

## **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.