

# LUNCH

## SALADS & ANTIPASTI

**VESUVIO SALAD** 8  
mixed greens, cherry tomatoes,  
shaved fennel

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

**BRUSSEL SPROUTS** 14  
Brussel sprouts fresh fried with  
pancetta in a balsamic glaze,  
topped with parmesan cheese

**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

**SOUP OF THE DAY** 9

**OCTOPUS** 17  
Sautéed with capers, black olives,  
cherry tomatoes and roasted  
potatoes

**BEET SALAD** 11  
Organic beets, arugula, burrata  
cheese, aged balsamic dressing,  
pickled red onion

**KALE SALAD** 12  
Bunnernut squash, goat cheese  
and sunflower seeds

**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, red onions 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

**PORCINI** 17  
fresh porcini mushrooms, artichoke hearts, smoked  
mozzarella

**POLPETTE** 16  
Meatballs, eggplant and ricotta cheese

**PIZZA FRANCESCO** 17  
Half margherita, half calzone

## 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

## 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

**LOBSTER RAVIOLI** 19  
Hommade lobster ravioli, served with aurora  
sauce and tiger prawns

**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

**BRASATO** 23  
Slowly braised boneless  
beef shortribs with polenta,  
vegetables and potatoes in  
a borolo wine reduction  
sauce

**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  
roasted potatoes

PLEASE ASK YOUR SERVER FOR TODAY'S SPECIALS

gluten free pizza & pasta available \$2

split charge \$2 per dish