# ~Lunch~ ~Antipasti - Appetizers~

**Stuffed Eggplant -** Oven Baked Eggplant, Filled with Spinach and Ricotta, Topped with Tomato Sauce and Mozzarella Cheese \$ 7

**Pepata Di Cozze -** P.E.I. Mussels Sautéed with Garlic and a Light Marinara Sauce \$ 7

Calamari Fritti Con Zucchine - Fried Calamari with Sliced Zucchini, Served with A Lightly Spiced Marinara Sauce \$ 11

**Baked Clams -** Oven Baked Littlenecks with Breadcrumbs and Garlic, In A White Wine Lemon Sauce \$ 9

Carciofi Scottati - Pan Seared Artichoke Hearts On A Bed Of Organic Arugula, with Shaved Parmigiano, Extra Virgin Olive Oil and Lemon \$ 11

\*Tonno Grigliato Con Avocado - Lightly Grilled Tuna, with Avocado, Red Onions, Soy Sauce, Extra Virgin Olive Oil and Sesame Seeds \$ 12

# ~Zuppe - Soups~

Pasta E Fagioli ~ Tortellini In Brodo - \$ 5

### ~Insalate - Salads~

Caprese - Fresh Mozzarella, Tomatoes, Olive Oil, Basil and Balsamic Reduction \$ 9

**Di Spinaci -** Spinach, avocado, hardboiled egg, corn, red onion, cherry tomatoes, and a lemon honey vinaigrette \$ 8

Mediterranea - Mixed Greens, Tomatoes, Gaeta Olives, and Gorgonzola Cheese with Raspberry Vinaigrette \$8

**Insalata Mista -** Romaine Lettuce with Tomatoes, Cucumbers, Carrots, Black and Green Olives with Balsamic Vinaigrette \$ 6

## ~Pizze Al Piatto - Individual Pizzas~

Del Nostro Forno A Legna - From Our Wood Burning Oven...

Margherita - Tomato Sauce, Fresh Mozzarella and Fresh Basil \$ 12

Saporita - Tomato Sauce, Fresh Mozzarella, Speck and Gorgonzola \$ 16

**4 Formaggi -** Fresh Mozzarella, Gorgonzola, Provolone and Parmigiano Reggiano Cheeses -**No Tomato Sauce- \$16** 

**Siciliana -** Mozzarella, Garlic, Basil, Oregano, Chunky Plum Tomatoes, Anchovies, Black Olives and Capers \$ 14

<sup>\*</sup> Consuming Raw Or Undercooked Meats, Shellfish Or Fresh Shell Eggs May Increase Your Risk Of Food-Borne Illness, Especially If You Have Certain Medical Conditions

## ~Le Paste - Pastas~

### Our Pastas Are Pan Sautéed, Like They Do In Italy

**Penne Alla Siciliana -** Oven Baked Penne Pasta With Tomato Sauce, Eggplant, Ricotta, And Melted Mozzarella \$ 14

**Orecchiette Alla Barese -** Ear Shaped Pasta With Broccoli Rabe, Ground Sausage, Garlic, and a touch of marinara \$ 16

Spaghetti Con Vongole A Modo Nostro - With Baby Clams, Cherry Tomatoes, Pancetta, Garlic And Olive Oil \$18

 Tagliatelle Alla Bolognese - With Our Homemade Meat Sauce \$15

Tagliatelle Alfredo - Tagliatelle Pasta In A Creamy Alfredo Sauce \$ 14

Add Grilled Chicken - \$ 4 Extra

Add Grilled Shrimp - \$ 8 Extra

**Baked Ravioli -** Ravioli Filled With Ricotta,
Oven baked with Tomato Sauce and Melted Mozzarella **\$12** 

#### ~Secondi - Main Courses~

Served With A Complimentary Side Of Spaghetti Or Penne.
Please - No Substitutions.

**Pollo Alla Parmigiana -** Breaded Chicken Cutlet With Tomato Sauce And Melted Mozzarella **\$ 15** 

**Vitella Alla Parmigiana -** Breaded Veal Cutlet With Tomato Sauce And Melted Mozzarella **\$ 16** 

**Pollo Alla Francese -** Chicken Breast Sautéed With Lemon, Butter And White Wine Sauce \$ 15

**Melanzane Alla Parmigiana -** Oven Baked Breaded Eggplant With Tomato Sauce And Melted Mozzarella **\$ 14** 

**Shrimp Scampi -** Sautéed Shrimp In Butter, Garlic And White Wine Scampi Sauce **\$16** 

**Pollo Con Funghi E Salsa Di Marsala -** Chicken Breast, Sautéed With Mushrooms, Onions, And Marsala Wine **\$15** 

**Vitella Con Funghi E Salsa Di Marsala -** Tender Veal Scallopine, Sautéed With Mushrooms, Onions, And Marsala Wine **\$16** 

**Sogliola Alla Fiorentina -** Oven Baked Filet Of Flounder, Filled With Sautéed Spinach And Garlic, Topped With Bread Crumbs And Fresh Herbs With A White Wine And Butter Sauce **\$16** 

**Salmone Grigliato -** Grilled Filet Of Salmon, On A Bed Of Sautéed Spinach, and lobster cream sauce \$ 15

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