



## Lunch Menu

## Antipasti

### **GF ZUCCHINI FRITTI 12**

Fried zucchini with homemade tomato and Wasabi aioli sauces for dipping

### **CARCIOFO RIPIENO 14**

Baked artichoke stuffed with raisins, black olives, pignoli nuts and seasoned bread crumbs topped with melted mozzarella cheese

### **GF MOZZARELLA IN CARROZZA 14**

Deep fried mozzarella triangles with marinara dipping sauce

### **GF CALAMARI "RAGAZZI" 16**

Fried calamari tossed in a spicy marinara sauce sautéed with hot and sweet cherry peppers

### **GF ARANCINI 14**

Homemade miniature rice balls filled with mozzarella cheese served with tomato sauce for dipping

### **GF ZUPPA DI COZZE 17**

Mussels in a spicy marinara sauce or pesto cream sauce served with homemade Tuscan toast

### **GF VERDURE 12**

Choice of spinach, broccoli, escarole, broc rabe or string beans steamed or sautéed in a light garlic & oil sauce

### **GF NAPOLEONE DI MELANZANE 17**

Breaded eggplant layered with sautéed spinach and parmesan cheese topped with tomato sauce and melted mozzarella

### **ANTIPASTO CALDO 18**

Clams oreganata, stuffed mushrooms, stuffed peppers, eggplant rollatini and shrimp oreganata

### **GF VONGOLE OREGANATE 15**

Baked whole Littleneck clams topped with organata bread crumbs flavored with a white wine lemon sauce

### **GF CALAMARI FRITTI 16**

Fried calamari served with our homemade tomato sauce and Wasabi aioli for dipping

### **GF CARCIOFI FRITTI 14**

Artichoke hearts breaded and fried served over sliced prosciutto drizzled with a balsamic reduction

### **PATATINE FRITTE ITALIANE 15**

Homemade potato chips topped with diced Italian sausage and cherry tomatoes baked with mozzarella & cheddar cheese

### **ZUPPA DEL GIORNO 9**

Homemade soup of the day

### **SPIEDINI POLLO 14**

Tender grilled chicken, peppers and onions skewered and served with our peanut ginger dipping sauce

### **GF BRUSCHETTA 9**

Toasted bread topped with fresh tomatoes, basil and red onion drizzled with extra virgin olive oil and a Balsamic reduction

### **GF POLPETTE 14**

Homemade meatballs with fresh mozzarella centers simmered in tomato sauce and topped with grated Pecorino Romano cheese

### **GF MOZZARELLA FRESCA 14**

Homemade mozzarella cheese stuffed with imported prosciutto, sun-dried tomatoes, roasted red peppers and basil, drizzled with a balsamic reduction and our homemade pesto

### **GF ANTIPASTO ASSORTITO 18**

Imported Italian prosciutto, Genoa salami, sopressata, Gaeta olives, provolone cheese, roasted red peppers, caponata, artichoke hearts and fresh cut asparagus, drizzle with a balsamic reduction

### **GF COCKTAIL DI GAMBERETTI 16**

Jumbo chilled Shrimp cocktail

### **GF GAMBERETTI GORGONZOLA 19**

Jumbo shrimp and roasted red peppers sautéed in a Gorgonzola cream sauce on a bed of mesculin

## Insalata

### **INSALA DI NONNA 14**

Mesculin greens with dried cranberries, walnuts candied with Frangelico and crumbled Gorgonzola cheese tossed in a balsamic vinaigrette

### **INSALATA DI CAESAR 14**

Crispy romaine lettuce, homemade croutons in a traditional Caesar dressing topped with grated Pecorino Romano cheese

### **INSALATA "GOODFAYOU SPYDA" 13**

Mixed baby field greens, plum tomatoes, shaved carrots, Kalamata olives and red onion flavored with creamy Italian dressing

### **INSALATA DI FRUTTI DI MARE 18**

Chilled fresh seafood salad enhanced with a zesty citrus dressing

### **INSALATA CAPRESE 16**

Homemade creamy Burrata mozzarella with roasted red peppers, plum tomatoes, olives and basil, drizzled with a Balsamic reduction

### **INSALATA "RAGAZZI" 19**

Chopped salad with grilled chicken, roasted red peppers, artichoke hearts and crumbled gorgonzola cheese flavored with a raspberry vinaigrette dressing

### **INSALATA MEDITERRANO 14**

Crispy Romaine lettuce with feta cheese, red onions, fresh ripened tomatoes, cucumbers and black olives tossed in a roasted garlic red wine vinaigrette dressing

### **INSALATA PRIMAVERA 18**

Grilled vegetables tossed in a balsamic vinaigrette topped with goat cheese on a bed of balsamic vinaigrette

### **INSALATA PARMA 19**

Romaine lettuce with roasted red peppers, olives, shaved Pecorino Romano cheese, red onion and breaded chicken cutlet in a balsamic vinaigrette

Add grilled chicken \$6 or add grilled jumbo shrimp \$12

## Panini/Wraps

### **PANINO CAPRESE 16**

Fresh mozzarella, roasted red peppers and plum tomatoes with a Balsamic vinaigrette dressing

### **PANINO PARMIGIANA 16**

Chicken cutlet topped with tomato sauce and melted mozzarella cheese

### **PANINO TUSCANO 16**

Breaded chicken cutlet, roasted peppers, arugula and mozzarella

### **PANINO POLLO 16**

Grilled chicken breast sautéed in a balsamic reduction with smoked mozzarella and arugula

### **PANINO POLPETE 16**

Homemade meatballs in tomato sauce and melted mozzarella cheese

### **BLT ITALIANO WRAP 16**

Breaded grilled chicken, romaine lettuce, fresh tomato, crisp bacon and mayo

### **CAESAR WRAP 16**

Grilled chicken with romaine lettuce, crispy croutons in a traditional caesar dressing

Assorted Wraps Available

Choice of House Salad, Caesar Salad or Rosemary French Fries

## Pasta

**GF TORTELLINI ALIGHERIERI 18**  
Homemade cheese tortellini with baby shrimp and mushrooms sautéed in a pink cream sauce

**GF PENNE CON ASPARAGI 17**  
Penne pasta with diced chicken, asparagus and sun-dried tomatoes in a pesto cream sauce

**GF FUSILLI CON POLLO FUNGHI 16**  
Fusilli pasta with diced grilled chicken, red peppers and mushrooms sautéed in a light marinara or garlic & oil sauce topped with melted mozzarella

**GF FETTUCCINE CON GORGONZOLA 18**  
Homemade spinach fettuccine with sun dried tomatoes, prosciutto and pine nuts, sautéed in a Gorgonzola cream sauce

**GF RIGATONI "DOCTORE" 17**  
Rigatoni pasta with Italian sausage, broccoli rabe and sun-dried tomatoes in a light garlic and oil sauce

**GF GNOCCHI LUNEDI 18**  
Homemade potato dumplings sautéed in a light garlic & oil sauce with baby shrimp, broc rabe and cherry tomatoes topped with toasted bread crumbs

**GF PENNE CAPRESE 16**  
Penne pasta in a light tomato sauce tossed with mozzarella cheese and a touch of cream

**GF PAPPARDELLE BOLOGNESE 19**  
Homemade pappardelle tossed in a Bolognese sauce topped with a dollop of Burrata mozzarella cheese

**GF CAPELLINI ALL' ORTO 18**  
Angel hair pasta with fresh garden vegetables in a light tomato or garlic and oil sauce

**GF RIGATONI ALLA VODKA 17**  
Rigatoni pasta in a vodka cream sauce  
**with chicken +6 with shrimp +12**

**GF SPAGHETTI DOMENICA 18**  
Whole wheat spaghetti with mamma's homemade meatballs sautéed in a light tomato sauce

**GF RAVIOLI DI ARAGOSTA 21**  
Our homemade lobster ravioli tossed in a pink cream sauce with hot and sweet peppers and prosciutto

**GF PENNE ALLA SICILIANA 16**  
Penne pasta with diced eggplant in a light tomato sauce topped with fresh Bocconcini mozzarella

**GF CAPELLINI FRUTTI DI MARE 20**  
Angel hair pasta with shrimp, scallops and calamari sautéed in a spicy Fra diavolo sauce

**GF RAVIOLI AL RAGU DI CARNE 19**  
Homemade jumbo cheese ravioli tossed in a Bolognese sauce with mushroom and peas topped with ricotta cheese

**LASAGNA ROLLATINI 20**  
Homemade lasagna rolls stuffed with ricotta, Pecorino Romano and mozzarella cheese topped with a savory Bolognese sauce

**GF RIGATONI AL FORNO 16**  
Rigatoni pasta filled with ricotta cheese in a light tomato sauce topped with melted mozzarella cheese

**GF CAVATOPPI ALLA SCAROLA 17**  
Cavatoppi with diced chicken, tomatoes, escarole, cannellini beans in a white bean garlic & oil sauce

**GF LINGUINI AL MOLUSCO 20**  
Linguini pasta with Littleneck clams in a red or white clam sauce

**GF RAVIOLI SPINACI 17**  
Homemade spinach and cheese ravioli sautéed in a light spinach cream sauce

## Secondi Piatti

All entrees served with your choice of a House or Caesar salad

**GF POLLO BRICCO 22**  
Tender breasts of chicken with shrimp, cherry tomatoes, string beans, shitake mushrooms flavored in a Marsala wine brown sauce served with potato and vegetable of the day

**GF POLLO SCARPIELLO 24**  
Tender chicken on or off the bone with Italian sausage, potatoes, roasted red peppers and onions sautéed in a rosemary garlic and oil sauce

**GF POLLO GORGONZOLA 22**  
Breasts of chicken lightly breaded and grilled topped with a gorgonzola cream sauce served with potato and vegetable of the day

**GF POLLO "SHABANO" 22**  
Tender breasts of chicken topped with diced tomatoes, asparagus, prosciutto and melted mozzarella cheese sautéed in a light garlic and oil sauce served with potato and vegetable of the day

**GF POLLO FLORENDENA 23**  
Breaded chicken cutlet topped with sautéed spinach and melted mozzarella in a light brown sauce with mushrooms served with potato and vegetable of the day

**GF POLLO "NONNA" 22**  
Tender breasts of chicken sautéed in a chardonnay wine lemon sauce with artichoke hearts and capers served with potato and vegetable of the day

\*Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions

**GF POLLO "LIZANNO" 22**  
Tender breasts of chicken topped with tomatoes and our homemade mozzarella fresca sautéed in a pink cream sauce served with potato and vegetable of the day

**GF POLLO ROLLATINI 23**  
Tender breasts of chicken filled with spinach, walnuts, sun-dried tomatoes and provolone cheese sautéed in a Marsala wine sauce served with potato and vegetable of the day

**GF GAMBERETTI "RAGAZZI" 27**  
Jumbo shrimp lightly battered and sautéed in a pink cream sauce with hot and sweet cherry peppers and prosciutto served over linguini

**GF \*BISTECA "GLORIA" 41**  
Tender 12oz. choice NY strip steak grilled with sautéed peppers and onions served with broccoli rabe & oven roasted potatoes

**GF RAGAZZI PARMIGIANA**  
Lightly breaded and fried topped with tomato sauce and melted mozzarella cheese served with linguini  
with chicken 22  
with eggplant 22  
with veal 25  
with shrimp 27

**TRE COMBO 23**  
Pollo Parmigina, lasagna rollatinni and meatballs

**GF SALMONE OREGANATA 29**  
Fresh filet of salmon topped with seasoned bread crumbs in a white wine lemon sauce served with potato and vegetable of the day

**GF SCALOPPINI FUNGHETTI 25**  
Tender veal scaloppini with portabella, shitake and wild mushrooms in a white wine brown sauce served with potato and vegetable of the day

**GF VITELLO SALTIMBOCCA 25**  
Tender veal scaloppini topped with prosciutto, eggplant and mozzarella cheese sautéed in a Marsala wine brown sauce served with potato and vegetable of the day

**GF VITELLO MILANESE 25**  
Breaded and fried veal cutlet topped with diced tomatoes, red onion and fresh mozzarella served on a bed of arugula

**GF BRANZINO ALLA "VONA" 30**  
Fresh fillet of Branzino sautéed in a white wine lemon sauce served over asparagus

**GF GAMBERETTI FRANCESE 28**  
Jumbo shrimp francese with diced cherry tomatoes served with potato and vegetable of the day  
with chicken 20  
with veal 23

**GF ZUPPA DI MARE 32**  
Jumbo shrimp, mussels, clams and calamari over linguini in a light marinara or garlic & oil sauce

## Pizza

**GF MARGHERITA 11**  
Mozzarella, tomato sauce and basil

**GF MELANZANE 14**  
Roasted eggplant, mozzarella cheese and tomato sauce

**STROMBOLI 14**  
Fresh baked bread stuffed with imported Italian cheeses and meats, drizzled with balsamic reduction

**CALZONE 12**  
Traditional ricotta and mozzarella filled calzone

**GF BIANCO 14**  
Ricotta, sautéed fresh spinach and mozzarell

**10" HOMEMADE PERSONAL PIZZA**  
**Add any topping \$2.00**  
Mushrooms, Sausage, Peppers, Onions, Pepperoni, Meatballs

**GF VODKA 12**  
Diced grilled chicken, melted mozzarella with homeade vodka sauce

**GF PROSCIUTTO 14**  
Homemade pizza topped with fresh arugula, mozzarella and prosciutto drizzled with a balsamic reduction

Please inform your server of any and all food allergies before ordering

**GF** Can be prepared gluten free. Additional charge