables, side of rice pilaf		32	<b>SALMONE PICCATA</b> Pan-seared Atlantic Salmon, artichoke hearts & capers, white wine, lemon Beurre Blanc sauce, side of rice pilaf
<b>CHICKEN MADEIRA</b> Egg battered Chicken Breast, topped with asparagus & mozzarella, mushroom Madeira wine brown sauce, side of roasted potatoes		34	<b>*STEAK FRITES</b> Grilled Prime flat iron steak, Cabernet braised onions, side of Truffle shoestring fries -OR- sweet potato fries
<b>EGGPLANT ROLLATINE</b> Fresh battered Eggplant, stuffed with seasoned Ricotta, baked Parmigiana style, side of penne pasta		28.5	<b>*BISTRO BURGER</b> Pat LaFreida Signature burger, aged Wisconsin cheddar Applewood bacon, shredded lettuce, beefsteak tomatoes, red onion, Brioche bun, choice of Truffle shoestring fries -OR- sweet potato fries
<b>PORK CHOPS, BROCCOLI RABE &amp; VINEGAR PEPPERS</b> Skillet braised Berkshire Farms Pork Chops, sautéed broccoli rabe & hot vinegar peppers, side of roasted potatoes		34	

## contorni

<b>SAUTÉED SPINACH</b>	10	<b>HERB ROASTED POTATOES</b>	9
<b>BROCCOLI SPEARS</b>	10	<b>TUSCAN TRUFFLE FRIES/SWEET POTATO FRIES</b>	8.5
<b>BROCCOLI RABE</b>	11	<b>RICE PILAF</b>	8.5
<b>ESCAROLE &amp; CANNELLINI BEANS</b>	10	<b>JARDINIÈRE VEGETABLES</b>	10

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