

## Lunch Menu

**Bruschetta** \$6.95*tomatoes, olive oil, basil***Caprese** \$8.95*Fresh mozzarella, tomatoes, basil***Antipasto** \$13.95*Italian cuts, mozzarella, provolone, artichoke hearts, olives, romaine***Burrata** \$14.95*Creamy mozzarella, Prosciutto di Parma, tomatoes, basil oil***Prosciutto di Parma** \$12.95*Fresh mozzarella, tomatoes, basil oil***Cold Starters****Hot Starters****Pasta & Fagioli Soup** Cup \$3.95 Bowl \$4.95**Minestrone Soup** Cup \$3.95 Bowl \$4.95**Fried Mozzarella** \$6.95**P.E.I. Mussels & Clams** \$10.95*Tomatoes, wine, fresh basil and house made seafood broth***Fried Calamari** \$10.95*Side of marinara sauce***Sandwiches***Served on Ciabatta bread and French fries***Panino** \$9.95*Prosciutto di Parma, fresh mozzarella, basil and E.V. olive oil***Grilled Chicken** \$9.95*Caramelized onions, lettuce, tomato, honey mustard sauce***Meatball** \$9.95*Mozzarella cheese & marinara sauce***Chicken Parmigiana** \$9.95*Mozzarella cheese & marinara sauce***Eggplant Parmigiana** \$8.95*Mozzarella cheese and marinara sauce***Entree Salads****Beef Carpaccio** \$11.95*Arugula, shaved parmigiano cheese, lemon truffle oil vinaigrette***Seafood** \$13.95*Shrimp, scallops, calamari, onions, celery, olives and mussels***Grilled Salmon** \$14.95*Portobello mushrooms, fresh spinach, tomatoes, honey mustard seeds vinaigrette***Balsamic Chicken** \$12.95*Chicken tenders, Portobello mushrooms, Balsamic vinegar reduction, Mandarin oranges, red wine vinaigrette, mix greens and goat cheese*

## Signature Anelli

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven. Served with cheese tortellini

### Fiorentino \$13.95

*Chicken, mushrooms, mozzarella, spinach cream sauce*

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### Chicken & Cranberries \$13.95

*Spinach, roasted corn, cheddar and mozzarella cheese, alfredo sauce*

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### Seafood \$14.95

*Fish of the day, shrimp, scallops, mozzarella, lobster sauce*

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### Filetto \$14.95

*Beef tenderloin, mozzarella, Porcini Mushroom and Italian sausage*

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## Pizza

### Cheese 8" \$8.95 11" \$9.95

*Mozzarella & tomato sauce*

With Fresh Mozzarella Add \$1.00

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### Margherita 8" \$9.95 11" \$10.95

### Cremonese 8" \$9.95 11" \$10.95

*Spinach sauce, artichoke, mozzarella*

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### Romana 8" \$10.95 11" \$11.95

*Prosciutto, arugula, fresh mozzarella*

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### California 8" \$10.95 11" \$11.95

*Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese*

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### San Remo 8" \$10.95 11" \$11.95

*Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce*

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### Pescatora 8" \$10.95 11" \$11.95

*Shrimp, clams, mozzarella, lobster sauce*

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### Primavera 8" \$10.95 11" \$11.95

*mixed vegetables, fresh mozzarella*

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### Americana 8" \$10.95 11" \$11.95

*Pepperoni, sausage, mushroom, onion, peppers, tomato sauce, mozzarella*

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### Calzone Stromboli \$11.95

*Pepperoni, sausage, peppers, onions, mushrooms, mozzarella, marinara sauce*

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## Homemade Pasta

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

### Spaghetti Marinara Sauce \$8.95

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### Spaghetti Bolognese Sauce \$10.95

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### Rigatoni alla Vodka \$11.95

*Tomatoes, pancetta, peas, vodka, cream*

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### Rigatoni Saporiti \$11.95

*Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil*

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### Rigatoni Wild Mushroom & Italian Sausage \$11.95

*Porcini and Portobello mushroom cream sauce*

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**Baked Ziti** \$10.95

*Ricotta, mozzarella, Parmigiano, marinara sauce*

**Four Cheese Ravioli Pink Sauce** \$10.95

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**Potato Gnocchi Pink Sauce** \$10.95

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**Fettuccine Alfredo Sauce** \$11.95

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**Rigatoni, Italian Sausage & Broccoli** \$11.95

*Roasted garlic, extra virgin olive oil*

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**Whole Wheat Linguine & Broccoli** \$10.95

*Roasted garlic, extra virgin olive oil*

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**Ziti Contadina** \$11.95

*Fresh tomatoes, roasted garlic, fresh mozzarella*

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**Fusilli Natural** \$11.95

*Chicken, broccoli, sun dried tomatoes, Balsamic vinegar, goat cheese*

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### Classics

**Oven Baked Lasagna** \$11.95

*Bolognese sauce*

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**Spaghetti Meatballs** \$10.95

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**Eggplant Parmigiana** \$11.95

*Side of spaghetti marinara*

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**Chicken Parmigiana** \$12.95

*Side of spaghetti marinara*

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### Seafood

**Linguine Clam Sauce** \$13.95

*Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)*

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**Shrimp Fra Diavolo** \$13.95

*Spaghetti in spicy marinara sauce*

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**Grilled Salmon** \$14.95

*Side of roasted potatoes & broccoli*

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**Fish Francese** \$14.95

*Fish of the day, wine lemon butter sauce Side of spaghetti primavera*

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### Chicken

**Chicken Balsamico** \$13.95

*Chicken medallions, artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and extra virgin olive oil*

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**Chicken Marsala** \$12.95

*Chicken medallions, Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli*

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**Chicken Piccata** \$12.95

*Lemon, butter, capers and wine sauce. Side of spaghetti primavera style*

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**Chicken Francese** \$12.95

*Chicken Medallions, lemon butter and wine. Side of roasted potatoes broccoli*

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### Sides

Sauteed Broccoli \$4.00   Sauteed Spinach \$5.00   Roasted Potatoes \$4.00