



Lunch Served Daily from 11am-4pm

GF V Indicates items that are gluten free, Indicates items that are vegetarian

INSALATE E ZUPPA

PASTA FAGIOLI, LENTIL, ZUPPA DEL GIORNO 8

V TRI COLORE

Arugula, Radicchio, Endive, Red Onion, Extra Virgin Olive Oil, Balsamic Vinegar  
\$12

V INSALATA CAESAR \$14

Crisp Romaine Lettuce, Caesar Dressing, Shaved Parmesan & Ciabatta Croutons

V GF INSALATA ARUGULA \$12

Arugula, Oven Roasted Red Peppers, Cucumbers & Shaved Reggiano Parmesan

V GF INSALATA CAPRESE \$14

Fresh Mozzarella, Sliced Tomato, Fresh Basil, EVOO & Balsamic Glaze

V GF INSALATA NANTUCKET \$14

Field Greens, Crumbled Bleu Cheese, Red Onion, Dried Cranberries, Toasted Pine Nuts, Raspberry Vinaigrette

V INSALATA DI BIETOLE \$19

Roasted Gold & Red Beets, Arugula, Fennel, Orange Segments, Mint Candied Pistaccios, Goat Cheese, Citrus Dressing

CHOPPED ANTIPASTO SALAD \$19

Arugula, Iceberg, Imported Provolone, Soppresata, Genoa salami, Green Olives, Tomato, Red Onion, Roasted Red Peppers, Garbanzo Beans, Pepperoncini & Red Wine Vinaigrette

INSALATA WEDGE \$14

Iceberg, Crumbled Blue Cheese, Red Onion, Diced Tomatoes, Apple Wood Smoked Bacon, Shaved Toasted Almonds, Blue Cheese Dressing & Balsamic Glaze

V INSALATA MEDITERRANEAN \$18

Arugula, Raddichio, Fennel, Dried Apricot, Pear, Candied Walnuts, Gorgonzola Crumble, Citrus Dressing

INSALATA TOSCANA \$13

Arugula, White Beans, Italian Tuna, Red Onion, Heirloom Cherry Tomatoes, EVOO

INSALATA DI MARE \$22

Fresh Chilled Seafood Salad, Calamari, Shrimp, Octopus, Scallops, Celery, Fennel, Garlic & Lemon Dressing

CHICKEN AVOCADO SALAD

Grilled Chicken, Field Greens, Sliced Avocado, Applewood Smoked Bacon, Tomato, Cucumber, Onion & White Balsamic Dressing

Add Anchovies \$2, Chicken \$6, Shrimp \$8, Salmon \$12, Seared Tuna \$12

ANTIPASTI

CALAMARI FRITTI \$17

Lightly Dusted Tender Calamari & Zucchini, Crispy Fried & Served with House Made Pomodoro

BANG-BANG SHRIMP \$18

Fresh Shrimp, Hand Breaded & Tossed in a Spicy Sweet House Sauce

POLPETTE RICOTTA \$14

Beef or Turkey Meatballs with Tomato Sauce & Ricotta

CG BURGERS

Certified Angus Double Burger OR All Natural Turkey Burger Served with hand cut French fries substitute sweet potato fries or side casa salad for \$2

FARMHOUSE BURGER \$14.50

Crumbled Bleu Cheese, Sautéed Mushrooms, Beer Battered Onion Ring

BRUNCH BURGER \$14.50

Yellow American, Fried Egg, Applewood Smoked Bacon, Grilled Onions & Ketchup

NAPA BURGER \$14.50

Goat Cheese, Arugula, House Made Honey Mustard

Try our Burgers 'South Beach Style' Wrapped in Lettuce!

SANDWICHES & WRAPS

served with mixed greens & balsamic vinaigrette

PARMIGIANA SUB \$13

Breaded Chicken or Eggplant Topped with Melted Mozzarella & Marinara, Served on a Toasted Baguette

SAUSAGE PEPPER & ONION SUB \$12

Italian Sausage, Roasted Red Peppers & Onions, Marinara, Toasted Baguette

MEATBALL PARMESAN SUB \$12

Italian Style Beef or Turkey Meatballs Topped with Melted Mozzarella & Marinara on a Toasted Baguette

PANINO E BISTECCA \$15

Thin Sliced Rib Eye, Sautéed with Onions & Mushrooms and Smoked Mozzarella, Toasted Baguette

PROSCIUTTO & MOZZARELLA

Prosciutto, Fresh Mozzarella, Arugula, Balsamic Glaze, Toasted Baguette

CHICKEN AVOCADO CLUB OR WRAP

Grilled Chicken, Avocado, Applewood Smoked Bacon, Mayo, Tomato, Melted Mozzarella, Toasted Baguette or Spinach Wrap

BLACKENED MAHI WRAP \$16

Blackened Mahi, Romaine, Tomato, Capers, Avocado & Chipotle Aioli

BANG BANG SHRIMP WRAP

Bang Bang Shrimp, Spicy House Sauce, Romaine Lettuce, Onion, Spinach Wrap

## PASTA

Choice of Spaghetti, Penne, Rigatoni, Capellini, Fettuccine

**GF**  *Gluten Free & Whole Wheat Penne Available Upon Request \$3*

### **V** AGLIO E OLIO

Spaghetti with Garlic, Oil & Broccoli

### **VEGAN V** POMODORO

Traditional Tomato Sauce

\$13

### ALLA VODKA

Pancetta Bacon, Fresh Tomato, Flambéed in a Vodka Cream Sauce

### PIATTO DELLA NONNA

One Meatball, One Italian Sausage & Pork Tenderloin, With Marinara Served Over Spaghetti – *Grandma's Dish*

\$22

### **V** ALFREDO

Reggiano Parmesan Cream Sauce

\$15

### BOLOGNESE

Slow Braised, Beef Ragù

\$15

### MEATBALLS

Traditional Tomato Sauce with Beef Meatballs

\$15

### LINGUINE E VONGOLE O COZZE

Linguine with Littleneck Clams or Mussels, Sautéed with Garlic White Wine and Red Pepper Flakes or Red San Marzano Tomato Sauce

\$18

## POLLO E PESCE

### CHICKEN PARMESAN, MARSALA, PICCATA OR FRANCESE

Served with Mashed Potatoes & Vegetables, Chicken Parmesan Served with Spaghetti

\$16

### SALMONE

Grilled Salmon OR Pan Seared Salmon Topped with a Whole Grain Dijon Mustard Sauce & Served with Sautéed Spinach

\$21

## COAL FIRED PIZZA

**VEGAN GF** *Gluten Free, Cauliflower Crust & Vegan Pizza Available Upon Request \$3*

*Crafted with Hand Stretched Dough & Cooked Well Done in our 900 Degree Oven Creating a Crispy Well Done Crust*

### **V** LUNCH MARGHERITA PIZZA \$10

Personal Size Traditional Pizza with Fresh Basil – *additional toppings \$1 each* –

### **V** MARGHERITA PIZZA 17/20

Our Traditional Cheese Pizza with Fresh Basil

### **V** WHITE PIZZA

Mozzarella, Ricotta, Parmesan, Fresh Garlic

20 / 23

### CARMINE PIZZA

Tomato Sauce, Mozzarella, Sausage & Fresh Basil

19 / 22

### **V** PESTO PIZZA

Housemade Pesto, Mozzarella, Mushrooms, Cherry Tomatoes

20 / 23

### **V** GARDEN PIZZA

Broccoli, Zucchini, Mushrooms, Roasted Red Peppers, Garlic, Mozzarella

21 / 24

### **V** SOTTOBOSCO PIZZA

Tomato Sauce, Fresh Mozzarella, Assorted Wild Mushrooms, Caramelized Onions & Truffle Oil

26/29

### PROSCIUTTO & HOT HONEY PIZZA

Prosciutto Di Parma, Mozzarella, Ricotta, Parmesan, Oregano & Drizzled with Cayenne Hot Pepper Honey

23/27

### MEAT LOVERS PIZZA

Tomato Sauce, Housemade Meatballs, Sausage, Pepperoni

21 / 24

### FLORENCE PIZZA

Artichoke, Spinach, Fresh Tomato, Mozzarella

20 / 23

### ARUGULA PIZZA

Prosciutto, Cherry Tomato, Reggiano Parmesan, Balsamic Reduction, EVOO

23/26

### **V** QUATTRO FORMAGGI PIZZA

Fresh Mozzarella, Gorgonzola, Provolone & Ricotta

20 / 23

### POLLO PIZZA

Chicken, Goat Cheese, Mozzarella, Roasted Red Peppers & Balsamic Glaze Drizzle

23/27

### **V** CAPRESE PIZZA

Fresh Mozzarella, Sliced Tomato, Fresh Basil, EVOO & Balsamic Glaze

20 / 23

### SCAMPI PIZZA

Shrimp, Mozzarella, Italian Herbs, Extra Virgin Olive Oil

23/27

### VONGOLE 'CLAM' PIZZA

Whole Belly Clams, Pecorino Cheese, Fresh Garlic, EVOO – *New Haven Style*

22 / 26

## PIZZA TOPPINGS

### CHEESE TOPPINGS

Fresh Mozzarella, Ricotta, Goat, Feta, Bleu – *Stracciatella, Burrata 4/5*

3/4

### **VEGAN** VEGETABLE TOPPINGS

Mushrooms, Broccoli, Spinach, Zucchini, Red Onion, Pineapple, Caramelized Onion, Banana Peppers, Fresh Garlic, Black Olives, Kalamata Olives, Green Olives, Artichokes, Breaded Eggplant, Roasted Red or Green Peppers, Hot Cherry Peppers, Fresh Jalapenos – *Sundried Tomatoes or Broccoli Rabe (3/4)*

2/3

### MEAT & SEAFOOD TOPPINGS

Italian Sausage, Bacon, Pepperoni, Salami, Ham, Meatball – *Prosciutto or Chicken 4/5 Chopped Clams, Shrimp, Anchovies 3/4*

2/3