



LUNCH MENU

ITALIAN TAPAS

- CHICKEN PARM DUMPLINGS | 15**
topped with melted mozzarella, tomato dipping sauce
- OLD SCHOOL MEATBALLS | 14**
our famous homemade meatballs, scoop of ricotta
- MONSTER MOZZARELLA STICKS | 14**
tomato dipping sauce
- CALAMARI FIAMMA | 15**
hot cherry peppers, fradiavolo sauce, balsamic glaze

- CLASSIC CRISPY CALAMARI | 14**
marinara dipping sauce
- STUFFED MUSHROOMS | 12**
broccoli rabe, sausage, seasoned bread crumbs
provolone cheese with a demi-glace sauce
- BAKED CLAMS OREGANATE**
8 clams 12 | one dozen 18
middle neck clams, seasoned breadcrumbs, lemon butter sauce

- FIRE OVEN ROASTED WINGS | 12**
choice of:
caramelized onions with rosemary marinated
scarpariello
buffalo
honey bbq
- MAMA'S RICE BALLS | 12**
risotto, peas, meat, cheese with a tomato dipping sauce
- CRAB CAKES | 17**
two jumbo lump crab, tartar dipping sauce

FRESH GARDEN SALADS

STARTER SALADS

- CLASSIC CAESAR | 6/12**
house-made croutons, parmigiana reggiano
- NICE TOSSED SALAD | 6/12**
mixed greens, carrots, cucumber, tomato,
homemade balsamic vinaigrette
- FIRE ROASTED ARTICHOKE HEARTS
AND ARUGULA | 12**
fire roasted artichokes served over arugula, shaved
parmigiana, olive oil, balsamic glaze
- MOZZARELLA CAPRESE | 11**
add roasted peppers and sundried tomatoes for \$3
- AVOCADO CAPRESE | 13**
whole avocado halved, fresh mozzarella, tomato,
red onion, balsamic glaze
- WEDGE SALAD | 14**
iceberg wedges, bacon, red onion, tomato
gorgonzola crumbles, blue cheese dressing

MAIN PLATE SALADS

- ROASTED BEET SALAD | 15**
red and golden beets served on a bed of arugula,
pistachios, mandarin oranges, house pickled
onions, citrus vinaigrette, goat cheese
- NUTS ABOUT SALAD | 15**
romaine and baby greens, pecans, walnuts,
sunflower seeds, raisins, house balsamic
vinaigrette, gorgonzola
- SUMMER SALMON SALAD | 24**
grilled salmon, mixed greens, cucumber, mandarin
oranges, strawberries, goat cheese, raspberry
vinaigrette
- CHOPPED ITALIAN SALAD | 15**
romaine, radicchio, artichoke hearts, roasted
peppers, red onion, italian salami, kalamata olives,
fresh mozzarella, homemade balsamic vinaigrette
- PECAN CHICKEN SALAD | 17.5**
mixed lettuces, homemade vinaigrette, pecans, dried
cranberries, mandarin oranges, gorgonzola, crispy
pecan chicken breast

LUNCH SANDWICHES

Served with steak fries

- ITALIAN COMBO | 16**
ham, salami, cappicola, provolone, lettuce, tomato,
red onion, house vinaigrette
- LITTLE ITALY | 15**
fresh mozzarella, prosciutto di parma, garden tomato,
spinach, red onion, EVOO, balsamic glaze, basil purée
- PESTO CHICKEN | 16**
grilled chicken, fresh mozzarella, garden tomato,
arugula, basil aioli
- CHICKEN PARMIGIANA | 14**
served on ciabatta
- EGGPLANT PARMIGIANA | 12**
served on ciabatta
- VEAL PARMIGIANA | 15**
served on ciabatta
- MEATBALL PARMIGIANA | 12**
served on ciabatta

\$12.50 DINE-IN LUNCH SPECIALS

Served with a cup of soup or tossed salad and a soft drink, iced tea or coffee.

- FLATBREAD WITH SOUP
OR SALAD**
choose any flatbread from our menu
- CHICKEN PARMIGIANA**
served with spaghetti
- EGGPLANT PARMIGIANA**
served with spaghetti
- CHICKEN FRANCESE**
served with the vegetable of the day
- CHICKEN MARSALA**
served with the vegetable of the day
- CHICKEN ALLESANDRO**
spinach, mushrooms, artichoke hearts,
light plum tomato sauce
- BAKED PENNE**
homemade tomato sauce and ricotta topped
with melted mozzarella
- PENNE ALLA VODKA**
san marzano tomato, shallots, garlic, cream,
parmigiana reggiano, prosciutto and peas
- SPAGHETTI WITH MEATBALLS**
two meatballs and a scoop of ricotta
- SAUSAGE & PEPPERS**
sauteed with onions, served with spaghetti
- HALF SANDWICH COMBO**
choose from chicken parmigiana, eggplant
parmigiana, OR Italian Combo. Served with
waffle fries.

No substitutions for Lunch specials. Lunch specials may not be split between multiple guests.

Not all ingredients are listed on the menu.

Please let your server know if you have food allergies or other preferences.

18% gratuity added on parties of 6 or larger. one complimentary bread basket per table. charges will be applied per extra basket

PASTA

- CAPELLINI CAPRESE | 14**
sautéed fresh tomato, roasted garlic, basil,
chopped fresh mozzarella
- LOBSTER RAVIOLI | 18**
topped with baby shrimp, parmigiana pink sauce
- LINGUINE WITH CLAM SAUCE | 18**
whole middle neck clams in your choice
of white or red sauce
- PENNE MELANIE | 16**
chicken, mushrooms, spinach, fresh tomato,
roasted garlic, white wine
- RIGATONI BOLOGNESE | 15**
our homemade meat sauce

ENTRÉES

served with the vegetable of the day
unless otherwise specified

- VEAL PARMIGIANA | 18**
served with spaghetti
- VEAL MARSALA | 18.5**
mushrooms, marsala wine, house-made demi glaze
- VEAL ALLESANDRO | 19.5**
spinach, mushrooms, artichoke hearts,
light plum tomato sauce
- THREE COLOSSAL SHRIMP | 23**
francese, parmigiana or scampi style, served with linguine
- PAN SEARED SALMON | 22**
saute spinach, dijon cream sauce

ADD A TOSSED SALAD TO YOUR MEAL FOR \$2

ENTRÉE SIDE DISH SUBSTITUTIONS

PASTA WITH GARLIC & OIL 2	SPINACH 4 MEAT SAUCE 4 BROCCOLI 3	BROCCOLI RABE 6 ALLA VODKA 3.5 GLUTEN FREE PASTA 3
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PASTA, SALAD OR ENTRÉE ADDITIONS

GRILLED CHICKEN 5	GORGONZOLA 2
CHICKEN CUTLET 5	GOAT CHEESE 3
PECAN CHICKEN 6	FRESH MOZZARELLA 3
(1) MEATBALL 4	MELTED OR SHREDDED MOZZARELLA 2
(2) GRILLED COLOSSAL SHRIMP 12	RICOTTA 2.5
SAUTÉED BABY SHRIMP 5	
SALMON 11	

NOTE: These are add-ons to your dish. Side dishes will be charged accordingly.

UPGRADES & ADDITIONS

- Upgrade to a Caesar Salad for an additional \$1.50
- Upgrade to a small Mediterranean Salad for an additional \$3
- Upgrade to a small Nuts About Salad or Chopped Italian Salad for an additional \$4
- Add Gorgonzola, Shredded Mozzarella or Shaved Parmesan
to your salad for an additional \$2



FROM THE PIZZA OVEN

STROMBOLI | 15
ham, pepperoni, green peppers, and grande mozzarella

CALZONE | 14
ricotta and mozzarella

STARTER FLATBREADS

POMODORO | 9.5
oven-roasted tomato, grande mozzarella, basil puree

TRUFFLE | 12
mozzarella, mixed mushrooms, salt, truffle oil

FIG & GOAT CHEESE | 12
fig jam, goat cheese, gorgonzola, prosciutto di parma

QUATTRO FORMAGGI | 10.5
ricotta, mozzarella, parmigiana reggiano, gorgonzola, garlic, crispy rosemary

BBQ CHICKEN | 11
chicken, mozzarella, cheddar, caramelized onions, BBQ sauce

LA NOSTRE PIZZA

"THE CLASSIC" NY PIZZA | 15
house-made pizza sauce, grande mozzarella

SOHO CHICKEN PARM | 19
tomato sauce, chicken cutlet and mozzarella

SOUTH STREET SHRIMP | 17
shrimp, vodka sauce, mozzarella, fresh basil

CAROL GARDEN PIZZA | 18
broccoli, spinach, artichoke, mushroom, tomato sauce and mozzarella

MANHATTAN MEAT LOVERS | 20
NY classic topped with pepperoni, ham, bacon, sausage and meatballs

BIANCA VERDE | 18
ricotta, mozzarella, broccoli, spinach and oven-roasted tomatoes

MARGHERITA | 16
from the wood oven - san marzano tomato, basil fresh mozzarella

TRE FUNGHI | 18
mozzarella, mixed mushrooms, truffle oil, sea salt, crisp sage

PICCANTE | 18
san marzano tomato, fresh mozzarella, spicy salami piccante, capicola

Gluten free crust add 3.5

WINE BY THE GLASS

RESERVE WINE LIST UPON REQUEST

SPARKLING

	GLS	BTL
PROSECCO PROSECCO Luna Nuda, Veneto, Italy	10	35
BRUT JP Chenet, France, 187ml (split)	10	
BRUT Moet, Champagne, France		105

WHITES

	GLS	BTL
CHARDONNAY Castle Rock, Central Coast, CA	9	35
CHARDONNAY Rodney Strong, Sonoma, CA		40
CHARDONNAY Chalk Hill, Sonoma, CA	15	55
CHARDONNAY Sequoia Grove, Napa, CA		60
SAUVIGNON BLANC Clifford Bay, Marlborough, NZ	10	40
SAUVIGNON BLANC Love Block "Kim Crawford", Marlborough, NZ	15	55
PINOT GRIGIO Piccini, Della Venezie IGT, Italy	9	35
PINOT GRIGIO Luna Nuda, Veneto, Italy	11	40
PINOT GRIGIO Santa Margherita, Alto Adige, Italy		60
RIESLING RELAX Mosel, Germany	10	40
MOSCATO Cavit, Provincia Di Pavia IGT, Italy	9	35

REDS

	GLS	BTL
ROSÉ Luna Nuda, Veneto, Italy	10	35
PINOT NOIR Chloe, Monterey, CA	9	35
PINOT NOIR Meiomi, Sonoma Coast, CA	12	45
MERLOT Carmenet, Sonoma, CA	10	38
CABERNET SAUVIGNON Dark Horse, CA	9	35
CABERNET SAUVIGNON Josh Cellars, North Coast, CA	12	45
CABERNET SAUVIGNON Roth, Alexander Valley, CA	15	55
CABERNET SAUVIGNON Mt. Veeder, Napa Valley, CA		75
RED BLEND Banshee, Sonoma, CA	14	52
MALBEC Trivento Malbec Reserve, Mendoza Argentina	10	38
CHIANTI DOCG Cecchi, Tuscany, Italy	10	35
CHIANTI CLASSICO RESERVA Banfi, Tuscany, Italy		55
RED ZINFANDEL, St. Francis Sonoma, CA		55
RIPASSO (BABY AMARONE) Masi "Campofiorin" Veneto, Italy		50
SUPER TUSCAN Villa Antinori, Tuscany, Italy		60

SPECIALTY COCKTAILS

14

ITALIAN SPRITZER
italian aperitif & luna nuda prosecco with a lemon twist

MOSCOW MULE
russian standard vodka, regatta ginger beer, lime.

ITALIAN MARGHERITA
jose cuervo silver tequila, thatchers blood orange liqueur, fresh sour mix & lime

SPICY MANGO MARGHERITA
tanteo jalapeno tequila, mango puree, fresh sour mix & lime juice

MOJITO
classic, coconut, strawberry or pineapple bacardi rum, fresh mint & limes

HAMPTONS SLUSHY
three olives rose vodka & bloomers frozé mix

SOHO JACK
jack daniels honey, fresh muddled mint, simple syrup, fresh lemon juice and a splash of sprite

OLD FASHIONED
buffalo trace bourbon with fresh muddled orange & cherry

ESPRESSO MARTINI
three olives vanilla vodka & fresh brewed espresso

LYCHEE MARTINI
three olives peach vodka & fresh lychee juice

POMEGRAN-MINT MARTINI
tito's vodka, pomegranate liqueur, fresh sour mix & muddled mint

SICILIAN
boodles gin, thatchers elderflower liqueur & white grapefruit juice

ULTIMATE COSMO
grey goose citron vodka, cointreau, fresh sour mix, fresh lime & cranberry juice

SANGRIA

REFRESHING HOUSE-MADE SANGRIA
tropical white sangria or berry red sangria
GLASS 10 | PITCHER 34

BEER

COORS LIGHT 5
MICHELOB ULTRA 5
HEINEKEN 6
BLUE MOON 6
CORONA 6
PERONI 6
BIRRA MORETTI BLONDE 6
STELLA ARTOIS 6
YUENG LING 5
DOGFISH HEAD 60 MIN IPA 7

WATER

SARATOGA NEW YORK'S FINEST
sparkling or still
SMALL (12oz) 4 | LARGE (28oz) 8

HAPPY HOUR

SUNDAY - FRIDAY • 11AM - 6:30PM

SATURDAY • 11AM - 5PM

BAR AND HIGH TOPS ONLY

WINE DOWN MONDAYS 50% OFF

ANY BOTTLE UNDER \$100