

Lunch

Antipasti

- COZZE mussels, white wine, garlic, pepperoncino, basil, tomato sauce. 14.95
CALAMARI FRITTI lightly dusted, fried, marinara sauce. 14.95
CALAMARI A LA GRIGLIA grilled calamari, lemon, extra virgin olive oil, black olive. 14.95
MELANZANE SICILIANA breaded eggplant, provolone, tomato sauce. 11.95
PESCA A LA GRILLIA two grilled shrimp, two grilled calamari, served over baby argula. 21.95

Zuppe

- PASTA E FAGIOLI tomato broth, romano bean, tubetti pasta. 8.50
STRACIATELLA eggdrop, parmigiano, spinach, brodo di pollo. 8.50

Insalate

- MISTA organic field greens, balsamic vinaigrette. 10.95
ARUGULA shaved parmigiano, tomato, extra virgin olive oil, lemon. 11.95
PASQUALE'S SALAD tomato, bermuda onion, cucumber, infornati olives,
basil, olive oil, aged red wine vinegar. 11.95
CESARE romaine, grana padano parmigiano, croutons. 11.95
add Chicken. 7.00
CAPRESE TOMATO fiore di latte, extra virgin olive oil, basil. 12.95

Pesce

FILET SOLE butter, white wine, lemon. 21.95

SALMONE AI FERRI grilled atlantic salmon, extra virgin olive oil, lemon. 21.95

Served with penne tomato sauce

Pasta

PENNE CON POLLO julienne chicken breast, white mushrooms, brandy, cream. 18.95

RIGATONI olive oil, garlic, pepperoncino sausage, peas, asparagus. 18.95

RAVIOLI stuffed ricotta, spinach, pesto rosé. 18.95

LINGUINE PESCATORE calamari, mussels, clams, tiger shrimp, tomato sauce. 24.95

LINGUINE RAPINI extra virgin olive oil, garlic, rapini. 18.95

GNOCCHI potato dumpling, rosé sauce. 15.95

PENNE tomato sauce, basil. 15.95

SPAGHETTI POLPETTI meatballs, tomato sauce. 18.95

RISOTTO CON FUNGHI extra virgin olive oil, garlic, portobello, porcini, white mushrooms. 20.95

LINGUINI FORMAGGI DI CAPRA spinach, walnut, goat cheese, basil, pesto. 19.95

Carne

VITELLO (veal). 21.95

POLLO (chicken). 20.95

PICCATA white wine, lemon, caper, parsley

PARMIGIANO mozzarella, tomato sauce

MARSALA white mushroom, marsala wine

Served with penne tomato sauce.