



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 7

V TRI COLORE

Arugula, Radicchio, Endive, Red Onion, Extra Virgin Olive Oil, Balsamic Vinegar \$10

V INSALATA CAESAR \$10 Crisp Romaine Lettuce, Caesar Dressing, Shaved Parmesan & Ciabatta Croutons

V GF INSALATA ARUGULA \$11 Arugula, Oven Roasted Red Peppers, Cucumbers & Shaved Reggiano Parmesan

V GF INSALATA CAPRESE \$12 Fresh Mozzarella, Sliced Tomato, Fresh Basil, EVOO & Balsamic Glaze

V GF INSALATA NANTUCKET \$11 Field Greens, Crumbled Bleu Cheese, Red Onion, Dried Cranberries, Toasted Pine Nuts, Raspberry Vinaigrette

V INSALATA DI BIETOLE \$15 Roasted Gold & Red Beets, Arugula, Fennel, Orange Segments, Mint Candied Pistaccios, Goat Cheese, Citrus Dressing

CHOPPED ANTIPASTO SALAD \$15 Arugula, Iceberg, Imported Provolone, Soppressata, Genoa salami, Green Olives, Tomato, Red Onion, Roasted Red Peppers, Garbanzo Beans, Pepperoncini & Red Wine Vinaigrette

INSALATA WEDGE \$12 Iceberg, Crumbled Blue Cheese, Red Onion, Diced Tomatoes, Apple Wood Smoked Bacon, Shaved Toasted Almonds, Blue Cheese Dressing & Balsamic Glaze

V INSALATA MEDITERRANEAN \$15 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 \$19 Fresh Chilled Seafood Salad, Calamari, Shrimp, Octopus, Scallops, Celery, Fennel, Garlic & Lemon Dressing

CHICKEN AVOCADO SALAD \$14 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 \$15 Lightly Dusted Tender Calamari & Zucchini, Crispy Fried & Served with House Made Pomodoro

BANG-BANG SHRIMP \$15 Fresh Shrimp, Hand Breaded & Tossed in a Spicy Sweet House Sauce

POLPETTE RICOTTA \$13 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 \$1

FARMHOUSE BURGER \$14 Crumbled Bleu Cheese, Sautéed Mushrooms, Beer Battered Onion Ring

BRUNCH BURGER \$13 Yellow American, Fried Egg, Applewood Smoked Bacon, Grilled Onions & Ketchup

NAPA BURGER \$13 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 \$12 Breaded Chicken or Eggplant Topped with Melted Mozzarella & Marinara, Served on a Toasted Baguette

SAUSAGE PEPPER & ONION SUB \$11 Italian Sausage, Roasted Red Peppers & Onions, Marinara, Toasted Baguette

MEATBALL PARMESAN SUB \$11 Italian Style Beef or Turkey Meatballs Topped with Melted Mozzarella & Marinara on a Toasted Baguette

PANINO E BISTECCA \$14 Thin Sliced Rib Eye, Sautéed with Onions & Mushrooms and Smoked Mozzarella, Toasted Baguette

PROSCIUTTO & MOZZARELLA \$11 Prosciutto, Fresh Mozzarella, Arugula, Balsamic Glaze, Toasted Baguette

CHICKEN AVOCADO CLUB OR WRAP \$14 Grilled Chicken, Avocado, Applewood Smoked Bacon, Mayo, Tomato, Melted Mozzarella, Toasted Baguette OR Spinach Wrap

BLACKENED MAHI WRAP \$15 Blackened Mahi, Romaine, Tomato, Capers, Avocado & Chipotle Aioli

BANG BANG SHRIMP WRAP \$15 bang bang shrimp, spicy house sauce, romaine lettuce, onion

PASTA

Choice of Spaghetti, Penne, Rigatoni, Capellini, Fettuccine

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

V AGLIO E OLIO Garlic, Oil & Broccoli	\$12	V ALFREDO Reggiano Parmesan Cream Sauce	\$14
VEGAN V POMODORO Traditional Tomato Sauce	\$12	BOLOGNESE Slow Braised, Beef Ragù	\$14
ALLA VODKA Pancetta Bacon, Fresh Tomato, Flambéed in a Vodka Cream Sauce	\$14	MEATBALLS Traditional Tomato Sauce with Beef Meatballs	\$14
PIATTO DELLA NONNA One Meatball, One Italian Sausage & Pork Tenderloin, With Marinara Served Over Spaghetti – <i>Grandma's Dish</i>	\$19	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	\$16

POLLO E PESCE

CHICKEN PARMESAN, MARSALA, PICCATA OR FRANCESE Served with Mashed Potatoes & Vegetables, Chicken Parmesan Served with Spaghetti	\$14	SALMONE Grilled Salmon OR Pan Seared Salmon Topped with a Whole Grain Dijon Mustard Sauce & Served with Sautéed Spinach	\$18
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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 \$8

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

V MARGHERITA PIZZA 13 /16

Our Traditional Cheese Pizza with Fresh Basil

V WHITE PIZZA Mozzarella, Ricotta, Parmesan, Fresh Garlic	17 / 20	CARMINE PIZZA Tomato Sauce, Mozzarella, Sausage & Fresh Basil	15 / 18
V PESTO PIZZA Housemade Pesto, Mozzarella, Mushrooms, Cherry Tomatoes	18 / 21	V GARDEN PIZZA Broccoli, Zucchini, Mushrooms, Roasted Red Peppers, Garlic, Mozzarella	17 / 20
V SOTTOBOSCO PIZZA Tomato Sauce, Fresh Mozzarella, Assorted Wild Mushrooms, Caramelized Onions & Truffle Oil	21 / 26	PROSCIUTTO & HOT HONEY PIZZA Prosciutto Di Parma, Mozzarella, Ricotta, Parmesan, Oregano & Drizzled with Cayenne Hot Pepper Honey	18 / 21
MEAT LOVERS PIZZA Tomato Sauce, Housemade Meatballs, Sausage, Pepperoni	17/20	FLORENCE PIZZA Artichoke, Spinach, Fresh Tomato, Mozzarella	18 / 21
ARUGULA PIZZA Prosciutto, Cherry Tomato, Reggiano Parmesan, Balsamic Reduction, EVOO	18 / 21	V QUATTRO FORMAGGI PIZZA Fresh Mozzarella, Gorgonzola, Provolone & Ricotta	18 / 21
POLLO PIZZA Chicken, Goat Cheese, Mozzarella, Roasted Red Peppers & Balsamic Glaze Drizzle	18 / 21	V CAPRESE PIZZA Fresh Mozzarella, Sliced Tomato, Fresh Basil, EVOO & Balsamic Glaze	17 / 20
SCAMPI PIZZA Shrimp, Mozzarella, Italian Herbs, Extra Virgin Olive Oil	18/23	VONGOLE 'CLAM' PIZZA Whole Belly Clams, Pecorino Cheese, Fresh Garlic, EVOO – <i>New Haven Style</i>	20 / 24

PIZZA TOPPINGS

CHEESE TOPPINGS Fresh Mozzarella, Ricotta, Goat, Feta, Bleu – <i>Stracciatella, Burrata 4/5</i>	3/4	VEGAN V 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 – <i>Sundried Tomatoes or Broccoli Rabe (3/4)</i>	2/3
MEAT & SEAFOOD TOPPINGS Italian Sausage, Bacon, Pepperoni, Salami, Ham, Meatball – <i>Prosciutto or Chicken 4/5 Chopped Clams, Shrimp, Anchovies 3/4</i>	2/3		