

Lunch

Appetizers

Mozzarella Siciliana

Homemade fresh mozzarella with roasted peppers, onions, mushrooms.

Mozzarella 3 Colori

Homemade fresh mozzarella topped with arugula, radicchio and diced tomatoes.

Mozzarella Inglese

Mozzarella and sliced tomato topped with smoked salmon.

Mozzarella Marechiare

Mozzarella breaded, deep fried with a light tomato sauce.

Mozzarella Milanese

Mozzarella breaded, deep fried with a light tomato sauce.

Cozze & Capesante

Fresh mussels and scallops sauteed in a touch of tomato and wine sauce.

Calamari

Grilled whole baby squid topped with red and yellow peppers, lightly spiced.

Calamari Fritti con Zucchini

Deep fried rings of calamari and french fried zucchini.

Soups

Pasta Fagioli

Tuscan white bean soup, with pasta, and a touch of tomato.

Broccoli and zucchini soup

Fresh broccoli, zucchini, angel hair and a touch of fresh tomato.

Lentil soup and Bucatini

Lentils with tiny tubes of pasta.

Focaccia Ripiena

Homemade Pizza Sandwich, Stuffed and Baked

Focaccia Primavera

Broccoli, zucchini, spinach, mozzarella and tomato sauce.

Focaccia Napolitana

Prosciutto and mozzarella.

Focaccia Danieli

Smoked Salmon with goat cheese.

Focaccia Siciliana

Grilled chicken, roasted peppers, onions, mozzarella and tomato sauce.

Focaccia Catania

Sausage, broccoli, spinach, onions and tomato sauce.

Salads

Mozzarella Caprese

Slices of fresh mozzarella, fresh tomatoes and basil.

Portofino

Portobello mushrooms, arugula, shaved parmesan.

Chicken Ceasar

Riviera

Broccoli, shrimp, lemon juice, olive oil, balsamic vinaigrette over mixed greens.

Monte Carlo

Romaine Lettuce, roasted veal, fresh mozzarella.

Romana

Romaine lettuce, boiled potatoes, grilled tuna.

Amalfi

Shrimp, mussels, clams, calamari in lemon dressing over mixed greens.

St. Tropez

Boiled potatoes, string beans, olives, tuna, boiled eggs and artichokes.

Carpaccio

Il Carpaccio di Pesce

Thin slices of cured fresh fish Salmon, Swordfish or Tuna served with the following:

Arugola and Parmesan.

Fresh Artichokes and Parmigiano

Portobello and Parmigiano

Slices of Orange, Pink Peppercorn, Lemon and Olive Oil

Il Carpaccio di Carne

Thin slices of raw cured filet mignon. Main course portion.

Arugola and Parmigiano

With Arugola and shaved parmesan.

Carciofi and Parmigiano

Fresh artichokes and shaved parmesan.

Portobello and Parmigiano

Portobello mushrooms and shaved parmesan.

Palmito and Parmigiano

Hearts of palm and shaved parmesan.

Avocado and Gamberi

Avocado and Shrimp.

Feta and Arugola

Feta cheese and arugola.

Pesce

Tuna

Lemon, butter, capers and white wine over arugola.

Salmon

Garlic and oil served on a bed of spinach.

Swordfish Pizzaiola

Served over braised eggplant.

Snapper Marechiaro

A touch of tomato, clam juice and white wine over sliced roasted potatoes.

Steak

Tagliata di Manzo

Butterflied sirloin on the grill served on a bed of arugula, radicchio and endive, topped with diced fresh tomato in an olive oil, lemon juice and balsamic vinegar dressing.

Tagliata di Pollo

Sliced butterflied breast of chicken on the grill, served on a bed of arugula, radicchio and endive topped with diced fresh tomato, olive oil, lemon juice and balsamic vinegar.

Scaloppini Picatta

Veal scaloppini served in a light lemon butter sauce with roasted peppers and capers.

Scaloppini Portobello

Veal Scaloppini sautéed in a touch of Marsala wine topped with sliced Portobello mushrooms.

Scaloppini Paillard

Veal scaloppini in virgin olive oil, garlic and rosemary.

Pasta

Fusili al Telefono

Spring shaped pasta, tomato, basil, pieces of mozzarella.

Agnolotti del Magnifico

Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.

Linguine Vongole

Flat, thin pasta, fresh clams, tomato sauce or white clam sauce

Rigatoni del Divino

Tube shaped pasta, tomato and aged ricotta cheese sprinkles.

Capellini Primavera

Angel hair with fresh vegetables and fresh tomato.

Linguine del Selvaggio

Flat, thin pasta in garlic and oil topped with 3 types of mushrooms, spinach mozzarella and sundried tomatoes.

Linguine Nettuno

Flat, thin pasta served in an array of fresh seafood and tomato.

Fettuccine Dolce Vita

Fettuccine in a cream sauce with mushrooms and peas.

Capellini Mangiami Mangiami

Angel hair pasta with arugula, onions and peas, in a tomato sauce.

Tortellini Aurora

Rounded pasta filled with veal served with pink cream sauce.

Pennette Harry's Bar

Penne pasta, garlic, oil, fresh spinach, pine nuts and sundried tomatoes, with a touch of tomato sauce.

Pizza

Pizza from our wood burning oven.

Margherita

Tomato sauce, mozzarella and basil.

Capricciosa

Tomato sauce, fresh artichokes and mozzarella.

Inglese

Smoked salmon and goat cheese.

Quattro Formaggi

Mozzarella, feta, fontina and parmigiano.

Quatro Stagioni

All vegetables and tomato sauce topped with mozzarella.

Ortolana

Tomato sauce, mozzarella, spinach, zucchini, mushrooms, garlic and oil.

Portobello

Tomato sauce, mozzarella, spinach, zucchini, mushrooms, garlic and oil.

Piccante

Tomato sauce, spicy sausage and mozzarella.

Montagnola

Tomato sauce, arugula and goat cheese.

Pizza Pazza

Tomato sauce, mozzarella, arugula, prosciutto and olive oil.