

LUNCH MENU

Antipasti

Fried Calamari

tender, lightly dusted calamari rings served with marinara sauce 10

Mussels or Clams Rosso o Bianco

steamed in garlic white wine sauce or san marzano, tomato, basil sauce 12 GF

Clams Casino

1/2 dozen baked clams with sweet peppers, onions, crispy pancetta, fresh parsley 10

Suppli

crispy italian risotto balls stuffed with beef and mozzarella over imported san marzano tomato sauce 10

Cavatelli Carbonara

house made ricotta pasta tossed in a pecorino cream sauce with crispy pancetta 10

Stuffed Artichokes

prosciutto wrapped roman style artichokes filled with house made chicken sausage, broccoli rabe, mozzarella, oven roasted, lemon aglio 11

Crispy Brussels

quick seared, thinly sliced, pancetta, pecorino cheese and bread crumb 9

Stuffed Long Hots

prosciutto di parma and provolone, oven roasted with sweet white onions and wine 11 GF

Eggplant Meatballs

house made, oven roasted, finished with pomodoro sauce and escarole 12 New!

Primi

*All Served with complimentary Soup or House Salad
gluten free penne available upon request (may take slightly longer)*

Gnocchi Genovese

ricotta gnocchi tossed with fresh tomato, basil, white wine sauce, olives 14

Mussels or Clams and Capellini

fresh tomato or garlic white wine sauce, imported angel hair pasta 15

Rigatoni di Manzo

braised beef short rib ragu, finished with cheese and extra virgin olive oil 16

🔥 Shrimp & Crab Meat Fra Diabolo

pan seared wild shrimp in a spicy red sauce with jumbo lump crabmeat, imported spaghetti 17

Penne e Zucchini

squash, white beans, garlic evoo, fresh parsley, romano cheese 13

add four shrimp 6.5 add grilled chicken 5

Tortellini alla Romano

cheese filled pasta tossed in a creamy romano sauce with prosciutto di parma and peas 14

Spaghetti Bolognese

imported spaghetti tossed in a fragrant Tuscan meat sauce topped with romano cheese and evoo 14

Pollo/Vitello

*All served with complimentary Soup or House Salad
All served with linguine*

San Marco

porcini mushrooms, sundried tomatoes, jumbo lump crabmeat, Sicilian marsala wine, splash of cream

Pollo 17 Vitello 19

Piccata

lemon, butter, novella white wine with capers

Pollo 13 Vitello 15

Parmigiana

baked with marinara and mozzarella cheese

Pollo 13 Vitello 15

Allora

prosciutto di parma, topped with broccoli rabe and fiore di latte mozzarella, sherry tomato sauce

Pollo 14 Vitello 16

🔥 Italiano

breaded cutlet topped with char grilled red peppers, italian long hots, garlic, extra virgin olive oil

Pollo 15 Vitello 17

Carciofi

2 sauteed shrimp, asparagus, artichoke hearts, sun dried tomatoes, white wine sauce with a splash of lemon

Pollo 16 Vitello 18

Saltimbocca

prosciutto di parma, spinach, melted cheese, Sicilian marsala demi-glace sauce

Pollo 13 Vitello 15

Entrees

*All served with complimentary Soup or House Salad
All entrees served with risotto and vegetables UNLESS otherwise noted*

Tuscan Braised Beef

fork tender boneless short rib, oven roasted with rich red wine pan sauce 15 GF

Salmon Allora

pan seared, porcini crusted Salmon Filet finished with house made fig preserve, risotto and spinach 15 GF

Trio di Mare

grilled ahi tuna, sauteed shrimp, jumbo lump crabmeat, tomatoes, olives, capers, garnished with baby arugula, served over risotto 19 GF

Flounder Francese

egg battered and pan seared, lemon butter, white wine sauce with jumbo lump crabmeat 17

Soft Shell Crab

NEW

crispy panko crusted, lemon, ear cream saucetossed with angel hair pasta 16

Eggplant Rollantine

NEW

stuffed with ricotta, baked in marinara sauce and cheese, served with spaghetti 13

Crab Cake

NEW

house made with lump crabmeat, roasted pepper cream, risotto and spinach 15

Sandwiches and Wraps

*All served with complimentary Soup or Salad
All served with fries, please ask if would like to substitute salad*

Parmigiana

breaded cutlet, marinara sauce, and cheese
Veal 13 Chicken 12

Braised Beef Short Rib

tender braised beef, provolone, gravy dipping sauce 14

Cutlet Italiano

breaded cutlet, rabe, sweet and long hot peppers, provolone cheese
Veal 14 Chicken 12

Grilled Chicken Pesto Wrap

sliced tomato, fresh mozzarella, basil pesto, arugula 13

Turkey BLT Wrap

house made bacon jam, oven roasted turkey breast (not deli meat, real turkey), lettuce and tomato 13

Grilled Chicken Caesar Wrap

romaine lettuce, Caesar dressing, Romano cheese 12

Salads

*A lot of NEW ones in this section
All Served with Complimentary Soup*

Orange and Beet Salad

shaved fennel, baby arugula, toasted walnuts, honey-maple citrus dressing, creamy ricotta, balsamic drizzle 13 gf

White Bean and Radicchio Salad

baby arugula, white beans, radicchio, finished with house made parsley vinaigrette 13 gf

Granny Smith Apple Salad

romaine, candied walnuts, dried cranberry, Gorgonzola cheese, creamy Italian dressing 13 gf

Caesar Salad

classical preparation, romaine lettuce, pecorino cheese, house made dressing (with anchovy), garlic croutons 12

Grilled Summer Vegetable Salad

warmed grilled vegetables, baby arugula, burrata cheese, honey balsamic dressing 13 gf

Chopped BLT Salad

iceberg lettuce, roasted corn, cherry tomatoes, red onion, bacon, creamy avocado dressing 14 gf

Brussel Caesar

romaine lettuce, crispy brussel sprouts, pancetta, pecorino romano cheese, house made dressing (with anchovy), garlic croutons 13

Poppie's Salad

Nanette's Sunday Salad, hearts of palm, house roasted peppers, artichokes, olives, iceberg lettuce, tossed with her secret balsamic dressing
add chicken to any salad 5
add 4 shrimp to any salad 6.5
add jumbo lump crabmeat to any salad 8
add grilled or blackened salmon 5.50
add grilled ahi tuna 7

All menu items are cooked to order. Please NO SUBSTITUTIONS! An up charge will be added for modifications to the menu.
*GF=gluten free