

# **APPETIZERS**

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	Cash	Card		Cash	Card
Mamma's Homemade Meatballs	12.25	12.68	Baked Clams	16.00	16.56
Crowned with fresh ricotta cheese			Whole breaded & baked Littleneck clams		
Calamari Fritti (Serves 2) Golden fried calamari served with a side of marinara sauc	18.25	18.89	Eggplant Involtini	12.25	12.68
(Spicy Fra Diavolo also available)	e		Battered eggplant stuffed with fresh mozzarella & seasoned ricotta baked & served in a light tomato basil sauce		
Zucchini Fritti	15.00	15.53	Mozzarella Wedges	12.50	12.94
Handcut, julienne style fresh zucchini, golden fried & nestled over marinara sauce			Homemade pan-fried fresh mozzarella wedges, served over marinara sauce		
Mozzarella Di Casa	17.00	17.60	Zuppa Di Cozze (Red -OR- White)	18.50	19.15
Homemade fresh mozzarella layered with sliced vine ripe tomatoes, flame roasted peppers & b	acil		Fresh cultivated mussels, steamed & seasoned in your choice of a white wine garlic & herb sauce –oR– in a	11.12	
drizzled with E.V.O.O & balsamic vinegar	asii,		fresh garlic & crushed plum tomato brodino		
Bruschetta Caprese	14.25	14.75	Calamari Arrabbiata (Serves 2)	20.50	21.22
Toasted garlic bread wedges, topped with melted mozzar chilled Bruschetta, Parmigiano shavings & balsamic glaze	ella,		Golden fried calamari tossed with flame roasted peppers in a spicy Arrabbiata plum tomato sauce		
Bar Pizzetta	15.25	15.78	Garlic Bread	8.25	8.54
Whole wheat ultra thin bar pizzetta topped			Freshly toasted Italian bread wedges basted with	CT.	
with mozzarella & tomato sauce (Additional toppings 1.75 Cash • 1.81 Card)			extra virgin garlic oil & seasonings (With Melted Mozzarella Add 1.00 Cash • 1.04 Card)		
(Hamile in topping 11/8 Cutt - Hel Cutt)	12	SO			
	Cash	Card	0,1	Cash	Card
Tortellini en Brodo			Married Control		
Cheese tortellini pasta served in a	10.00	10.35	Minestrone A hearty combination of fresh vegetables & ditalini pasta	10.00	10.35
light chicken brodino	. 00		served in a tomato vegetable broth		
Chicken Noodle	10.00	10.35	Pasta Fagioli	10.00	10.35
Broken fettuccine pasta, shredded white meat chicken		5	A classic Italian favorite with ditalini pasta, white & red beans		
& fresh vegetables, served in a light chicken brodino			with a touch of fresh crushed plum tomato, roasted garlic & E	2. V.O.O	
M M H W L		SAL			
Chopped salads are available for an addi	itional charge	: Lunch (	Add 1.25 Cash • 1.29 Card) <b>Dinner</b> (Add 1.75 Cash • 1.81 Card)		

Chopped salads are available for an additional charge: Lunch (Add 1.25 Cash • 1.29 Card) Dinner (Add 1.75 Cash • 1.81 Card)

Lunch portions are available until 4pm

	Cash	Card		Cash	Card	
Garden Salad	Lunch 8.50	8.80	Mediterranean Salad	Lunch 11.00	11.39	
Iceberg & romaine mix, cherry tomatoes, cucumbers,	<b>Dinner</b> 12.75	13.20	Romaine hearts, cherry tomatoes, diced cucumbers,	<b>Dinner</b> 14.75	15.27	
carrots, onions, vinegar peppers & black olives	12		green peppers, kalamata olives, onions, sliced			
drizzled with our house Italian style dressing			pepperoncini, crumbled feta cheese & red wine vinaigre	ette		
Caesar Salad	Lunch 9.50	9.83	Pecan Salad	Lunch 12.00	12.42	
Romaine hearts topped with homemade focaccia	<b>Dinner 13.75</b>	14.23	Mesclun greens, fresh arugula,	<b>Dinner</b> 15.75	16.30	
croutons, shaved Parmigiano cheese			honey roasted pecans & gorgonzola crumbles			
& Dijon Caesar dressing			tossed with our homemade balsamic vinaigrette			
Buffalo Chicken Salad	<b>Dinner</b> 19.75	20.44	Tuscan Bistro Salad	<b>Dinner</b> 21.75	22.51	
Romaine hearts, diced plum tomatoes, shredded			Fresh grilled sliced steak served over mesclun greens, to	opped		
carrots & red onions tossed with our creamy blue chees	e		with diced Roma tomatoes, red onions & gorgonzola cr			
dressing topped off with warm buffalo chicken pieces			drizzled with our Tuscan style Italian dressing			
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Caprino Salad Dinner Cash 21.75 • Card 22.51

Fresh grilled jumbo shrimp, mesclun greens, flame roasted peppers, grilled asparagus, crumbled goat cheese, cherry tomatoes, red onions & balsamic vinaigrette

#### ADD-ONS:

Fried Chicken Cash 6.75 • Card 6.99
Grilled Shrimp Cash 10.00 • Card 10.35

Grilled Chicken Cash 6.75 • Card 6.99 Skirt Steak Cash 10.50 • Card 10.87 Buffalo Chicken Cash 6.75 • Card 6.99 Grilled Salmon Cash 15.00 • Card 15.53

Cheese of your choice: Shredded Mozzarella, Feta, Goat, Gorgonzola, Parmigiano Shavings or Fresh Mozzarella Cash 2.75 • Card 2.85

#### BRICK OVEN PIZZA

Also available, Whole Wheat Crust

Also available: Whole Wh	Also available: Whole Wheat Crust • Cauliflower Crust (Add 2.00 Cash • 2.07 Card)							
	Cash	Card		Cash	Card			
Margherita Brick oven baked Neapolitan style thin crust pizza topped with our crushed San Marzano plum tomato sauce, fresh mozzarella, basil & a whisper of E.V.O.O	5.50	16.04	Al Insalata Crispy thin crust baked with LOW-FAT mozzarella, topped with our traditional chopped garden salad, drizzled with house Italian dressing	17.75	18.37			
Hot Honey Crispy round pie topped with fresh mozzarella, pepperoni & cherry peppers, spotted with a garlic & San Marzano crushed ptomato sauce & finished with a drizzle of Mike's Hot Honey	8.25 plum	18.89	Vegetarian Tomato basil sauce topped with a combination of sautéed fresh spinach, broccoli, mushrooms, flame roasted peppers & fresh mozzarella	17.75	18.37			
Fra Diavolo Tomato basil sauce topped with fresh mozzarella, crumbled Italian style hot sausage & a touch of cherry peppers	7.75	18.37	Prosciutto E Arugula Fresh mozzarella, imported fontina cheese & Parma prosciutt finished with arugula, white truffle oil & shaved Parmigiano c		19.41			
Vodka Crispy thin crust pizza layered with fresh mozzarella & spotted with a creamy vodka pink sauce (No prosciutto)	17.75	18.37	Al Formaggio Fresh mozzarella, imported fontina, shredded provolone & seasoned ricotta, drizzled with garlic oil	18.25	18.89			
Buffalo Chicken (Our Signature Pizza)  Crispy thin crust topped with Louisiana style spicy chicken pieces, blue cheese sauce & mozzarella	18.75	19.41	Alla Melenzana Tomato basil sauce topped with fresh battered eggplant, spotted with seasoned ricotta cheese, Reggiano & fresh mozza	17.75 arella	18.37			

## CREATE YOUR OWN:

Half Toppings: Cash 1.00 • Card 1.04 One Topping: Cash 1.75 • Card 1.81

# PASTA

Additional pasta choices: Cheese Ravioli, Cheese Tortellini, Whole Wheat or Gluten Free Penne (Add 2.00 Cash • 2.07 Card) Substitute your pasta with the "Healthier Choice" Zucchini Linguine (Add 3.50 Cash • 3.62 Card) • Lunch portions are available until 4pm

Add a side salad: Garden: Cash 8.50 • Card 8.80 C	aesar: Cash 9.50 •	Card 9.83	Mediterranean: Cash 10.50 • Card 10.87 Pecan: Cash 1	1.50 • Card 11	.90
	Cash	Card		Cash	Card
Penne Oreganate	Lunch 17.00		Cavatelli Bolognese	Lunch 15.25	
Fresh shrimp & asparagus sautéed in a classic garlic & white wine Scampi sauce finished with toasted bread cr	Dinner 25.50	26.39	Southern Italian style hearty ground veal meat sauce Crowned with fresh ricotta cheese (Add 1.00 Cash • 1.04 Card)	<b>Dinner 22.75</b>	23.55
Penne Alla Vodka	Lunch 15.00	15.53	Capellini Primavera (Red -OR-White)	Lunch 15.50	16.04
Creamy vodka pink sauce sautéed with	Dinner 22.50	23.29	A colorful melange of assorted fresh garden vegetables	<b>Dinner 23.50</b>	
diced imported prosciutto			sautéed in a light tomato basil sauce –or– garlic & E.V.O	.0	> - 5
Rigatoni Fiorentina	Lunch 16.75		Penne Caprese	Lunch 15.00	
Fresh chicken pieces, spinach & mozzarella tossed in a creamy pink sauce	Dinner 25.00		Fresh diced mozzarella tossed in a crushed plum tomato & basil sauce	Dinner 22.50	23.29
Spaghetti Al Cartoccio	Lunch 17.00		Linguine Shrimp Marinara	Lunch 17.75	18.37
Fresh shrimp & crumbled sausage, sautéed in a	<b>Dinner</b> 25.50	26.39	Fresh shrimp sautéed in a traditional garlic & herb	<b>Dinner 26.50</b>	27.43
Sambuca infused creamy pink sauce			plum tomato sauce (Spicy Fra Diavolo also available)		
Fusilli Casalinga	Lunch 16.50		Spaghetti Con Polpette Traditional Old World Halian towards saves toward with	Lunch 14.25	
Fresh broccoli rabe, grilled chicken strips & chopped cherry peppers, sautéed in a light roasted garlic & E.V.	Dinner 24.75 O.O sauce	25.02	Traditional Old World Italian tomato sauce topped with our homemade meatballs	Dinner 22.00	22.//
Linguine Di Mare (Red-OR-White)	Lunch 17.75		Cavatelli Napolitano	Lunch 16.75	
Fresh shrimp, mussels & baby clams sautéed in your	Dinner 26.50		Italian style crumbled sausage, wild mushrooms,	Dinner 25.00	
choice of: garlic & E.V.O.O, Marinara sauce -or- spicy			broccoli rabe & diced sun-dried tomatoes sautéed in a roasted	· ·	
Penne Madeira	Lunch 16.75		Spaghetti Alle Vongole	Lunch 16.25	
Baked chicken pieces, fresh mozzarella & crushed plun tomatoes, sautéed in a brown Madeira wine sauce	n Dinner 25.00		Imported shelled baby clams & a touch of crushed plum tomato, sautéed in a garlic & E.V.O.O sauce	Dinner 24.50	25.30
Tortellini Alfredo	Lunch 15.25		Penne & Broccoli	Lunch 15.00	15.53
Classic parmesan creamy	Dinner 22.75		Fresh broccoli florets, sautéed in a	Dinner 22.50	
cheese sauce	元		light roasted garlic & E.V.O.O sauce		2
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Primi Pasta Cash 11.50 • Card 11.90

Half portion of penne or spaghetti in your choice of: Marinara, Bolognese, Pink, Alfredo or Garlic & Oil

#### BAKED PASTA

Baked Meat Lasagna: Cash 18.75 • Card 19.41 Baked Ziti: Cash 17.50 • Card 18.11

Baked Cheese Ravioli: Cash 18.25 • Card 18.89 Baked Ziti Siciliana: Cash 18.75 • Card 19.41

ENTRÉES

Entrées are served with one choice of Soup, Garden Salad, Penne – OR – Spaghetti Pomodoro Side pasta sauce substitutions: Marinara, Bolognese, Pink, Alfredo or Garlic & Oil (Add 1.50 Cash • 1.55 Card) Side salad substitutions: Caesar, Mediterranean or Pecan (Add 1.50 Cash • 1.55 Card)

	Cash	Card		Cash	Card	
Chicken Francese	30.00	31.05	Chicken Piccata	30.00	31.05	
Veal Francese	32.00	33.12	Veal Piccata	32.00	33.12	
Shrimp Francese	32.50	33.64	Salmon Piccata	34.00	35.19	
Fresh egg battered breast of chicken, veal scallopine -or-jun	nbo shrii	mp	Fresh chicken, veal scallopine -OR- Atlantic salmon sautéed			
sautéed in a classic white wine, lemon & butter sauce			capers & artichoke hearts in a white wine, lemon beurre blanc	csauce		
Chicken Marsala	30.00	31.05	Chicken Milanese	30.00	31.05	
Veal Marsala	32.00	33.12	Veal Milanese	32.00	33.12	
Fresh chicken -OR- veal scallopine simmered in a			Fried chicken -OR- veal cutlets topped with baby arugula,			
classic mushroom & Marsala wine brown sauce			diced plum tomatoes, red onions, shaved Parmigiano & balsa	mic glaze		
Grilled Chicken Primavera	30.00	31.05	Chicken Madeira	31.50	32.60	
Grilled chicken marinated in balsamic vinegar & imported sea	asonings	,	Fresh egg battered breast of chicken layered with mozzarella	&		
topped with a medley of sautéed fresh garden vegetables			fresh asparagus served in a mushroom & Madeira wine brown		•	
Chicken Alla Vodka	27.00	27.95	Eggplant Rollatine	27.00	27.95	
Fried chicken cutlets topped with a creamy vodka pink sauce			Fresh battered eggplant rolled with seasoned ricotta,			
sautéed with diced imported prosciutto & fresh mozzarella			baked Parmigian style with tomato sauce & mozzarella	, k		
Grilled Salmone	34.00	35.19	Branzino Mediterraneo	34.00	35.19	
Fresh grilled Atlantic salmon filet served over sautéed			Oven roasted Mediterranean sea bass filet, drizzled with			
broccoli rabe & Tuscan white beans			E.V.O.O, lemon & fresh herbs, served over sautéed spinach			
Filet of Sole Oreganata	32.50	33.64	Baked Shrimp Oreganate	32.50	33.64	
Fresh filet of sole topped with Italian style seasoned breadcru	mbs, bro	iled	Fresh jumbo shrimp topped with Italian style seasoned			
in a classic garlic & white wine Scampi sauce, served over saut			bread crumbs, broiled in a classic garlic & white wine Scampi	sauce		
Shrimp Luciano	34.00	35.19	Chicken Rollatini Alla Tuscana	31.50	32.60	
Fresh jumbo shrimp sautéed in a beurre blanc &			Fresh breast of chicken stuffed with sautéed spinach & mozza	rella,		
crushed plum tomato sauce, served over sautéed spinach			breaded, baked & served in a mushroom & Marsala wine brow			
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# CLASSIC PARM ENTRÉES

Eggplant Parm Cash 25.00 • Card 25.88 Chicken Parm Cash 26.00 • Card 26.91 Veal Parm Cash 27.00 • Card 27.95 Shrimp Parm Cash 28.00 • Card 28.98

# HEROS

Eggplant Parmigian Cash 14.00 • Card 14.49 Meatball Parmigian Cash 14.00 • Card 14.49 Shrimp Parmigian Cash 17.00 • Card 17.60

Chicken Parmigian Cash 15.00 • Card 15.53

Veal Parmigian Cash 16.00 • Card 16.56

Chicken Club (Grilled -OR- Fried) Cash 14.00 • Card 14.49

Grilled Chicken, Broccoli Rabe & Fresh Mozzarella Cash 16.00 • Card 16.56 Sausage, Peppers & Onions (Red -OR- White) Cash 14.00 • Card 14.49

Chicken Alla Vodka Cash 16.00 • Card 16.56

Fried chicken cutlets topped with a creamy vodka pink sauce sautéed with diced imported prosciutto & fresh mozzarella

# SIDE ORDERS

Spinach Cash 10.00 • Card 10.35 Broccoli Cash 10.00 • Card 10.35 Escarole & Beans Cash 10.50 • Card 10.87 Broccoli Rabe Cash 11.00 • Card 11.39

Primavera Vegetables Cash 11.00 • Card 11.39 French Fries Cash 6.25 • Card 6.47 Chicken Cutlets Cash 12.00 • Card 12.42



Cash

8.50

3.75

SOFT DRINKS

Card

8.80

3.88

# PIZZA

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	Cas	sh Card			Cas	h Card				
Neapolitan Round 18" thin crust pizza with mozzarella & tomato sauce	Slice Pie	4.00 24.00	4.14 24.84	Sicilian Square Thick crust pan pizza with mozzarella & tomato sauce	Slice Pie	4.00 25.00	4.14 25.88			
Chicken Marsala Fresh chicken & mushrooms sautéed in a Marsala wine brown sauce, topped with mozzarella, served over a crispy round crust	Slice Pie	6.25 37.50	6.47 38.81	Grandma Extra thin crust pan pizza layered with fresh mozzarella & spotted with a garlic & San Marzano crushed plum tomato sauce & finished with a whisper of E.V.O.O	Slice Pie	4.00 25.00	4.14 25.88			
Buffalo Chicken (Our Signature Pizza) Crispy round pie topped with Louisiana style spicy chicken pieces, blue cheese sauce & mozzarella	Slice Pie	6.25 37.50	6.47 38.81	Vodka Extra thin crust pan pizza layered with fresh mozzarella & spotted with a creamy vodka pink sauce (No prosciutto)	Slice Pie	5.50 33.00	5.69 34.16			
White Crispy round pie topped with fresh mozzarella, aged Pecorino cheese & seasoned ricotta drizzled with fresh garlic oil	Slice Pie	5.50 33.00	5.69 34.16	Salad Extra thin crust pan pizza layered with a garlic & crushed plum tomato sauce, topped with chopped garden salad tossed in house Italian dressing	Slice Pie	4.00 25.00	4.14 25.88			
Vegetarian Crispy round pie topped with sautéed spinach, broccoli, mushrooms, flame roasted peppers & mozzarella, served over tomato sauce	Slice Pie	5.50 33.00	5.69 34.16	Hot Honey Crispy round pie topped with fresh mozzarella, pepperoni & cherry peppers, spotted with a garlic & San Marzano crushed plum tomato sauce & finished with a drizzle of Mike's Hot Honey	Slice Pie	5.75 34.50	5.95 35.71			
	CREATE YOUR OWN									

# Pepperoni • Onions • Mushrooms • Ham • Crumbled Hot Sausage • Cherry Peppers • Anchovies Black Olives • Parma Prosciutto • Peppers • Flame Roasted Peppers • Meatballs • Battered Eggplant Fontina Cheese • Provolone Cheese • Low-Fat Mozzarella • Ricotta Cheese • Grilled/Fried Chicken (Add 4.00 Cash • 4.14 Card) PANINI

Half Toppings: Cash 3.75 • Card 3.88 One Topping: Cash 4.75 • Card 4.92

	Cash	Card		Cash	Card
Portobello Panini	9.75	10.09	Pollo E Rabe Panini	9.75	10.09
Fresh baked garlic & herb basted roll stuffed with grilled marinat	Fresh baked garlic & herb basted roll stuffed with				
mushroom, roasted peppers & fresh mozzarella.	•		grilled chicken, sautéed broccoli rabe & fresh mozzarella.		
Served with a side of balsamic aioli			Served with a side of balsamic aioli		
Rustico Panini	9.75	10.09	Americano Panini	9.75	10.09
Fresh baked garlic & herb basted roll stuffed with			Fresh baked garlic & herb basted roll stuffed with grilled chick	en, fresh	moz-
Parma prosciutto, sliced vine ripe tomatoes & fresh mozzare	ella.		zarella, baby arugula & sliced vine ripe tomatoes.		
Served with a side of balsamic aioli			Served with a side of balsamic aioli		

# STUFFED PIZZA

8.80

Eggplant Stuffed Slice Fresh battered eggplant, seasoned ricotta,

mozzarena & imported provolone cheese		mozzarena & tomato sauce			
CALZOI	NES	S, RC	LLS & KNOTS		
	Cash	Card		Cash	Card
Calzone	8.50	8.80	Sausage Roll	9.00	
Pizza dough pocket filled with seasoned ricotta & mozzarella			Pizza dough rolled with fresh sautéed Italian style sausage, p	peppers	& on-
Additional Fillings (Add 2.00 Cash • 2.07 Card)			ions with mozzarella & tomato sauce		
Chicken Roll	9.00	9.32	Buffalo Chicken Roll	9.00	9.32
Pizza dough rolled with tender strips of fresh chicken cutlets, mozzarella			Pizza dough rolled with Louisiana style spicy chicken &		
& tomato sauce			mozzarella, served with a side of blue cheese		

Rice Ball 6.25 6	
Sicilian style arancini stuffed with a ground beef, green peas & mozzare	ella Golden baked dough knots marinated with fresh garlic,
center, served with a side of pomodoro sauce	olive oil, Reggiano cheese & seasonings

Cash

8.50

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**Vegetarian Stuffed Slice** 

Fresh sautéed spinach & broccoli, seasoned ricotta,

		Cash	Card		Cash	Card
San Pellegrino (Sparkling)	500 ml	3.75	3.88	Fountain Beverages (No Free Refills)	2.50	2.59
0 (1 %)	1 Liter	7.00	7.25	<b>Bottled Beverages</b>	3.25	3.36
Acqua Panna (Still)	500 ml	3.75	3.88	1/2		
	1 Liter	7.00	7.25			
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	Cash	Card	Cash	Card
Homemade Fresh Cannoli Two mini cannoli shells filled with traditional cannoli cream	5.75	5.95	Tiramisu 8.50 Sponge cake soaked in espresso, topped with mascarpone cream and dusted with cocoa powder	8.80
Rainbow Cake Colorful layers of almond cake sandwiched with raspberry jam & coated in chocolate	9.50	9.83	Juniors Cheesecake™ 9.50 What all NY-Style cheesecakes aspire to be	9.83
Brick Oven Pizza Al Cioccolato (Serves 2) Stuffed with Nutella® hazelnut spread, garnished with fresh cannoli cream & powdered sugar	11.50	11.90	Chocolate Layer Cake  Layers of moist, rich chocolate cake, chocolate ganache & chocolate fudge frosting	9.83
Tartufo Bomba Vanilla & chocolate gelato with a cherry & sliced almond ce with a Belgian dark chocolate	8.50 nter, fini	8.80 ished	Spumoni Bomba 8.50 Strawberry, pistachio & chocolate gelato covered with Belgian darl chocolate & chocolate drizzle	

Cantuccini Biscotti (8 Pieces) Cash 3.75 • Card 3.88



# PICK-A-PAIR 17.00 CASH • 17.60 CARD

#### (CHOOSE TWO & CREATE YOUR FAVORITE LUNCH)

Both choices cannot be made from the same section • Available Monday - Saturday until 4pm

# SOUP

#### Tortellini en Brodo

Cheese tortellini pasta served in a light chicken brodino

#### Chicken Noodle

Broken fettuccine pasta, shredded white meat chicken & fresh vegetables, served in a light chicken brodino

#### **Vegetable Minestrone**

A hearty combination of fresh vegetables & ditalini pasta served in a tomato vegetable broth

#### Pasta Fagioli

A classic Italian favorite with ditalini pasta, white & red beans with a touch of fresh crushed plum tomato, roasted garlic & E.V.O.O

# SALAD

Chopped salads available for an additional charge of 1.25 Cash • 1.29 Card

PANINI

#### Garden Salad

Iceberg & romaine mix, cherry tomatoes, cucumbers, carrots, onions, vinegar peppers & black olives drizzled with our house Italian style dressing

#### Caesar Salad (Add 1.00 Cash • 1.04 Card)

Romaine hearts topped with homemade focaccia croutons, shaved Parmigiano cheese & Dijon Caesar dressing

#### Mediterranean Salad (Add 1.50 Cash • 1.55 Card)

Romaine hearts, cherry tomatoes, diced cucumbers, green peppers, kalamata olives, onions, sliced pepperoncini, crumbled feta cheese & red wine vinaigrette

#### Pecan Salad (Add 2.00 Cash • 2.07 Card)

Mesclun greens, fresh arugula, honey roasted pecans & gorgonzola crumbles tossed with our homemade balsamic vinaigrette

#### Portobello Panini

Fresh baked garlic & herb basted roll stuffed with grilled marinated portobello mushroom, roasted peppers & fresh mozzarella.

Served with a side of balsamic aioli

### Rustico Panini

Fresh baked garlic & herb basted roll stuffed with Parma prosciutto, sliced vine ripe tomatoes & fresh mozzarella. Served with a side of balsamic aioli

## Pollo E Rabe Panini

Fresh baked garlic & herb basted roll stuffed with grilled chicken, sautéed broccoli rabe & fresh mozzarella. Served with a side of balsamic aioli

#### Americano Panini

Fresh baked garlic & herb basted roll stuffed with grilled chicken, fresh mozzarella, baby arugula & sliced vine ripe tomatoes. Served with a side of balsamic aioli

# **PASTA**

Half portion of Penne -OR- Spaghetti served with your choice of sauce:

Marinara Sauce • Bolognese Sauce • Alfredo Sauce • Pink Sauce • Garlic & Oil

Whole Wheat -OR- Gluten Free Penne available (Add 1.75 Cash • 1.81 Card)

# HALF-A-PIZZETTA

#### **Bar Pizzetta**

Whole wheat ultra thin bar pizzetta topped with mozzarella & tomato sauce

#### Cauliflower Pizzetta (Add 1.00 Cash • 1.04 Card)

Crispy cauliflower crust bar pizzetta topped with mozzarella & tomato sauce

#### CREATE YOUR OWN

Half Toppings: Cash 1.00 • Card 1.04

Pepperoni • Onions • Mushrooms • Ham • Crumbled Hot Sausage • Cherry Peppers • Anchovies Black Olives • Parma Prosciutto • Peppers • Flame Roasted Peppers • Meatballs • Battered Eggplant Fontina Cheese • Provolone Cheese • Low-Fat Mozzarella • Ricotta Cheese • Grilled/Fried Chicken (Add 2.00 Cash • 2.07 Card)

Attention: We cannot guarantee that our Gluten & Nut free products are 100% Allergen-Free

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