

Mangia e Beve

LUNCH MENU

Starters

☛ CALAMARI FRITTI

Tender calamari fried to a delicate golden color, served with a spicy pomodoro sauce 14

☛ MUSSELS FRA DIAVOLO

PEI mussels, pan sautéed in a spicy pomodoro sauce 12

☛ ZUPPA DI CLAMS

Fresh clams simmered with garlic, lemon, white wine and fresh herbs 15

FRIED MOZZARELLA

Lightly breaded and fried to a golden brown, served with a light pomodoro sauce 12

EGGPLANT ROLLATINI

Eggplant rolled with mozzarella and ricotta cheese, finished with a pomodoro sauce and fresh basil 12

CAPRESE SALAD

Fresh creamy mozzarella, sun-ripened tomatoes, dressed with fresh basil and olive oil 14

ANTIPASTO

Assorted Italian cheeses, dry cured meats, olives, and peppers 17

MEATBALL SALAD

House-made meatballs topped with our pomodoro sauce, all served on a bed of iceberg lettuce dressed with a fresh lemon vinaigrette 14

Soup and Salad

ADD TO ANY SALAD
Grilled Chicken 8 Shrimp 4 each

SOUP OF THE DAY 8

ARUGULA

Peppery arugula, cherry tomatoes, bermuda onion and shaved parmigiana, dressed with a lemon vinaigrette 10

☛ CAESAR

Classic Caesar with crunchy Romaine, shaved parmigiana and house made croutons in our own dressing 10

BEETS AND PEARS

Oven-roasted beets cooked to perfection, served with tree ripened pears and zesty gorgonzola cheese. All dressed with an aged balsamic and extra virgin olive oil 10

ICEBERG WEDGE

Thick-cut bacon, sun-ripened tomatoes, crispy onions, gorgonzola dressing 9

Pasta

PENNE ALLA VODKA

San Marzano tomatoes slow simmered with vodka and a touch of cream, finished with fresh basil 14

GNOCCHI GENOVESE

Home-made potato dumplings in our fresh pesto cream sauce 13

PAPPARDELLE AND MEATBALLS

Our house-made meatballs in tomato sauce served over fresh pasta ribbons 14

RAVIOLI OF THE DAY

House-made pasta pillows with exciting fillings and tempting sauces 14

PAPPARDELLE DELLA CASA

Wild mushrooms, sweet peas and prosciutto in our parmigiana reggiano cream sauce tossed with fresh pasta ribbons 16

☛ PAPPARDELLE ARAGOSTA

Fresh pasta ribbons with hand picked Maine lobster in a creamy tomato sauce 18

Entrees

CHICKEN PARMIGIANA

Chicken cutlet topped with pomodoro sauce, mozzarella and parmigiana reggiano, served over linguine 14

CHICKEN FLORENTINE

Egg battered chicken breast simply served over a bed of fresh spinach 15

NY STRIP STEAK

Grilled to your liking, smothered with onions and mushrooms 18

STEAK PIZZAIOLA

NY Strip sauteed with capers and olives, served in a light pomodoro sauce over linguine 18

☛ TILAPIA WITH MUSSELS & CLAMS

Tilapia with mussels and clams in a light tomato broth over capellini pasta 16

☛ GRILLED SALMON

Fresh Atlantic Salmon grilled and served with seasonal vegetables 16

PORK CHOP MILANESE

Center-cut pork chop lightly breaded, topped with fresh mozzarella, arugula and tomato chutney 15

PORK CHOP SICILIAN

Grilled pork chop with hot and sweet peppers, onion and potatoes 16

VEAL SALTIMBOCCA

Veal medallions layered with fresh mozzarella, parma prosciutto and peas with a Sherry demi glaze 15

VEAL MARSALA

Veal with mushrooms and shallots in a Marsala wine reduction 15