Insalata

e Luppa		
Soup of the day Cup 5 B	Sowl 8	
House Salad	5.00	
Bowl of Soup & Salad House Salad and soup of the day	12.00	
Caesar Salad	6.00	
Antipasato Misto Assorted Italian cold cuts, fresh buffalo mozzarella cheese, greek o and roasted bell peppers	<i>12.75</i> olives,	
Insalata di Spinaci Baby Spinach topped with bacon, roasted walnuts, bleu cheese crum in a honey mustard vinaigrette dre Add Chicken 4 Shrimp 6		
<i>Tomato Salad</i> Sliced tomatoes, red onions, bleu cheese crumbles, olive oil & vinegar	12.00	
Sandwich		
Served with fries or salad		
	14.00	

Philly Cheese Steak Sub 16.00 Provolone, mushrooms, bell peppers, onions

Pollo Parmigiana Sub16.00Breaded chicken, mozzarella,<br/>and marinara16.00Meatball Parmigiana Sub16.00Homemade meatballs, mozzarella<br/>and marinara16.00Grilled Chicken Sub16.00

Grilled chicken breast, sautéed mushrooms, buffalo mozzarella, roasted bell peppers, basil pesto, and spring mix

Grilled Italian Sub 16.00 Sausage, bell peppers, and onions

La Gondola Sub 16.00 Italian cold cuts, fries buffalo mozzarella, roasted bell peppers, sliced tomato, basil pesto



Lunch Menu

11am-2pm; Daily All items are served with Fresh Garlic Bread

Spaghetti, Capellini, Penne, Fettuccini or Linguini Choice of marinara or garlic and oil	9.00
Spaghetti, Capellini, Penne, Fettuccini or Linguini Choice of Meat sauce, meatballs or Italian sausage	11.00
<i>Fettuccini Primavera</i> Fettuccini with fresh zucchini, carrots, and artichokes, mushrooms, broccoli, tomatoes in a light parmagiana cream sauce	12.75
Fettuccini AlfredoFettuccini pasta tossed in Alfredo sauceAdd Chicken4Add Shrimp6	10.00
Manicotti di Ricotta Cannelloni pasta stuffed with ricotta cheese topped with tomato sauce and mozzarella cheese	12.00
Lasagna alla Bolognese Baked with our homemade basciamella meat sauce topped with mozzarella	12.00
Tortellini alla Panna Stuffed with meat served in alfredo sauce	13.00
Eggplant Parmigiana Baked with tomato sauce & mozzarella cheese served with pasta marinara	13.00



Parmigiana - Breaded chicken topped with mozzarella in marinara	14.00
Picatta - Chicken sautéed in white wine lemon butter garlic and capers	14.00
Marsala - Chicken sautéed with mushrooms in marsala wine sauce	14.00
Forestiera - Chicken sautéed with mushrooms in a brandy cream sauce	14.00

Gamberi

<i>Provinciale</i> – Shrimp sautéed in butter garlic white wine sauce	15.50
Parmigiana – Breaded shrimp topped with mozzarella in marinara	15.50
Capellini con Gamberi e Roasted Garlic Sautéed Shrimp with roasted garlic in fresh basil romano tomato sauce	15.50

over angel hair pasta or choose on side pasta, mix vegetable