



LUNCH MENU

Pollo e Vitello

VEAL CUTLET PARMIGIANA.....	16
VEAL SCALOPPINI MARSALA.....	16
VEAL SCALOPPINI FRANCESE.....	16
VEAL SCALOPPINI OSCAR served over angel hair pasta	17
CHICKEN PARMIGIANA.....	14
CHICKEN SCALOPPINI MARSALA.....	14
CHICKEN SCALOPPINI FRANCESE.....	14
CHICKEN SCALOPPINI OSCAR served over angel hair pasta	14
VEAL OSSO BUCCO Veal shank slow braised with peas, carrots, celery and onions in a rich Chianti, tomato broth served over fettuccine. Finished with fresh shaved Reggiano Parmagiana....	33
PIATTI DELLA FAMIGLIA All your favorites. A combination of chicken Parmagiana, stuffed shells and fettuccine Alfredo.....	20
BEEF BRACIOLE Fork tender beef rolled with and stuffed with salami, eggs, bread crumbs, cheese and spices then simmered in a rich chianti tomato sauce and served over rigatoni	22
HEALTHY CHOICE Whole wheat penne tossed fresh broccoli, grilled chicken & sun dried tomatoes with garlic and olive oil....	17

Piatti di Pasta

w/grilled or crispy Chicken add 6 w/Shrimp Scampi add 7 w/grilled Salmon add 9

BISTRO CHEESE TORTELLINI Cheese tortellini with smoked bacon, Shiitake mushrooms, sun dried tomatoes, & sweet onions in a rich Alfredo Cream	17
FETTUCCINI ALFREDO Imported fettuccine folded with a rich house made Pecorino Romano Alfredo cheese cream sauce.....	14
EGGPLANT ROLLANTINI Pan-fried eggplant rolled with seasoned ricotta cheese and baked with Marinara and Mozzarella cheese.....	14
GNOCCHI ALA PANNA House made potato dumplings with prosciutto, & sweet peas in a vodka tomato crème with shredded mozzarella	16
CAPELLINI PROVENCALE Baby gulf shrimp and deep-sea scallops with diced tomatoes, sweet onions and garlic, white wine and fresh squeezed lemon. Served over angel hair pasta.....	21
BROCCOLI DI RABE Broccoli di Rabe with grilled homemade fennel sausage, roasted fresh garlic and extra virgin olive oil served linguini.	19

La Grilla

NY SIRLOIN STEAK with Spanish onions and mushrooms	25
FILET MIGNON with garlic sautéed mushrooms	29
ATLANTIC SALMON FILET toasted Romano breadcrumbs.....	22
DEEP SEA SCALLOPS AL FERRI toasted Romano breadcrumbs.MP	
MIXED GRILL Grilled Center cut filet mignon with pan fried jumbo shrimp & chicken scaloppini in a Marsala wine & mushroom sauce	32
FILET MIGNON TOSCANA Grilled center cut filet with smoked bacon and melted gorgonzola on garlic toast with a sweet vermouthe, shitake mushroom demi glaze and garnished with a crispy fried onion nest	29
SALMON RIVIERA Grilled hand cut salmon filet over angel hair pasta and topped with a tomato, asparagus, garlic Provencal tapenade	23

Fruitti di Mare

JUMBO SHRIMP MARINARA.....	19
JUMBO SHRIMP SCAMPI.....	19
CALAMARI MARINARA.....	20
CALAMARI FRIED.....	20
ZUPPA DI CLAMS MARINARA.....	21
ZUPPA DI MUSSELS MARINARA.....	16
SEAFOOD ALA NAPOLITANO Calamari, jumbo shrimp, littleneck clams, & mussels, simmered in Marinara over linguine	29
BAKED STUFFED SHRIMP Butterflied shrimp, stuffed with our traditional deviled crabmeat stuffing baked with butter, Marsala wine and mozzarella cheese	17
ZUPPE DI PESCE ½ Maine lobster, littleneck clams, jumbo shrimp, calamari and PEI mussels simmered in Marinara sauce with a hint of Marsala wine and served over linguini	40

All the above entrees are served with a choice of house salad with choice of dressing (2.00 extra for bleu cheese), or small Caesar salad (3.00 extra) or cup of soup du jour, or spaghetti pasta, or French fries or baked potato, or vegetable where applicable. All other side dishes are available at an extra charge

Antipasti

- FRIED CALAMARI** Served with a spicy Fra Diavolo sauce...18
FRIED ZUCCHINI Served with Marinara sauce.....9
CHICKEN WINGS 1 dz. Choice of Buffalo, BBQ, or Garlic Parm....19
FRIED MOZZARELLA WEDGES served with Marinara sauce....10
BAKED STUFFED MUSHROOMS served with Marinara sauce.....9
BAKED STUFFED DEVILED CLAMS deviled crab meat stuffing.....11
BAKED CLAMS SAMPLER Clams Casino, Oreganate & Stuffed18
SHRIMP COCKTAIL with horseradish cocktail sauce.....18
LITTLENECK CLAMS 1 dz. Oreganate, Casino, Raw or Steamed....18
BRUSCHETTA Toasted Tuscan loaf, topped with a tapenade of Roma tomatoes, mozzarella, fresh garlic & spices.....10
HOT ANTIPASTO A combination of fresh clams, mussels & shrimp marinara with baked stuffed deviled clams, stuffed mushrooms and clams Oreganate..... 23
CAPRESE—Fresh mozzarella, sliced plum tomatoes, and shaved prosciutto drizzled with virgin olive oil and sweet balsamic glaze....10

Insalate

- SOUP** choice of Minestrone, Escarole with Bean, Soup du Jour
Cup 4 Bowl 7
HOUSE SALAD.....6
CAESAR SALAD Small 7 Large 16
ANTONIO'S WEDGE SALAD Iceberg lettuce wedge, gorgonzola, diced Roma tomatoes, bacon, creamy garlic dressing & Reggiano Parmagiana..16
TUSCAN INSALATA Baby field greens with olives, cucumbers, tomatoes, onions, pickled veggies, imported sharp provolone & Balsamic vinaigrette.16
SUMMER SALAD Baby field greens, dried cranberries, candied walnuts, red onions, diced tomatoes and goat cheese with a lemon vinaigrette16
w/grilled or crispy Chicken add 6 w/Shrimp Scampi add 7 w/grilled Salmon add 9
Gorgonzola Dressing \$2.00 extra

Pizza & Calzones

- THE ORIGINAL PIZZA**
Hand tossed and topped with our Marinara pizza sauce and whole milk mozzarella
Large 14 Individual 9
- MARGHERITA PIZZA**
Hand tossed and topped with our Marinara Basil, fresh mozzarella and virgin olive oil drizzle
Large 19 Individual 12

- MEAT LOVERS PIZZA**
The original pizza topped meatballs, sausage pepperoni, prosciutto, bacon and ham
Large 23 Individual 15
- BUFFALO CHICKEN PIZZA**
The original pizza topped with crispy Buffalo chicken and creamy garlic drizzle
Large 22 Individual 15

- WHITE PIZZA**
Garlic brushed pizza crust topped with ricotta spinach, fresh broccoli, Romano & mozzarella
Large 20 Individual 12
- FRIED CALAMARI PIZZA**
The original pizza topped with crispy fried calamari
Large 22 Individual 15

ORIGINAL CALZONE

Stuffed and baked pizza crust with ricotta, Romano, and mozzarella cheeses **11**

MEAT LOVERS CALZONE

The Original Calzone stuffed with sausage, ham, meatballs, pepperoni, prosciutto, & bacon **135**



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Sandwiches

- ARTHUR AVENUE WEDGES** A fresh locally baked sub roll with your choice of veal, chicken, meatball, eggplant or Sausage & Pepper all with melted mozzarella cheese. Served with spaghetti, fries or salad15 (17 for veal)
TRADITIONAL BURGERS 8 ounces of ground chuck beef on a fresh garlic toasted Kaiser roll with lettuce, tomato, pickle, Cole slaw, French fries & onion rings.
The Classic.....14 **With Cheese**.....15
Mushrooms & Swiss....16 **Bacon & Cheddar**..16
TRADITIONAL WRAP Quality ingredients wrapped in a flour tortilla, served with French fries and Cole slaw. Your choice of Turkey Club, or Chicken Caesar.....16

Classic Panini

- Made with fresh ingredients on toasted local ciabatta rolls and pressed. Served with julienne cut fried zucchini*
- EGGPLANT PANINI** Herbed ricotta layered with pan fried eggplant, sliced tomatoes and garlic butter.....15
TUSCAN PANINI Grilled Chicken, with roasted red peppers, fresh mozzarella and pesto sauce.....16
NEAPOLITAN PANINI sliced prosciutto, fresh mozzarella, plum tomatoes virgin olive oil and balsamic glaze.....15
TURKEY RUEBEN PANINI Oven roasted turkey, coleslaw, Russian dressing and Swiss cheese.....16
RABE PANINI Broccoli di Rabe, house made sausage and sharp provolone cheese.....16

ASK ABOUT OUR GREAT TOPPINGS