

LUNCH MENU
Tuesday - Friday
12 to 4pm



280 Marsh Avenue
Staten Island, NY
(718) 698-2000

Antipasti

ARANCINI & CROQUETTES — 15.00
2 meat rice balls & 3 potato croquettes

POLPETTE DELLA NONNA — 16.00
3 meatballs served with tomato sauce and ricotta

MONTANARA FRITTA — 15.00
Fried dough served with prosciutto, straciatella & honey

FRITTURA DI CALAMARI — 22.00
Mix of fried calamari & zucchini

MELANZANA ALLA PARMIGIANA — 16.00
Flour fried eggplant with tomato sauce & parmigiano baked with mozzarella

MOZZARELLA & CARROZZA — 17.00
Fried mozzarella in carrozza served with Mutti tomato sauce

Insalata

PANZANELLA — 15.00
Heirloom tomatoes, red onion, croutons & basil with red wine vinaigrette

CAPRESE — 16.00
Mozzarella, tomatoes, olives, oregano & balsamic

INSALATA STROMBOLI — 16.00
Romaine lettuce, string beans, grape tomatoes, olives, capers, onions & potatoes in a sweet lemon vinaigrette dressing

INSALATA CAESAR — 14.00
Romaine lettuce, homemade croutons, parmigiano cheese & homemade caesar dressing

SHRIMP COCKTAIL — 3.50/piece
Served with cocktail sauce & lemon

Add On:

CHICKEN 8 **SHRIMP 9**
STEAK 12 **TUNA STEAK 10**
SALMON 12

Drink Specials

Tuesday - Thursday
3pm-6pm Happy Hour

BOTTLED OR DRAFT BEER \$6

SANGRIA \$9

GLASS OF WINE \$9

GLASS OF PROSECCO \$8

MIMOSA \$8

SPICY MARGARITA \$10

MIXED DRINKS \$10

MARTINIS \$12

Panini & Burgers

served with arugula salad or fries

TUNA — 19
Tuna fish, lettuce, red onion, lemon & oil on brioche bun

MELANZANE — 18
Eggplant with tomatoes sauce, parmigiano cheese & mozzarella on rustic bread

PANELLE & CROQUETTE — 16
Pannelle & croquette served with marinara & shaved parmigiano on a brioche bun

PROSCIUTTO CRUDO — 18
Prosciutto, mozzarella, arugula & balsamic glaze on rustic bread

ITALIAN BURGER — 24
8oz. Prime beef burger with lettuce, tomatoes, scamorza & parsley aioli served on a brioche bun

ITALIAN STEAK SANDWICH — 28
Rustic italian bread filled with prime sliced ribeye, smoked scamorza, caramelized onion & ketchup

POLLO — 20
Grilled chicken, arugula, roasted peppers, mozzarella & balsamic glaze on rustic bread

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Pizza Cotta A Legna

12 INCH NAPOLEAN STYLE

QUATTRO FORMAGGI — 24.00

Fior di latte mozzarella, gorgonzola, asiago & parmigiano

PROSCIUTTO DI PARMA — 25.00

Fior di latte mozzarella, prosciutto, arugula, cherry tomatoes, shaved parmigiano & evoo

PIZZA DELLA NONNA — 22.00

Fior di latte mozzarella, tomato sauce, garlic oil, parmigiano & basil

SORRENTO— 22.00

Fior di latte mozzarella, garlic oil, lemon juice, parsley & parmigiano

RUSTICA — 25.00

Fior di latte mozzarella, tomato sauce, pork sausage, spicy soppressata & mushrooms

BEE STING — 25.00

Fior di latte mozzarella, tomato sauce, spicy sopressata & hot honey

THE HOLY COW— 25.00

Fior di latte mozzarella, bresaola, stracciatella, shaved parmigiano, arugula & lemon zest

MARGHERITA — 20.00

Fior di latte mozzarella, tomato sauce, parmigiano & basil

SICILIAN STYLE PAN PIE — 1/2 SHEET 22 / FULL SHEET 32

16" NY STYLE CHEESE PIZZA \$24

Pasta & More

SPAGHETTI AL POMODORO POLPETTE — 22.00

Spaghetti served in a fresh tomato sauce & a meatball

LASAGNA — 27.00

Besciamella, bolognese, parmigiano & fresh mozzarella

PENNE VODKA — 23.00

Penne pasta served in a creamy vodka sauce

PAPPARDELLE BOLOGNESE — 27.00

Pappardelle in a fresh homemade meat sauce

SPAGHETTI ALLE VONGOLE — 26.00

Spaghetti with clams & grape tomatoes

POLLO CAPRESE — 26.00

Organic breaded chicken cutlet topped with cherry tomato & fresh burrata

GALLETTO AL FORNO — 30.00

Organic roasted small chicken served with cottage potatoes, rosemary & lemon salmoriglio

POLLO PARMIGIANA — 29.00

Organic breaded chicken cutlet topped with tomato & mozzarella served with spaghetti

POLLO AL LIMONE — 26.00

Organic chicken pan-seared in a white wine lemon sauce served with roasted potatoes

Zuppe Tradizionale

ZUPPA DI LENTICCHIE -14

Ditalini pasta with lentil

ESCAROLA E FAGIOLI -16

Cannellini beans, escarola served with tubetini pasta

PATATE E PROVOLA -16

Orzo pasta with potatoes, smoked provola, grape tomatoes & parsley

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