

APPETIZERS

CASH/CREDIT

BAKED CLAMS

HALF DOZEN 17/17.60
DOZEN 22/22.77

SHRIMP COCKTAIL (5 JUMBO) 28/28.98

GRILLED PULPO LEG (OCTOPUS)..... 24/24.84
SERVED IN GARLIC & OIL WITH CANNELLINI BEANS

MUSSELS ROSSO/BIANCO 18/18.63
A BUNDLE OF MUSSELS SERVED IN A SPICY RED SAUCE

FRIED CALAMARI..... 21/21.74
CHOICE OF GOLDEN FRIED CALAMARI FRITTI,
ARABIATA WITH CHERRY PEPPERS, SWEET & SOUR
WITH SESAME SEEDS

COCONUT SHRIMP..... 22/22.77
FRIED SHRIMP COVERED IN COCONUT FLAKES
SERVED WITH A SIDE OF PINA COLADA SAUCE

MINI MEATBALL PLATTER..... 18/18.63
A BALANCED BLEND OF GROUND BEEF & PORK
CREATE THESE DELICIOUS BITE SIZED MEATBALLS.

EGGPLANT ROLLATINI (2) 14/14.49
EGGPLANT STUFFED WITH RICOTTA CHEESE,
PARMESAN, PARSLEY & FRESH MOZZARELLA

HOT ANTIPASTO
BAKED CLAMS, STUFFED MUSHROOMS, SHRIMP
SCAMPI & EGGPLANT ROLLATINI
FOR TWO 34/35.19

STUFFED ARTICHOKE 17/17.60

BURRATA MOZZARELLA..... 19/19.67
A FRESH MOZZARELLA BALL WITH A SOFT CREAMY
CENTER SERVED ON A BED OF MESCLUN, FRESH
TOMATOES, BASIL, GREEN OLIVES & ROASTED RED
PEPPERS, DRIZZLED WITH A BALSAMIC GLAZE

MOZZARELLA EN CAROZZA..... 15/15.53
BREAD STUFFED WITH MOZZARELLA CHEESE,
BATTERED & FRIED, SERVED WITH POMODORO
SAUCE

MOZZARELLA STICKS..... 12/12.42



SOUP

(ALL OUR SOUPS HOMEMADE)

CHEESE TORTELLINI 11/11.39
SERVED IN CHICKEN BROTH
OLD FASHIONED CHICKEN NOODLE .11/11.39
PASTA E FAGIOLI 11/11.39
STRACCIATELLI ALLA ROMANA
ROMAN EGG DROP SOUP 10/10.35
ESCAROLE & BEANS 11/11.39

SIDES

MEATBALLS (2)..... 8/8.28
SAUSAGE (2) 7/7.25
BROCCOLI OR SPINACH 10/10.35
CHICKEN CUTLET (2) (GRILLED OR FRIED)..... 8/8.28
GARLIC BREAD..5.50/5.69 WITH CHEESE 7/7.25
FRENCH FRIES.....7/7.25.. CHEESE FRIES 8/8.28

CHILDREN

CHICKEN FINGERS & FRENCH FRIES..... 12/12.42
MINI PIZZA 10" 12/12.42
SPAGHETTI & MEATBALL 12/12.42
RAVIOLI 12/12.42

- PLEASE MAKE SERVER AWARE OF ANY FOOD ALLERGIES YOU MAY HAVE.
- AN 18% GRATUITY CHARGE IS ADDED FOR PARTIES OF EIGHT OR MORE

SALAD

CASH/CREDIT

(OLIVES MAY CONTAIN PITS)

COLD ANTIPASTO.....26/26.91

ROMAINE LETTUCE TOPPED WITH TOMATO, HAM, SUNDRIED TOMATO, SAUTEED MUSHROOMS, HOT & SWEET SOPRESSATA, SALAMI, OLIVES, GIARDINIARA, STUFFED HOT PEPPERS, PROVOLONE, SHARP PECORINO ROMANO, SWEET STRIP & ROASTED PEPPERS

BEET SALAD.....18/18.63

FRESH BABY SPINACH, SUGARED WALNUTS, GOAT CHEESE - PLAIN, DRIZZLED WITH A HONEY MUSTARD BALSAMIC DRESSING

CAESAR.....12/12.42

ROMAINE LETTUCE TOSSED WITH HOMEMADE CROUTONS, TOPPED WITH SHREDDED PARMESAN CHEESE & CAESAR DRESSING

COBB.....18/18.63

MESCLUN GREENS TOPPED WITH TOMATO, BACON, HARD BOILED EGG, AVOCADO & CHICKEN WITH BALSAMIC VINAIGRETTE

HOUSE.....12/12.42

ROMAINE LETTUCE TOPPED WITH OLIVES, RED ONION, TOMATO & CUCUMBERS WITH BALSAMIC VINAIGRETTE

FRESH MOZZARELLA.....18/18.63

ROASTED PEPPERS, SLICED TOMATO OVER A FIELD OF GREENS, WITH BALSAMIC VINEGAR & VIRGIN OLIVE OIL

PEAR.....18/18.63

MESCLUN GREENS, POACHED PEARS, GORGONZOLA CHEESE & ROASTED SUGARED WALNUTS WITH RASPBERRY VINAIGRETTE

MANDARINI.....18/18.63

MESCLUN GREENS TOPPED WITH MANDARINI ORANGES, CRAISINS, WALNUTS, RED ONIONS & GORGONZOLA CHEESE WITH RASPBERRY VINAIGRETTE

ADD TO ANY SALAD:

GRILLED OR FRIED CHICKEN.....5/5.17

GRILLED SHRIMP (3 LARGE SHRIMP).....12/12.42

GRILLED SALMON21/21.74

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- AN 18% GRATUITY CHARGE IS ADDED FOR PARTIES OF EIGHT OR MORE.

CONSUMING RAW OR UNDERCOOKED POULTRY, MEAT, FISH, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

PASTA

CASH/CREDIT

PASTA DISHES MADE WITH YOUR CHOICE OF PENNE, RIGATONI, SPAGHETTI, LINGUINE, FETTUCCHINE, FUSILLI OR ANGEL HAIR IN POMODORO OR MARINARA SAUCE18/18.63
GLUTEN FREE PENNE/SPAGHETTI..... ADD 4/4.14
WHOLE WHEAT PENNE OR LINGUINE ADD 4/4.14

ALFREDO.....22/22.77

A RICH CREAM SAUCE OF PARMESAN CHEESE WITH A TOUCH OF BUTTER

ALLA VODKA.....22/22.77

AN ORIGINAL MADE WITH TOMATO, CREAM, PROSCIUTTO, PARMESAN CHEESE & VODKA

BOLOGNESE.....22/22.77

A CREAMY PINK MEAT SAUCE

BROCCOLI RABE/SAUSAGE.....27/27.95

GARLIC & OIL

CARBONARA.....22/22.77

A LIGHT CREAM SAUCE WITH ONIONS, BACON, PEAS & PARMESAN CHEESE

CAVATELLI.....23/23.81

GRILLED BROCCOLI, ZUCCHINI, CARROTS & EGGPLANT WITH MELTED FRESH MOZZARELLA IN A POMODORO SAUCE

GNOCCHI IN PESTO.....26/26.91

CREAMY BASIL PESTO TOPPED WITH GRILLED CHICKEN (PESTO IS PREPARED WITH PIGNOLI NUTS)

LINGUINI WITH CLAM SAUCE.....27/27.95

DOZEN FRESH CLAMS WITH YOUR CHOICE OF RED OR WHITE CLAM SAUCE

LOBSTER RAVIOLI.....28/28.98

LOBSTER STUFFED RAVIOLI IN A CREAMY BASIL PESTO SHRIMP SAUCE (PESTO IS PREPARED WITH PIGNOLI NUTS)

PRIMAVERA.....23/23.81

A MEDLEY OF ZUCCHINI, MUSHROOMS, CARROTS, PEAS & BROCCOLI SERVED IN YOUR CHOICE OF GARLIC & OIL OR POMODORO SAUCE

PASTA (CONTINUED) CASH/CREDIT

RIGATONI LA STRADA..... 29/30.02
A SPLENDID MIX OF LANGOSTINO LOBSTER, BABY SHRIMP, SPINACH & SUNDRIED TOMATO
WITH 4 LARGE SHRIMP 36/37.26

PUTTANESCA 23/23.81
MIXED OLIVES, CAPERS, MUSHROOMS, ONIONS & BASIL IN A MARINARA SAUCE

PACCHERI..... 24/24.84
FRESH PASTA SERVED IN A CREAMY TOMATO BASIL SAUCE TOPPED WITH RICOTTA SALATA

STUFFED RIGATONI BOLOGNESE... 25/25.88
RIGATONI STUFFED WITH RICOTTA CHEESE & SERVED IN A CREAMY PINK MEAT SAUCE

BAKED ZITI 22/22.77

BAKED LASAGNE..... 23/23.81

BAKED RAVIOLI..... 23/23.81

BAKED STUFFED SHELLS..... 23/23.81

BAKED MANICOTTI..... 23/23.81

EGGPLANT

(ALL ENTREES SERVED WITH MIXED VEGETABLES & YOUR CHOICE OF PASTA OR RED ROASTED POTATO)

EGGPLANT PARMESAN..... 28/28.98
EGGPLANT LIGHTLY FLOURED & FRIED, TOPPED WITH MARINARA SAUCE & MOZZARELLA CHEESE

EGGPLANT ROLLATINI..... 28/28.98
EGGPLANT LIGHTLY FLOURED & FRIED, STUFFED WITH RICOTTA CHEESE, FRESH MOZZARELLA & PARMESAN CHEESE, TOPPED WITH MARINARA SAUCE & MELTED MOZZARELLA CHEESE

CHICKEN

(ALL ENTREES SERVED WITH MIXED VEGETABLES & YOUR CHOICE OF PASTA OR RED ROASTED POTATO)

CHICKEN BRUSCHETTA..... 28/28.98
CHICKEN CUTLETS, FRIED OR GRILLED, TOPPED WITH A BLEND OF DICED TOMATOES, RED ONIONS, MOZZARELLA CHEESE, BASIL, OLIVE OIL & BALSAMIC GLAZE

CASH/CREDIT

CHICKEN FRANCESE 28/28.98
SERVED IN A WHITE WINE & LEMON BUTTER SAUCE

CHICKEN MARSALA 28/28.98
MADE WITH MARSALA WINE & FRESH MUSHROOMS & SHALLOTS

CHICKEN PARMESAN 28/28.98
BREADED CHICKEN CUTLETS, TOPPED WITH POMODORO SAUCE & MOZZARELLA CHEESE

CHICKEN PICCATA 29/30.02
CHICKEN SAUTEED IN A WHITE WINE LEMON CAPER SAUCE WITH ARTICHOKE HEARTS

CHICKEN SORRENTINO 29/30.02
SAUTEED CHICKEN, TOPPED WITH PROSCIUTTO, EGGPLANT & FRESH MOZZARELLA IN A BROWN GRAVY WITH A TOUCH OF POMODORO

CHICKEN CUSINETI 29/30.02
SAUTEED CHICKEN TOPPED WITH PROSCIUTTO & MELTED PROVOLONE IN A BRANDY DEMI-GLAZE

CHICKEN PRINCIPESSA 29/30.02
SAUTEED CHICKEN IN LIGHT POMODORO SAUCE TOPPED WITH ASPARAGUS & MELTED MOZZARELLA CHEESE

CHICKEN SCARPIELLO 29/30.02
SAUTEED CHICKEN WITH SLICED SAUSAGE IN A TANGY ROSEMARY & BALSAMIC VINEGAR SAUCE

PARMESAN ENCRUSTED CHICKEN..... 29/29.02
SAUTEED IN A CREAMY TOMATO & BASIL SAUCE

CHICKEN TUSCANA 36/37.26
SLICES OF BONELESS CHICKEN BREAST IN A CREAMY GARLIC WHITE WINE SAUCE, WITH SUNDRIED TOMATO & SPINACH SERVED OVER FRESH PARPADELLE

CHICKEN GORGONZOLA 29/30.02
LA STRADA'S OWN FRANCESE STYLE CHICKEN TOPPED WITH SAUTEED SPINACH, MUSHROOMS & PROSCIUTTO, IN A MELTED MOZZARELLA & GORGONZOLA SAUCE

- PLEASE MAKE SERVER AWARE OF ANY FOOD ALLERGIES YOU MAY HAVE.
- AN 18% GRATUITY CHARGE IS ADDED FOR PARTIES OF EIGHT OR MORE.

CONSUMING RAW OR UNDERCOOKED POULTRY, MEAT, FISH, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

VEAL

CASH/CREDIT

VEAL BRUSCHETTA30/31.05

FRIED OR GRILLED, TOPPED WITH A BLEND OF DICED TOMATOES, RED ONIONS, MOZZARELLA CHEESE, BASIL, OLIVE OIL & BALSAMIC GLAZE

VEAL FRANCESE30/31.05

SERVED IN A WHITE WINE & LEMON BUTTER SAUCE

VEAL MARSALA30/31.05

MADE WITH MARSALA WINE & FRESH MUSHROOMS

VEAL PARMESAN29/30.02

BREADED CUTLETS TOPPED WITH POMODORO SAUCE & MOZZARELLA CHEESE

VEAL PICCATA31/32.09

TENDER MEDALLIONS SAUTEED IN A WHITE WINE LEMON CAPER SAUCE WITH ARTICHOKE HEARTS

VEAL SORRENTINO31/32.09

SAUTEED AND TOPPED WITH PROSCIUTTO, EGGPLANT & FRESH MOZZARELLA IN A BROWN GRAVY WITH A TOUCH OF POMODORO

BEEF

GLADIATOR RIBEYE.....60/62.10

BROILED, TENDER & JUICY BONE-IN RIBEYE (APPROXIMATELY 28 OUNCES) SERVED WITH SAUTEED MUSHROOM, ONION & MASHED POTATO

BONELESS RIBEYE (APPROX 20oz.....38/39.33

A BROILED, MOUTH WATERING STEAK SERVED WITH SAUTEED SPINACH AND MASHED POTATO

BONELESS SHORT RIBS.....34/35.19

SERVED WITH BROWN GRAVY, GRILLED ASPARAGUS & POTATO CROQUETTE

SKIRT STEAK.....36/37.26

BROILED & TOPPED WITH SAUTEED CHERRY PEPPERS, ONIONS & MUSHROOM, SERVED WITH MASHED POTATO & MIXED VEGETABLES

BROILED BABY LAMB CHOPS..46/47.61

IN A BALSAMIC VINEGAR REDUCTION SERVED OVER BROCCOLI RABE (6 PCS.)

FISH

CASH/CREDIT

YOUR CHOICE OF PASTA OR RED ROASTED POTATO & MIXED VEGETABLES

FILET OF SOLE29/30.02

YOUR CHOICE OF BROILED, FRANCESE, ALMONDINE, OREGANATA, PICATTA OR PARMESAN ENCRUSTED TOMATO BASIL SAUCE

CALAMARI PESCATORE FRA DIAVOLO.....30/31.05

A MEDLEY OF CALAMARI, MUSSELS & CLAMS IN A SPICY TOMATO SAUCE

SALMON.....30/31.05

YOUR CHOICE OF GRILLED, OREGANATA, BRUSCHETTA. Pistachio Encrusted Additional..... 3/3.10

FRUTTI DI MARE.....58/60.03

SCUNGILLI, CALAMARI, SCALLOPS, CLAMS, SHRIMP, MUSSELS & AN 8 OUNCE LOBSTER TAIL OVER YOUR CHOICE OF PASTA

TILAPIA OREGANATA.....28/28.98

BROILED & LIGHTLY BREADED IN A LEMON WHITE WINE SAUCE

SHRIMP PARMESAN (5 LARGE.....29/30.01

SERVED IN POMODORO SAUCE WITH MELTED MOZZARELLA

SHRIMP SCAMPI (6 LARGE.....29/30.01

SAUTEED IN A LEMON BUTTER SAUCE WITH A HINT OF GARLIC

STUFFED SHRIMP (5 LARGE.....36/37.26

STUFFED WITH CRAB MEAT

SHRIMP OREGANATA (6 JUMBO).....32/33.12

BUTTERFLIED & SERVED OVER YOUR CHOICE OF PASTA

SHRIMP FRANCESE (5 LARGE)32/33.12

SERVED IN A WHITE WINE & LEMON BUTTER SAUCE

*FISH FILLETS MAY CONTAIN BONES. CHEW RESPONSIBLY & USE CAUTION WHEN EATING ANY FISH.



- PLEASE MAKE SERVER AWARE OF ANY FOOD ALLERGIES YOU MAY HAVE.
- SOME OF OUR DISHES MAY CONTAIN, EGG, CHICKEN, OR BEEF STOCKS, MILK, AND DAIRY PRODUCTS
- AN 18% GRATUITY CHARGE IS ADDED FOR PARTIES OF EIGHT OR MORE.
- CONSUMING RAW OR UNDERCOOKED POULTRY, MEAT, FISH, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

WOOD FIRED BRICK OVEN PIZZA

ALL PIZZAS ARE WOOD FIRED & MADE WITH QUALITY INGREDIENTS. DUE TO THE NATURE OF OUR WOOD BURNING OVEN, PIZZAS ARE SERVED WHEN READY & WELL DONE. THERE MAY BE AREAS WITH CHAR' MARKS ON THE TOP & BOTTOM. THIS CANNOT BE CONTROLLED. *PLEASE LET YOUR SERVER KNOW IF YOU PREFER YOUR PIZZA LIGHTLY COOKED

ALL DINNING ROOM PIZZAS ARE 14 INCHES

ALL PIES ARE COMPLIMENTED WITH FRESH BASIL AND IMPORTED PECORINO ROMANO CHEESE
(*DENOTES SPECIALTY PIE)

MARGHERITA 21/21.74

FRESH MOZZARELLA CHEESE & PLUM TOMATO SAUCE, TOPPED WITH BASIL

***ORTOLANA 23/23.81**

MIXED VEGETABLES, EGGPLANT, CARROTS, ZUCCHINI, STRING BEANS, BROCCOLI, FRESH MOZZARELLA CHEESE & POMODORO SAUCE OR GARLIC & OIL

***QUATTRO STAGIONI 24/24.84**

ARTICHOKES, GREEN & BLACK OLIVES, PROSCIUTTO, MUSHROOMS,
FRESH MOZZARELLA CHEESE & PLUM TOMATO SAUCE

***CLUB HOUSE ROAD 24/24.84**

SWEET CRUMBLED ITALIAN SAUSAGE, ROASTED RED PEPPERS, PORTOBELLO MUSHROOMS, FRESH MOZZARELLA CHEESE & PLUM TOMATO SAUCE

***CAPRICCIOSA 25/25.88**

GREEN & BLACK OLIVES, MUSHROOMS, ARTICHOKE, PROSCIUTTO, SWEET CRUMBLED SAUSAGE, FRESH MOZZARELLA CHEESE & PLUM TOMATO SAUCE

***QUATTRO FORMAGGIO 24/24.84**

MOZZARELLA, RICOTTA, GORGONZOLA & PROVOLONE CHEESE

***VESUVIO 25/25.88**

BROCCOLI RABE, HOT CHERRY PEPPERS, SWEET CRUMBLED SAUSAGE, FRESH MOZZARELLA CHEESE & PLUM TOMATO SAUCE

***BUFFALO CHICKEN 24/24.84**

HOT & SPICY CHICKEN, GORGONZOLA, MOZZARELLA & LIGHT PINK SAUCE,
TOPPED WITH A BLUE CHEESE DRESSING

***THE STREET (LA STRADA) 27/27.95**

PEPPERONI, MEATBALLS, SWEET CRUMBLED SAUSAGE, FRIED CHICKEN, EGGPLANT, ROASTED PEPPERS, RED ONIONS, MUSHROOMS, MOZZARELLA & PLUM TOMATO

CREATE YOUR OWN WOOD FIRED BRICK OVEN PIZZA

(*SPECIALTY PIES SPLIT ADD 6)

TOPPINGS FOR IN HOUSE 14"

HALF PIE 2.50/2.58 EACH • FULL PIE 3.50/3.62 EACH

ANCHOVY • ARTICHOKE HEARTS • BLACK OLIVES • GREEN OLIVES • BROCCOLI RABE
FRESH BASIL • GARLIC • HAM • MEATBALLS • MUSHROOMS • ONIONS • PEPPERS
PEPPERONI • ROASTED RED PEPPERS • TOMATOES • FRESH MOZZARELLA (PASTEURIZED)
FRIED OR GRILLED CHICKEN • SAUSAGE • PROSCIUTTO • PORTOBELLO MUSHROOMS • EGGPLANT

SPECIALTY TOPPINGS

HALF PIE 5.50/5.69 EACH • FULL PIE 10/10.35 EACH
SHRIMP • CLAMS

LUNCH MENU

LUNCH SERVED 7 DAYS - 12 PM TO 3 PM

FRESH MADE SOUP

| | |
|----------------------------------|----------|
| CHEESE TORTELLINI..... | 8/8.28 |
| CHICKEN NOODLE & VEGETABLE | 8/8.28 |
| PASTA E FAGIOLI | 8/8.28 |
| STRACCIATELLI ALA ROMANA | 8/8.28 |
| ESCAROLE & BEANS..... | 10/10.35 |

SALAD

| | |
|---------------------------------------|----------|
| CAESAR | 10/10.35 |
| HOUSE | 10/10.35 |
| COBB..... | 15/15.53 |
| PEAR..... | 15/15.53 |
| MANDARINI | 15/15.53 |
| ADD GRILLED CHICKEN..... | 4/4.14 |
| ADD GRILLED SHRIMP (FOUR LARGE) | 12/12.42 |

WRAPS

YOUR CHOICE OF A WHOLE WHEAT, PLAIN
WHITE OR GARLIC & HERB WRAP

| | |
|--|----------|
| CHICKEN CAESAR | 12/12.42 |
| FRESH MOZZARELLA | 11/11.39 |
| WITH TOMATO, RED ONIONS, RED ROASTED PEPPERS & BASIL GARDEN..... | 11/11.39 |
| MIXTURE OF GRILLED VEGETABLES & GREENS | |
| MEDITERRANEAN | 11/11.39 |
| MESCLUN, AVOCADO, FETA CHEESE, CUCUMBER, TOMATOES, & BLACK OLIVES | |
| BUFFALO CHICKEN..... | 13/13.46 |
| HOT & SPICY CHICKEN, BLUE CHEESE DRESSING, MOZZARELLA | |

LUNCH PASTA DISH

YOUR CHOICE OF PASTA
16/16.56 EACH

| | |
|----------------|------------|
| CARBONARA | POMODORO |
| PRIMAVERA | MARINARA |
| PUTTANESCA | BOLOGNESE |
| CHEESE RAVIOLI | ALLA VODKA |
| BAKED ZITI | ALFREDO |

CIABATTA

| | |
|--|----------|
| CHICKEN CAESAR..... | 13/13.46 |
| CAVALIERE..... | 12/12.42 |
| MOZZARELLA, TOMATO & RED ROASTED PEPPERS | |
| COPPOLA..... | 13/13.46 |
| GRILLED CHICKEN, FRESH MOZZARELLA & RED ROASTED PEPPERS | |
| LA STRADA | 12/12.42 |
| FRIED EGGPLANT, FRESH MOZZARELLA, TOMATO & MIXED GREENS | |
| NIERO | 18/18.63 |
| GRILLED SLICED STEAK, FRESH MOZZARELLA, TOMATO & MIXED GREENS | |
| SCALISE..... | 15/15.53 |
| SAUSAGE, CHICKEN, BROCCOLI RABE, MOZZARELLA & ROASTED PEPPERS | |

HERO

| | |
|---------------------------------|----------|
| MEATBALL PARMESAN..... | 13/13.46 |
| EGGPLANT PARMESAN..... | 13/13.46 |
| CHICKEN PARMESAN | 13/13.46 |
| VEAL PARMESAN | 17/17.60 |
| SAUSAGE PEPPER & ONION | 13/13.46 |
| SHRIMP PARMESAN..... | 17/17.60 |
| POTATO, EGGS & MOZZARELLA | 13/13.46 |
| BUFFALO CHICKEN | 14/14.49 |

ENTREE

SERVED WITH MIXED VEGETABLES AND YOUR
CHOICE OF PASTA OR HOUSE SALAD

| | |
|------------------------------------|----------|
| EGGPLANT ROLLATINI OR PARMESAN.... | 16/16.56 |
| CHICKEN | 16/16.56 |
| VEAL..... | 19/19.67 |

YOUR CHOICE OF:

- PARMESAN
- BRUSCHETTA
- MARSALA
- FRANCESE

*MENU PRICES ARE FOR IN-HOUSE SIT-DOWN LUNCHEES BETWEEN 12 AND 3 PM AND ARE NOT TO BE COMBINED WITH
TAKE OUT OR DINNER MENUS

*AN 20% GRATUITY CHARGE IS ADDED FOR PARTIES OF EIGHT OR MORE.

*PLEASE MAKE SERVER AWARE OF ANY FOOD ALLERGIES YOU MAY HAVE.

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