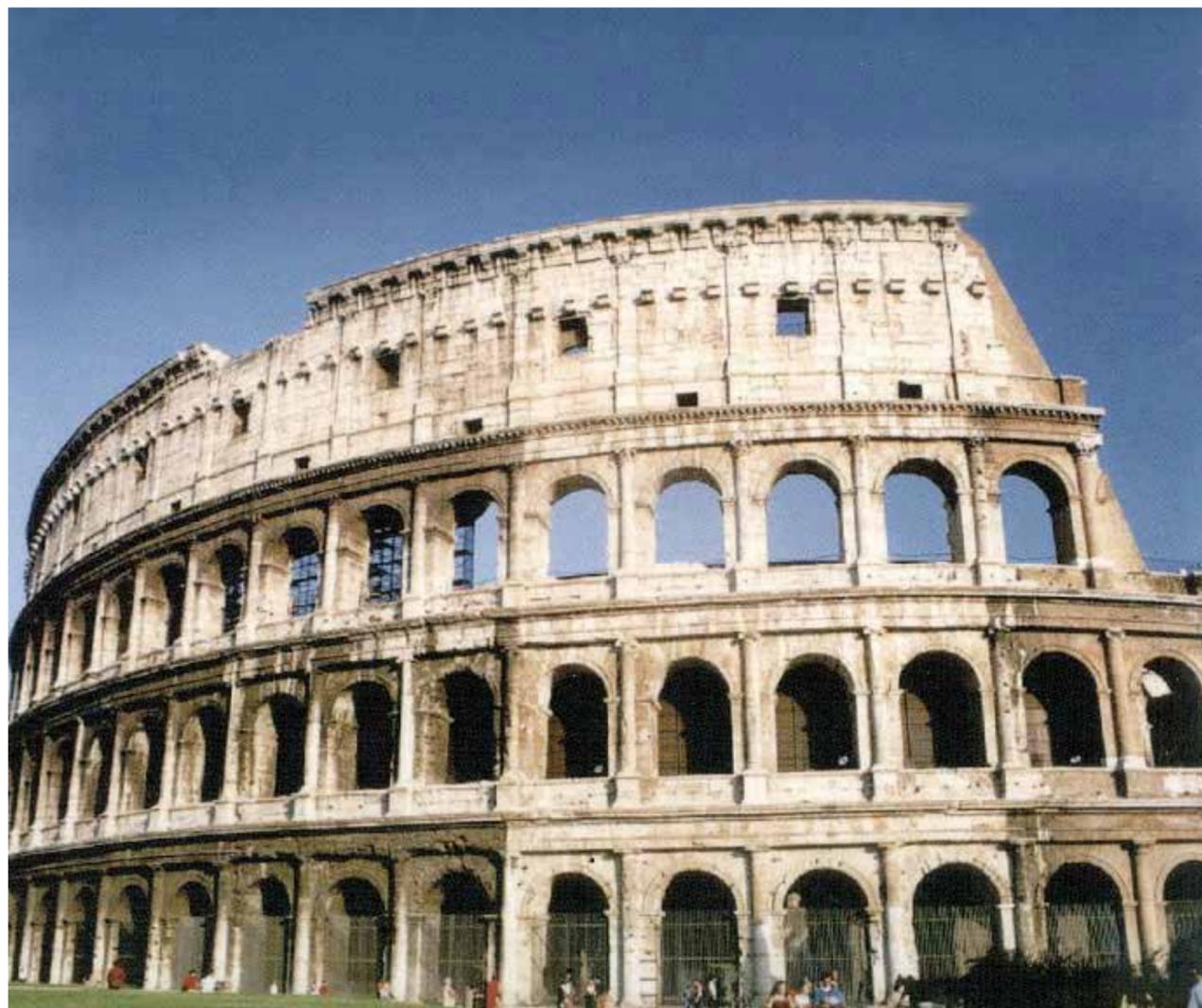


# Lunch Menu



Colosseum, Rome



Trevi Fountain, Rome

## Antipasti - Appetizers

<b>MOZZARELLA MILANESE</b> Mozzarella breaded, deep fried with a light tomato sauce on top.	11.95
<b>POLENTA BOLOGNESE</b> Ground yellow cornmeal topped with Ragù sauce and smoked mozzarella.	11.95
<b>POLPETTA DI MANZO</b> Homemade meatball topped with ricotta cheese in a tomato sauce.	13.95
<b>MELANZANA ALLA PARMIGIANA</b> Eggplant topped with mozzarella and baked with a touch of tomato sauce.	15.95
<b>COZZE TARANTINO</b> Fresh Mussels and scallops sautéed in a touch of fresh tomato, garlic and white wine sauce.	16.95
<b>MOZZARELLA CAPRESE</b> Slices of fresh homemade mozzarella, fresh sliced tomato and basil.	16.95
<b>CARCIOFI RIPIENI</b> (When in Season - Please allow time) Whole artichoke stuffed with seasoned bread crumbs, garlic and oil.	16.95
<b>CALAMARI FRITTI CON ZUCCHINI</b> Deep fried rings of calamari and French fried zucchini in a delicate marinara sauce.	17.50
<b>MOZZARELLA BURRATA</b> Buffalo Mozzarella sliced tomatoes in balsamic vinaigrette, with Parma prosciutto.	19.50
<b>TUNA TARTAR</b> Sushi grade Tuna tartare topped with chopped ripe avocado and sour cream served on a bed of fresh seaweed.	20.95

## Zuppe - Soups

<b>PASTA FAGIOLI</b> Tuscan white bean soup with pasta and a touch of tomato.	9.95
<b>BROCCOLI AND ZUCCHINI</b> Fresh broccoli, zucchini angel hair and a touch of fresh tomato.	9.95
<b>LENTICCHIE</b> Fresh lentils soup with bucatini pasta.	9.95
<b>CREMA DI CARCIOFI</b> Soup of fresh artichokes topped with homemade croutons.	9.95
<b>ZUPPA MARE E MONTI</b> Mixed fish, rice, calamari, shrimp, clam broth and a touch of tomato with zucchini.	16.50
<b>ZUPPA DI GRANCHIO</b> Fresh crabmeat in a delicate reduction of celery, onions, garlic with a touch of cream.	12.50

## IL Carpaccio Di Carne

Thin slices of cured Filet Mignon.  
Served with the following  
ADD SHRIMP \$6.95

<b>ARUGULA AND PARMIGIANO</b> With Arugula and shaved parmesan.	17.50
<b>CARCIOFO AND PARMIGIANO</b> Fresh artichokes and shaved parmesan.	18.50
<b>PORTOBELLO AND PARMIGIANO</b> Portobello mushrooms and shaved parmesan.	18.50
<b>PALMITO AND PARMIGIANO</b> Hearts of palm and shaved parmesan.	18.50
<b>FETA AND ARUGULA</b> Feta Cheese and arugula.	18.50

## Insalate - Salads

ADD CHICKEN \$4.95. ADD SHRIMP \$6.95.

<b>MISTA</b> Chopped radicchio, arugula, mushrooms in a balsamic vinegar, lemon juice Dice tomato and extra virgin olive oil.	9.50
<b>DI CESARE</b> Traditional Caesar salad, topped with croutons and Parmigiano cheese.	10.50
<b>PORTOFINO</b> Portobello mushrooms marinated in a citrus olive oil. Served with arugula salad and shaved parmesan.	12.50
<b>GRECA</b> Romaine lettuce, diced tomatoes, peppers, olive, feta cheese and olive oil dressing.	14.95
<b>MISTICANZA</b> Medley of fresh baby greens, cherry tomatoes and walnuts with an orange blossom honey and Dijon mustard dressing. Garnished with creamy French goat cheese.	14.95
<b>RIVIERA</b> Chopped radicchio, arugula, lettuce, broccoli, shrimp, lemon juice, olive oil and balsamic vinaigrette.	16.95
<b>AMALFI</b> Plump shrimp, Mediterranean mussels, Palm Bay Clams and tender squid rings, marinated in citrus olive oil dressing, tossed with basil, fresh baby arugula and radicchio.	19.50
<b>ST TROPEZ</b> Romaine lettuce, boiled potatoes, string beans, olives, tuna, boiled eggs and artichokes.	16.95

## IL Carpaccio Di Pesce

Thin slices of raw cured Fresh Fish.  
SALMON OR TUNA  
Served with the following  
ADD SHRIMP \$6.95

<b>ARUGULA AND PARMIGIANO</b>	17.50
<b>FRESH ARTICHOKE AND PARMIGIANO</b>	18.50
<b>PORTOBELLO AND PARMIGIANO</b>	18.50
<b>SLICES OF ORANGE PINK PEPPERCORN, LEMON AND OLIVE OIL</b>	18.50

## La Pasta

(WHOLE WHEAT / GLUTEN FREE PASTA \$3.95)  
ADD CHICKEN \$4.95 ADD SHRIMP \$6.95

<b>CAPELLINI POMODORO</b> Angel hair pasta with fresh tomatoes.	<b>15.95</b>
<b>FETTUCINI ALFREDO</b> Fettuccini in a Classic Alfredo cream sauce.	<b>20.95</b>
<b>CAPELLINI PRIMAVERA</b> Angel hair pasta with fresh vegetables and marinara sauce.	<b>18.50</b>
<b>FUSILLI AL TELEFONO</b> Spring shaped pasta, tomato, basil, pieces of mozzarella.	<b>18.50</b>
<b>PENNETTE VILLAGIO</b> Penne pasta, garlic oil and fresh spinach and a sprinkle Parmigiano cheese and a touch of tomato, with Sundried tomatoes and pinenuts.	<b>19.95</b>
<b>LASAGNA</b> Homemade pasta layered with Béchamel in our delicate Bolognese sauce.	<b>21.95</b>
<b>MANICOTTI</b> Homemade pasta stuffed with ricotta cheese and spinach in a parmesan cream sauce. Baked to perfection.	<b>21.95</b>
<b>GNOCCHI QUATTRO FORMAGGI</b> Homemade potatoes dumplings in blended cheese cream sauce.	<b>18.95</b>
<b>AGNOLOTTI DEL MAGNIFICO</b> Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.	<b>18.95</b>
<b>TORTELLINI AURORA</b> Rounded pasta filled with veal, served in pink cream sauce.	<b>18.95</b>
<b>LINGUINE DEL SELVAGGIO</b> Flat thin pasta in garlic and oil, topped with three types of mushrooms, spinach, sundried tomatoes and mozzarella.	<b>20.95</b>
<b>FETTUCINE DOLCE VITA</b> Homemade fettucine in a cream sauce with mushrooms and peas.	<b>20.95</b>
<b>FARFALLA ALLA CHEF</b> Bowtie pasta with Norwegian Smoked Salmon and green spring peas in a cream sauce with a touch of tomato.	<b>19.95</b>
<b>SPAGHETTI MEATBALLS</b> Spaghetti in our homemade tomato sauce with our traditional meatballs.	<b>22.95</b>
<b>LINGUINE VONGOLE</b> Flat thin pasta, Fresh clams tomato sauce or white Clam sauce.	<b>23.95</b>
<b>RAVIOLI DI PORCINI</b> Ravioli stuffed with fresh porcini mushrooms and chicken in saffron sauce.	<b>18.95</b>
<b>LINGUINE NETTUNO</b> Flat thin pasta served in an array of fresh seafood Fish and tomato.	<b>25.95</b>
<b>SPAGHETTI BOLOGNESE</b> Spaghetti pasta with our signature sauce.	<b>20.50</b>

## CARNI – MEATS

Combo pasta \$6.95

<b>TAGLIATA DI MANZO</b> Grilled butterflied sirloin steak, served over house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar.	<b>23.50</b>
<b>SCALOPPINI LIMONE</b> Veal scaloppini served in a light lemon butter sauce and roasted peppers.	<b>24.50</b>
<b>SCALOPPINI PORTOBELLO</b> Veal scaloppini, sautéed in Marsala wine, topped with sliced Portobello mushrooms.	<b>24.50</b>
<b>SCALOPPINI PAILLARD</b> Veal scaloppini in virgin olive oil, garlic and rosemary.	<b>22.50</b>
<b>TENDERLOIN DIANA</b> Tenderloin medallions with mushrooms and onions in Dijon-mustard brandy sauce with a touch of cream.	<b>25.95</b>



## Pesce - Fish

All dishes are served with fresh vegetables of the day and potatoes.  
Combo pasta \$6.95

<b>TILAPIA FRANCESE</b> Fresh Tilapia pan fried served in a lemon sauce with a touch of white wine.	<b>19.95</b>
<b>TUNA</b> Grilled Fresh Tuna, capers in a lemon sauce. Served with arugula salad, dice tomatoes, balsamic vinegar and olive oil.	<b>23.50</b>
<b>SALMON</b> Fresh Atlantic Salmon, baked to perfection.	<b>24.50</b>
<b>SNAPPER MARECHIARO</b> Fresh red snapper with a touch of tomato, clam juice and white wine.	<b>26.50</b>
<b>SWORDFISH PIZZAIOLA</b> Swordfish filet, black olives, onions, dry oregano in a marinara sauce.	<b>22.50</b>

## Focaccia € Panini

Combo pasta \$6.95

<b>ROASTED SAUSAGE PANINI</b> Homemade roasted Italian sausage smothered with roasted peppers, fontina cheese and caramelized onions.	<b>15.50</b>
<b>GRILLED CHICKEN PANINI</b> Breast of chicken smothered with Portobello mushrooms sliced fresh tomatoes and mozzarella.	<b>15.50</b>
<b>PROSCIUTTO E MOZZARELLA</b> Homemade mozzarella with sliced fresh tomato and Parma Prosciutto	<b>15.50</b>
<b>FOCACCIA NAPOLITANA</b> Prosciutto and Mozzarella.	<b>18.95</b>
<b>FOCACCIA VILLAGIO</b> Smoked Salmon with goat cheese.	<b>19.50</b>
<b>FOCACCIA SICILIANA</b> Grilled chicken roasted peppers, onions and mozzarella.	<b>19.50</b>

## La Pizza

<b>MARGHERITA</b> Tomato, Mozzarella and basil.	<b>17.50</b>
<b>ORTOLANA</b> Tomato sauce, mozzarella, spinach, zucchini, mushrooms, garlic and olive oil.	<b>18.95</b>
<b>PEPPERONI</b> Mozzarella tomato sauce and pepperoni.	<b>17.95</b>
<b>CAPRICCIOSA</b> Tomato, fresh artichoke and mozzarella.	<b>18.95</b>
<b>QUATTRO FORMAGGI</b> Tomato sauce, mozzarella, caprine, fontina and swizzere.	<b>18.95</b>
<b>PICCANTE</b> Tomato sauce Italian sausage and mozzarella.	<b>18.95</b>
<b>INGLESE</b> Smoke salmon and goat cheese.	<b>21.95</b>
<b>PIZZA PAZZA</b> Tomato sauce arugula and prosciutto.	<b>20.95</b>

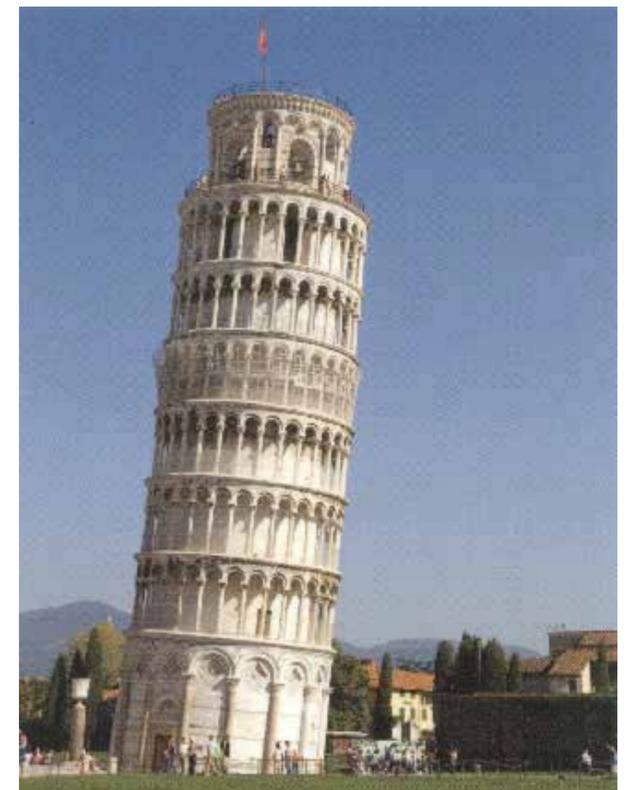


La Galatea, 1512

## Pollo - Chicken

Combo pasta \$6.95

<b>POLLO AL CARBONI</b> Sliced butterflied breast of chicken on the grill. Served over a house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar.	<b>19.95</b>
<b>POLLO MILANESE</b> Chicken breast lightly breaded, Served over a house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar.	<b>21.95</b>
<b>POLLO PARMIGIANA</b> Chicken breast lightly breaded topped with marinara sauce and melted mozzarella. Served with vegetables of the day and potatoes.	<b>23.95</b>
<b>POLLO MARSALA</b> Chicken Breast sautéed with a touch of Marsala Wine, topped with sliced Portobello mushrooms. Served with vegetables of the day and potatoes.	<b>23.95</b>



Tower of Pisa

\* Consuming raw or undercooked meats, poultry, fish, shellfish, or eggs may increase your risks of food borne illness, especially if you have certain medical conditions.

18% Gratuity will be added to all parties of 6 or more