

LUNCH

SALADS & ANTIPASTI

VESUVIO SALAD 8
mixed greens, cherry tomatoes,
shaved fennel

**MAMMA CARMELA'S
MEATBALLS** 13
tomato sauce, crostini

CAPRESE SALAD 13
Organic tomato, fresh burrata
cheese, basil and extra virgin
olive oil

WILD SALMON CAKES 16
Served in a bed of wild arrugala
and cherry tomatoes

FRITTO MISTO 15
Fresh Monterey calamari, zucchini
and shrimp with chef's salsa capri

GUAZZETTO VONGOLE 15
Manila clams, cherry tomato, garlic
and parsley with crostini bread

CARPACCIO OF THE DAY
AQ

OCTOPUS SALAD 16
Served chilled with garden
vegetables

PEACH SALAD 12
Frisee salad, organic peaches,
goat cheese, and caramelized
walnuts with a balsamic glaze

FOCACCIA 8
pizza bread with rosemary and
olive oil

PANINI

ALL PANINI ARE MADE FROM HOUSE PIZZA BREAD AND SERVED WITH A SALAD OR CHIPS

PANINI MILANESI 16
eggplant, buffalo
mozzarella, and organic,
breaded chicken

VEGETARIAN 12
zucchini, eggplant,
wild
mushrooms

**MAMMA
CARMELA'S
MEATBALLS** 13
tomato sauce,
buffalo mozzarella

**SAN DANIELE
PROSCIUTTO** 13
mozzarella, tomato,
wild arugula

POLLO 12
grilled chicken breast,
smoked mozzarella,
tomato, lettuce

PIZZA

MARGHERITA 14
buffalo mozzarella, tomato, basil

DIAVOLA 16
Tomato, mozzarella, kalamata olives and Tuscan
salami

SOFIA LOREN 18
burrata, san daniele prosciutto, arugula,
eggplant, artichoke, zucchini

CLASSICO 14
pepperoni, buffalo mozzarella

SAN DANIELE 16
san daniele prosciutto, wild arugula,
tomato, mozzarella, shaved parmesana

CALZONE ANTICO 16
salami, ricotta, tomato and basil

Pizza Bianca

PORCINI 17
fresh porcini mushrooms, artichoke hearts, smoked
mozzarella

CARBONARA 18
Eggs, pancetta, pecorino romano

MAIALINA 17
Mortadella, pistachio and fresh ricotta

SALAD TIME

SALMONE 19
Fresh caught salmon, grilled in a bed
of organic mix greens, with cherry
tomatoes and Italian dressing

POLLO 17
Mari's Farm organic chicken in a bed
of mixed greens with pistachio

GAMBERONI 19
Jumbo prawns, grilled in a bed of kale
with fresh strawberries and raspberry
vinaigrette

PASTA

STROZZAPRETI PASTA 16
italian sausage, peas, wild mushrooms, light
cream sauce

LINGUINI VONGOLE 19
linguini, fresh clams, with cherry tomatoes, and
white wine sauce

PANZAROTTI RAVELLO 17
homemade half moon pasta, ricotta, spinach,
butter sage sauce

MAMMA CARMELA'S LASAGNA 17
traditional veal bolognese

PISELLI POSITANO 17
Tube pasta with local peas, guanciale, and
parmigiano reggiano

GNOCCHI ALLA SORRENTINA 17
Traditional recipe with Pomodoro mozzarella

EGGPLANT PARMIGIANA 18
Mamma Carmela's famous recipe

SPAGHETTI CARBONARA 17
Eggs, guanciale and peccorino

SECONDI

**SALMONE
LIVORNESE** 22
fresh salmon, sautéed
with Sicilian capers,
black olives and a
cherry tomato sauce in
a bed of organic

VITELLO AL LIMONE
26
Very tender veal
scaloppine, sautéed with
white wine, lemon sauce
and capers in a bed of
organic vegetables

**POLLO
MILANESE** 22
organic chicken
breast, breaded and
fried, served with our
eggplant
parmigiana and fresh
vegetables

**16oz BONE-IN
RIB-EYE** 32
certified black angus,
wild arugula, and
potato croquette

PLEASE ASK YOUR SERVER FOR TODAY'S SPECIALS

gluten free pizza & pasta available \$2

split charge \$2 per dish