



Lunch Menu

Soups

- Pasta e Fagioli Veneziana \$ 4.95
Traditional pasta and Cannellini bean soup
She Crab
Cup \$ 3.95 Bowl \$ 4.95

Sandwiches

- Grilled Chicken \$ 7.95
Grilled chicken breast topped with bacon and Fontina
Meatball \$ 6.95
Homemade meatball, tomato sauce, and Mozzarella
Parma \$ 7.95
Prociutto di Parma, Fresh Mozzarella, and tomato, drizzled with olive oil and balsamic reduction
Italian \$ 7.95
Lettuce, tomato, Prosciutto, salame, peperoncini, and Fontina drizzled with Italian dressing

All of our sandwiches are served on Ciabatta bread and are accompanied with French fries or pasta salad

Salads

- Caesar Salad \$ 5.95
Romaine lettuce tossed with Caesar dressing, croutons, and Parmigiano Reggiano
Cesare con Gamberi \$ 10.95
Caesar salad with four jumbo grilled shrimp
Cesare con Pollo \$ 9.95
Caesar salad with grilled chicken
Cesare Portobello e Arrostiti \$ 9.95
Caesar salad with marinated grilled Portobello mushrooms and fire roasted peppers
Grilled Chicken Salad \$ 9.95
Boneless chicken breast served on top of our house salad, tossed in Italian vinaigrette
Caprese \$ 6.95
Fresh Mozzarella and tomato drizzled with balsamic dressing
Spinaci alla Marco Polo \$ 9.95
Garden fresh spinach with mushroom, artichokes, hard boiled eggs, and bacon, served with warm honey mustard dressing on the side

Main Dishes

- Ziti Pasticciati \$ 8.95
Oven baked ziti tossed with Bolognese sauce and Béchamel
Penne alla Vodka \$ 9.95
Penne pasta, flamed with Vodka, tossed in plum tomato and cream
Pennette alla Marinara \$ 7.95
Penne pasta tossed with plum tomato, garlic, and basil
Spaghetti Little Venice \$ 8.95
Spaghetti tossed in homemade meat sauce, topped with three cheeses, then baked
Linguine alle Vongole \$ 10.95
Little Neck clams sautéed with garlic and Pinot Grigio served over linguine
Red Snapper Livornese \$ 12.95
Sautéed with extra virgin olive oil, white wine, plum tomato, capers, and olives
Gamberoni Fritti \$ 13.95
4 Jumbo Shrimp, breaded and fried served with homemade Tartare sauce
Pollo all Piccata \$ 10.95
Boneless skinless chicken breast, sautéed with white wine capers and lemon
Pollo Alla Emiliana \$ 10.95
Boneless skinless chicken breast lightly breaded and topped with plum tomato and fresh Mozzarella
Vitello alla Emiliana \$ 12.95
Tender scaloppine of veal loin, lightly breaded, topped with plum tomato and fresh Mozzarella
Vitello al Marsala \$ 13.95
Tender scaloppine of veal loin sautéed with Marsala wine and mushrooms

All main dishes are served with a house salad
Caesar salad available for an additional \$ 2.00

An 18% gratuity will be added to your bill for parties of five or more