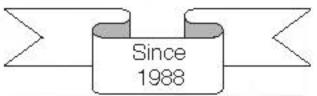




NEW JERSEY



Lunch / Dinner

Lunch / Dinner

Lunch / Dinner ~ Rice~

Lunch / Dinner

Risotto del Giorno

M/P

~Rice of the dav~

Risotto

Risotto Primavera

Risotto Funghi

Pollo

~Chicken~

Pollo Lombardo Pollo Milano

Thinly pounded and breaded chicken with chopped salad and burrata truffle.

Lollo Scarpariello

Pieces of chicken breast with hot cherry pepper, sausage, rosemary, garlic in white wine and lemon sauce

Vitello

~Veal~

Vitello alla Sorrentino

Veal scallopini with eggplant, prosciutto di Parma, fresh mozzarella in a light red sauce

Vitello alla Romana

Veal scallopini sautéed with fresh baby artichokes in a white wine, capers and lemon wine sauce

Grigliate

~Grilled~ We only carry aged Black Angus steak

M/P

M/P

Insalate ~Salad~

Insalata Di Pollo

Marinated boneless free range chicken strips over organic arugula and chopped fresh tomatoes

Risotto ai Frutti di Mare

Boneless breast of chicken over spinach

Grilled boneless breast of chicken topped with

eggplant, roasted peppers and goat cheese

Traditional breaded veal topped with

Veal scaloppini with wild mushrooms

and melted fontina cheese

La Parmigiana

tomato and mozzarella Vitello Nerone

and carinii marsala

Pollo Caruso

in a brandy sauce

Insalata Di Rucola

Spinaci Aglio e Olio

Oven roasted potatoes and onions

Italian bitter greens tossed with balsamic vinegar and extra virgin olive oil

Spinach, extra virgin olive oil and garlic

Patate Arrostite al Forno

Insalata Tre Colore

Fresh medley of rocula, endive, tomatoes, radicio tossed with Italian vinaigrette

Insalata Gesare (for 2)

Traditional Caesar salad

Vęgetali

~Vegetables~ Broccoli di Rabe.

Broccoli, extra virgin olive oil and garlic

Funghi

Crispy mushroom sautéed with garlic and oil

* Lunch Menu only available Monday to Thursday!

Calamari Fritti (for 2)

Lightly fried calamari served with spicy marinara sauce

Spiedini alla Romana

Fresh fried mozzarella with light butter, capers, anchovies and white wine sauce

Salmone Affumicato

Piselli con Seppi

Calamari and green peas

Lasta & Fagioli

Pasta and bean soup

Norwegian smoked salmon, capers, red onions, virgin olive oil and lemon dressing

Garciofini Montenegro

Sliced artichoke hearts with herb, butter, bacon and white wine sauce

Mussels, clams, scallops, shrimp and tomatoes

Broccoli di rabe, shrimp, and cannelli beans

Zuppa ~Soup~

Minestrone di Verdura

Italian vegetable soup

Del Giorno

Zuppetta

in a garlic white wine sauce

Mare & Monti

M/P

M/P

Soup of the day

Farinacci

~Pasta~

* Pasta can be served as appetizer or side dish

Linguine Il Monello

Wild mushroom and pancetta in a vodka cream sauce

Spaghetti alla Amatriciana

Pancetta, onions, red wine and Romana cheese served in a full body tomato sauce

Linguine alle Vongole

Gamberi al Gusto

Linguine with clams sautéed in a red or white sauce

Lenne Rigate "Organic"

Jumbo gulf Shrimp, broccoli di rabe, fresh tomato, cherry Peppers, roasted garlic in "whole wheat" penne

Fettuccine Alfredo

Classic alfredo sauce with sweet peas

Luttanesca al Gusto

Fresh tomato sauce, anchovies, garlic, olives, capers and

Rigatoni Bolognese

Braised veal, lamb and beef in a rich tomato sauce

Gnocchi Napoletani

Homemade potato dumplings in tomato and mozzarella cheese sauce

Lesce ~Fish~

Pesce del Giorno

~Fish of the dav~

Over pasta Jumbo gulf shrimp either in fresh tomatoes, white wine. Scampi, francese, or oreganato.

Salmone Il Monello

Fresh fillet of wild Salmon baked in garlic, lemon sauce and

sautéed in garlic and extra virgin olive oil