



CUCINA ITALIANA

LUNCH

IL DIO BENEDICE L'ALIMENTO

MINESTRA

PASTA E FAGIOLI	hearty soup made with pasta, pancetta, cannellini beans, sausage	7
CALAMARI FRITTI	fried baby calamari with pomodoro sauce	12
SALSICCIA E PEPPER	grilled homemade sausage in red and yellow pepper sauce	8

INSALATE

INSALATA MISTA	lettuce, tomatoes, onions, celery, olives, parmesan cheese, vinaigrette	7
CAESAR SALAD	romaine lettuce with a homemade dressing	7
ARUGULA SALAD	arugula, cherry tomatoes, with a gorgonzola walnut dressing	7
(Add chicken to your salad for additional \$5, or 3 pcs of shrimp for \$7)		
MEZZALUNA SALAD	artichokes, mushrooms, celery, shaved parmesan cheese, with Homemade vinaigrette dressing	10

PIZZAS – all made with our home made dough (personal size)

Margherita	fresh milk mozzarella, fresh tomato and basil.	12
Pepperoni and Cheese		12
Primavera	zucchini, mushroom, carrot, spinach, tomatoes	12

All Entrees served with a house salad

PASTA

SPAGHETTI spaghetti with meat balls, or meat sauce (choose one)	14
FETTUCCHINI ALFREDO E POLLO fettuccini pasta with Alfredo sauce, grilled chicken	14
LASAGNA BOLOGNESE layers of homemade pasta, meat sauce, ricotta, mozzarella	14
PENNE AI PESTO penne pasta with homemade pesto, grilled sliced sausage, ricotta cheese, roasted red pepper	15
RAVIOLI DI FUNGHI homemade pasta filled with porcini, domestic, shitake mushroom, ricotta cheese, tossed in a tomato cream sauce	14
FARFALE PRIMAVERA bow tie pasta with vegetables, cream sauce, topped with strips of chicken Milanese	14
FETTUCCHINI PAGLIA FIERNO pasta with mushroom, prosciutto, peas, in a Alfredo sauce	14
PENNE VODKA penne pasta in a vodka tomato cream sauce, topped with strips of filet mignon	18

POLLAMI

POLLO PICATTA sautéed breast of chicken, white wine lemon butter sauce, capers, served with a side of vegetable	15
POLLO MARSALA sautéed breast of chicken, mushroom Marsala sauce, served with a side of vegetable	15
POLLO MILANESE lightly breaded, sautéed breast of chicken over spinach	14

PESCE

SALMONE ALLA LUIGI grilled salmon, topped with diced tomatoes, basil, garlic, olive oil, served with a side of vegetable	18
TROTA ALLA MILANESE sautéed trout, lightly breaded, topped with pomodoro sauce, capers, black and green olives, served with a side of vegetable	17
SNAPPER breaded sautéed snapper in a white wine butter sauce, side of spinach	18

20% Gratuity will be added to parties of 5 or more.
Please, no more than 3 separate checks for large groups.