LUNCH

AUTHENTIC BRICK OVEN

LEXINGTON PIZZA PARLOUR

TRATTORIA ITALIANA

LUNCH

APPETIZERS

Homemade Mozzarella Caprese 13
Homemade fresh mozzarella, fire roasted peppers, vine ripe tomatoes, basil

Roman Artichokes 15
Crispy long stem Roman artichokes, white truffle herbed ricotta drizzled with 25 year old balsamic reduction

Mussels Red/White 14
P.E.I mussels served with garlic, white wine or a spicy tomato sauce, grilled peasant bread

Rice Balls (3 per order) 14
Choice of: 4 cheese with tomato sauce or Mushroom served with a truffle aioli

Burrata del Giorno 16
Fresh mozzarella filled with cream & served with seasonal ingredients

Fried Calamari 15
Crispy Calamari, served with marinara sauce

Meatballs (3 per order) 14
Classic Neapolitan meatballs

Ricotta & Prosciutto Bruschetta 14
Whipped ricotta with clover honey, chives, hazelnuts & truffle essence

SALADS

Baby Field Greens 11
Goat cheese & black olive croutons

Arugula 12
Shavings of Parmigiano Reggiano, tomato, lemon & olive oil emulsion

Insalata Cruda 12
Baby arugula, shaved fennel, asparagus, shavings of Pecorino cheese, lemon & olive oil

Baby Spinach & Gorgonzola 13
Cranberries, toasted almonds, champagne vinaigrette

*ADD GRILLED CHICKEN $5 or SHRIMP $8

PASTA

Spaghetti Pomodoro 15
Classic tomato sauce, fresh basil

Rigatoni Bolognese 18
Slow cooked meat ragu

Penne Primavera 16
Sautéed seasonal vegetables, garlic, oil

Spaghetti Carbonara 18
Crispy pancetta, caramelized onions, parmigiana, cracked pepper and egg

Spaghetti A.O.P 16
Roasted garlic, extra virgin olive oil, crushed red pepper

Penne Vodka 17
Fresh tomato & light cream sauce

Linguine Pesto 17
Garden fresh basil, pine nuts, Parmigiano

Rigatoni Putanesca 16
Black olives, capers, anchovies, tomato sauce

Linguine Frutti di Mare 21
Mussels, calamari, & tomato sauce

Orecchiette Foresta 18
Sausage, sautéed mushrooms, broccoli rabe

Linguine Vongole 21
little neck clams & chopped clams, garlic, parsley in a garlic white wine sauce

ADD GRILLED CHICKEN $5 or SHRIMP $8
Substitute gluten or whole wheat pasta ~ add $3

HOMEMADE PASTA

Six-Layer Meat Lasagna 20

Manicotti 19
Hand rolled spinach pasta, ricotta, tomato sauce and Parmigiano shavings

Pappardella Con Cime Di Rapa 22
Spicy sausage, broccoli rabe, sweet red peppers in a pink vodka sauce

Handmade Ravioli P/A
(Daily selection)

Linguine Nero Fra Diavolo 22
Homemade black linguine, shrimp, arugula in a spicy tomato sauce

Cavatelli 22
Braised short ribs ragout, rosemary red wine reduction

Risotto del Giorno P/A
(Daily selection)

MAIN COURSE

Grilled Salmon 24
Artichokes, eggplant, white wine

Mushroom & Truffle Oil Risotto 22
Porcini & cremini mushrooms with shaved parmigiana

Chicken Caprese 21
Chicken cutlet with fresh tomatoes, mozzarella, basil and served with fingerling potatoes, brussel sprouts, garlic white wine

Braised Short Ribs of Beef 26
Basil whipped potatoes, balsamic, natural braising juices

Grilled Aged Hangar Steak 26
Rosemary red wine reduction, shoestring french fries and baby field green salad

Veal Saltimbocca 26
Veal cutlets, prosciutto, spinach, mozzarella, fresh sage & a butter lemon pan sauce with fingerling potatoes

We only use the finest organic flour and imported Italian products

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AUTHENTIC BRICK OVEN PIZZA 12" / 18"

Margherita D.O.C 15 / 22
Italian tomato, basil, fresh mozzarella

Di Bufala & Arugula 17 / 24
Italian tomato, bufala mozzarella, baby arugula

Quattro Formaggi 17 / 23
(4 cheese) *Fresh mozzarella, fontina, gorgonzola, tallegio*

Alla Vodka 17 / 22
Homemade vodka sauce, fresh mozzarella, basil

Napolepapa 17 / 22
Italian tomato, anchovies, capers, olives, mozzarella

La Fellata 18 / 25
Prosciutto, fontina & baby arugula

Tre Pomodori (3 tomatoes) 17 / 23
Plum, cherry, sun-dried tomatoes, grated Parmigiano, fresh mozzarella

Luna Piena 18 / 24
(original "Full Moon")
Half ricotta calzone & half Margherita pizza with smoked mozzarella

Verdura 16 / 22
Italian tomato, fresh mozzarella, grilled mixed vegetables

Capricciosella 18 / 23
Fontina, artichokes, mushrooms, Parmigiano, balsamic glaze

Salsiccia 17 / 23
Italian tomato, sweet italian sausage, broccoli rabe, carmelized onions & red pepper flakes

*Add Meatballs or Prosciutto $5.00
"MAKE IT GLUTEN FREE" - ADD $4.00 (12" ONLY)

CALZONE

Jumbo Cheese Calzone 15
Choice of Stuffing:
Meatballs 17
Prosciutto 18
Sausage & Peppers 17
Pepperoni 17

PANINI

All paninis served with salad

The "Bertolucci" 14
fresh mozzarella, tomato & basil

The "Benigni" 15
Prosciutto di Parma, fresh mozzarella, arugula

The "De Sica" 15
Breaded eggplant, roasted pepper, mozzarella, caponata

The "Troisi" 15
Grilled chicken, fresh mozzarella, roasted peppers & pesto

LA PARMIGIANA

platter served over linguine pomodoro w/fresh basil

	Hero	Platter
Chicken Parmigiana	15	19
Meatball Parmgiana	15	19
Eggplant Parmgiana	15	19

CLASSICO

	Platter
Chicken Marsala *served w/linguine, marsala & mushrooms*	19
Chicken Francese *served w/linguine, lemon, white wine*	19
Chicken Milanese *served with an arugula salad*	19
Veal Marsala *served w/linguine, marsala & mushrooms*	22
Veal Francese *served w/linguine, lemon, white wine*	22

NEW YORK STYLE PIZZA

18" Large Cheese Pizza 19
12" Cheese Pizza 14
12" Gluten Free Cheese Pizza 18
Additional Toppings 3.00 each
Pepperoni - Onions - Peppers - Sausage
Extra Cheese ~ Mushrooms ~ Anchovies ~ Black Olives
Add Meatballs or Prosciutto 5.00

JOIN US FOR

Boozy Brunch

SATURDAY & SUNDAY
11:30 AM - 4:00 PM

DELICIOUS BRUNCH OPTIONS STARTING AT $11
&
90 MINUTE UNLIMITED BOOZY FOR ONLY $16
(with purchase of entrée)

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