

= LUNCH MENU =

Available from 11am to 3pm

Only Tuesday through Friday

antipasti

Calamari	12.00
served with house made marinara and boom boom sauce	
✓ Bruschetta Romana	10.00
crostini spread with ricotta, Cherri tomato, onion, basil, garlic olive oil and balsamic reduction	
✓ Fried Mozzarella	10.00
served with house made rustic marinara	
Sicilian Meatballs (2)	7.95
served with house made rustic marinara and melted mozzarella	
Chicken Wings (8)	12.00
Choose from parmesan, BBQ, Hot or lemon pepper	
✓ Garlic Bread	7.95
with melted mozzarella cheese +1.00	
✓ Spinach and Artichoke Dip	12.00
served with crostini	

entrees

Chicken Picatta	12.00
lemon white wine sauce and capers. Served with lemon infused angel hair pasta	
Chicken or Eggplant Parmigiana	12.00
lightly Breaded, marinara and melted mozzarella. Served with spaghetti pomodoro	
Italian Lemon Pepper Grilled Chicken	10.25
served with sautéed spinach and vegetable medley	
Franco's Shrimp	13.00
roasted garlic, parmigiana and lemon infused white wine sauce a touch of over angel hair pasta	
Neto's special	13.00
Fettuccine pasta with shrimp, asparagus, sun-dried tomatoes and a white wine cream sauce, served with a fried artichoke heart atop	
Penne Rustica	13.00
shrimp, Chicken, Prosciutto di Parma, asparagus, sun-dried tomatoes tossed in a sugo rosa sauce	
Spaghetti Pomodoro	10.00
rustic marinara with house made meatballs	
Gorgonzola Penne	12.00
grilled chicken, sun-dried tomato, asparagus, mushroom tossed in a gorgonzola cream sauce	
Fettuccine Alfredo	10.00
delicate cream sauce with parmigiana cheese...add grilled chicken +4.00	
Herbed Cheese Ravioli	11.00
four cheese ravioli over our chef's signature Bolognese sauce	
Rigatoni Siciliana	12.00
Rigatoni pasta with chicken, broccoli, roasted garlic, with a touch of cream	
Carbonara	11.00
spaghetti pasta tossed with salt, pepper, bacon and fresh egg yolk	

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House	5.00
mixed greens, carrots, tomatoes, garlic croutons, pepperoncini	
Chef	9.00
ham, salami, provolone, tomatoes, red onions, black olives, hard boiled egg, balsamic vinaigrette	
Pear and Pecan	8.00
fried goat cheese, Pears, candied pecans, sun-dried cranberries, orange vinaigrette	
Caesar	6.00
crisp romaine lettuce, garlic croutons, Grana Padano cheese	
Burrata	10.00
Spring mix, pecans, cherry tomatoes, peach slices, balsamic reduction and extra virgin olive oil	
Greek	8.00
feta cheese, kalamata olives, tomatoes, red onions, bell peppers, cucumbers, herb vinaigrette	
Caprese	10.00
fresh mozzarella, tomatoes, basil, capers, balsamic reduction add avocado +2.00	

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Meatball Sub	10.00
house-made meatballs, marinara and melted mozzarella cheese	
French Dip Sub	13.00
sautéed shaved rib-eye, red onions and mushrooms with melted sharp provolone. Served with Au Jus.	
Chicken Parmigiana Sub	9.95
chicken cutlet, marinara and melted mozzarella cheese	
Philly Cheese Steak Sub	13.00
sautéed shaved rib-eye, red onions and bell peppers topped with melted mozzarella cheese	
Italian Sub	11.00
salami, ham, pepperoni, provolone, lettuce, tomatoes, red onions. Served Cold	
Italian burger	13.00
black angus party on a Haywain bun with provolone cheese, arugula, fresh tomato, onion and prosciutto	
Paninis	13.00
Chicken Milanese chicken cutlet with mozzarella and pesto	
Italiano ham, salami, cheese and pepperoni	
Caprice olive oil, fresh tomato, fresh mozzarella, basil and balsamic reduction	
Calzone	15.00
Baked calzone stuffed with ricotta cheese and	