

## LUNCH MENU

### APPETIZERS

#### **SWEET & SOUR CALAMARI**

Crispy calamari tossed with sweet bell peppers, drizzled with yellow and red pepper aioli 8

#### **EMMA'S MEATBALLS**

Pan fried, topped with Sunday gravy, fresh whipped ricotta, parmesan crostini 6

#### **P.E.I. MUSSELS**

Choice of marinara, Fra Diavolo or Bianco, served with toasted Tuscan bread 8

#### **PARMESAN ENCRUSTED EGGPLANT**

Fresh whipped ricotta, mozzarella, San Marzano tomato sauce 8

### SALADS

#### **TRADITIONAL CAESAR**

Crisp romaine, brioche crouton, red roasted pepper, pesto aioli 9

#### **POSITANO STYLE SPRING MIX**

Grilled shrimp, jumbo lump crab, honey red wine vinaigrette 15

#### **EGGPLANT STACK**

Prosciutto di parma, buffalo mozzarella, baby arugula, fifteen year old balsamic, extra virgin olive oil 12

#### **CHOPPED ANTIPASTO**

Chopped mixed Italian meats and cheeses, olives, red roasted pepper, celery, onions, tomato, imported balsamic vinegar 12

#### **MEATBALL & SALAD**

Romaine, red onion, cherry tomato, red wine vinaigrette, fresh whipped ricotta 14

#### ADD TO YOUR SALAD:

GRILLED CHICKEN 4

GRILLED SHRIMP 8

GRILLED SALMON 8

### SANDWICHES/12

#### **GRILLED CHICKEN**

Fresh mozzarella, red roasted peppers, arugula, balsamic syrup

#### **CHICKEN MILANESE**

Arugula, red onion, vinocotto, shaved parmesan cheese

#### **EGGPLANT CAPRESE**

Crispy eggplant, heirloom tomato, imported burrata, pistachio honey

#### **GRANDMOM'S PRESSED SANDWICH**

Imported salami, fontina cheese, pepper jam

### ENTREES

#### **CHICKEN PARMIGIANA**

Chicken cutlet, house made fresh mozzarella, ricotta gnocchi, San Marzano tomato basil 16

#### **GRILLED SALMON**

Over sautéed spinach, white wine caper sauce topped with toasted bread crumb 18

#### **CHICKEN FRANCAISE**

Egg battered chicken, white wine sherry lemon sauce 18

#### **VEAL AND ARUGULA**

Lightly pounded and breaded veal cutlet, baby arugula salad 17

#### **SPINACH RAVIOLI**

San Marzano tomato basil sauce 14

#### **EGGPLANT PARMIGIANA**

House made fresh mozzarella, San Marzano tomato basil sauce over house made ricotta gnocchi 16

#### **PENNE POMODORO**

San Marzano tomato basil topped with imported parmesan 16

#### **EMMA'S MEATBALL AND GNOCCHI**

Sunday gravy, fresh whipped ricotta 18

#### **PESCATORE**

Mussels, clams, shrimp, calamari, tomato saffron basil sauce over angel hair 24

#### **GNOCCHI FORMAGGIO**

Gorgonzola, fresh figs, vodka, walnuts, arugula 16

#### **HOUSE MADE FETTUCCINE ALFREDO**

Traditional Alfredo sauce 18

Add: Grilled Chicken 5, Grilled Shrimp 8

#### **CACIO E PEPI**

House made tagliatelle, black pepper and parmesan cheese 12

#### **LINGUINE AND CLAMS**

Fresh shucked clams, San Marzano tomato basil sauce 18

#### **VODKA RIGATONI**

Prosciutto, red onion, vodka, tomato cream, shaved parmesan 15

#### **TAGLIATELLE SHORT RIB**

House made tagliatelle with short rib ragu, toasted bread crumbs, parmesan cheese 15



BY TOSCANO

### SOUP

#### **ROASTED CHICKEN**

Spinach tortellini, escarole, winter vegetable 8

### FLATBREADS/12

#### **TOMATO**

San Marzano tomato, mozzarella, fresh basil

#### **SAUSAGE, MUSHROOM**

San Marzano tomato, mozzarella. Add long hot/2

#### **EMMA'S MEATBALL**

Sliced meatball, Sunday gravy, mozzarella

#### **HEIRLOOM TOMATO**

Fresh buffalo mozzarella, basil

#### **SALSICCIA**

Broccoli rabe, sausage, pesto, tomato

#### **LEON**

Prosciutto di parma, arugula, shaved parmesan