

LUNCH

"Un Piatto Per Tutti!"



STARTERS

GARLIC PUFFS

Puffs of Crusty Bread Tossed in Extra Virgin Olive Oil, Roasted Garlic, and Spices 6.95

CAULIFLOWER FRITTE NEW

Seasoned and Roasted Cauliflower Served Crispy with our Housemade Ranch 9.95

STUFFED MUSHROOMS

Mushrooms Stuffed with Bread Crumbs, Garlic, Butter, Romano Cheese, and White Wine 12.45

EGGPLANT FRIES

Crispy Eggplant Sticks Served with Marinara and Spicy Calabrian Aioli 10.95

MOZZARELLA FRITTE

Breaded Mozzarella Served Golden Brown with Marinara Sauce 10.95

BRUSCHETTA

Toasted Filone Bread with Marinated Roma Tomatoes, Topped with Gorgonzola Cheese, Drizzled with a Balsamic Reduction 10.45

CALAMARI FRITTI

Golden Tender Squid Served with Marinara Sauce 14.45 with Spicy Italian "Salsa Fresca" or Spicy Calabrian Aioli add .95

MOZZARELLA CAPRESE

Creamy Fresh Artisan Mozzarella, Tomato Slices, Fresh Basil, and Red Onions, Drizzled with a Balsamic Reduction 11.95

ARANCINI

Crispy Risotto Balls Stuffed with Bolognese and Fontina Cheese, Served with Romano Cream and Tomato Provenciale Sauce 10.95

APPETIZER SAMPLER

Choice of Any Three from the Appetizers Above 15.95

GRILLED ARTICHOKE 25

Split Steamed Artichoke, Grilled and Served with a Spicy Calabrian Aioli Dipping Sauce 12.45

LEMON-PEPPER GARLIC PARMESAN CHICKEN WINGS NEW

House Breaded and Served with Ranch 14.95

HONEY-CALABRIAN CHICKEN WINGS

Served Tossed with a Housemade Spicy Honey-Calabrian Sauce, Served with our Housemade Ranch 14.95

GARLIC BREAD

Two Slices of Fresh Baked Italian Bread Brushed with Eddie's Garlic Spread 6.45 with Mozzarella & Marinated Tomatoes add 3.75 with Mozzarella & Pepperoni add 3.95

HOUSE BREAD

Fresh Baked Italian Bread with Creamy Whipped Butter 3.95 Complimentary with Dinner Entrée

** Contains Nuts Gluten-Free

SOUPS

SALADS

MINESTRONE

Classic Housemade Vegetable Broth Soup with Mixed Vegetables and Pasta **Bowl** 9.45 **Cup** 6.45 Complimentary with Lunch Entrée *Make it Gluten-Free with Brown Rice

TUSCAN TOMATO

Housemade with San Marzano Tomatoes, Onions, and a Touch of Cream **Bowl** 9.95 **Cup** 6.95 Cup with Lunch Entrée add 2.29

ITALIAN WEDDING

DELLA CASA 25

Large 13.95

EDDIE'S WEDGE

ITALIAN COBB 🤻

CAESAR

Traditional Italian Soup with Mini Meatballs, Escarole, and Brown Rice in Chicken Broth *For Extra Mini Meatballs add 1.19* **Bowl** 10.95 **Cup** 7.45

Mixed Greens, Tomatoes, Olives, Pepperoncini Peppers and Mozzarella, Served with Choice of Housemade Italian, Ranch, Creamy Italian, or

Balsamic-Herb Vinaigrette Dressing
Small 7.95 Complimentary with Lunch Entrée

Crisp Romaine Lettuce Tossed with our Freshmade Anchovy Dressing, Parmesan Cheese, and Herb Croutons Small 8.95 Side with Lunch Entrée add 2.49 Large 14.95 with Grilled Chicken add 3.99

Chilled Iceberg Wedge, Diced Tomatoes, and Shaved Red Onions, Topped with our Housemade Steakhouse Bleu Cheese Dressing & Chopped Applewood Bacon 9.95 Side with Lunch Entrée add 6.99

Entrée with Grilled Chicken 13.95

Mixed Greens, Grilled Chicken, Applewood Bacon, Red Onions, Black Olives, Gorgonzola

Avocado, Tomatoes, and Hard Boiled Egg with Choice of Dressing Served on the Side 16.45

Cup with Lunch Entrée add 2.49

ZUPPA DEL GIORNO

Eddie's Freshmade Soup of the Day **Bowl** 10.95 **Cup** 7.45 Cup with Lunch Entrée add 2.49

MON CHEESY BROCCOLI POTATO NEW

TUES CLASSIC PASTA FAGIOLI

WED CREAMY WILD MUSHROOM

THUR CHEESE TORTELLINI & SPINACH NEW

Field Greens, Fresh Mozzarella, Cherry Tomatoes, Cucumbers, Red Onions & Basil Tossed with Italian Dressing, Drizzled with Balsamic Reduction

Small 10.95 Side with Lunch Entrée add 6.99 Large 15.95 with Grilled Chicken add 3.99

Field Greens, Ruby Grapes, Caramelized Walnuts, and Gorgonzola Cheese Tossed with our Housemade Raspberry Vinaigrette

Small 9.95 Side with Lunch Entrée add 5.99 Large 15.95 with Grilled Chicken add 3.99

Grilled Salmon, Chopped Applewood Bacon, Sliced Strawberries, and Toasted Pine Nuts, Served Over Mixed Field Greens

Mixed Greens and Italian Coldcuts with Black

Olives, Cannellini Beans, Artichoke Hearts, Tomatoes, Red Onions, Vinegar Peppers, and Asiago Cheese, Tossed with Italian Dressing

Small 13.95 Side with Lunch Entrée add 8.99

with Cucumbers and Shaved Red Onions, Tossed in a Citrus-Basil Vinaigrette 21.95 For Chicken Sorrento Salad 18.95

FRI **NEW ENGLAND CLAM CHOWDER**

SAUSAGE & LENTIL SAT

SUN **CHEF'S CHOICE**

GORGONZOLA**₹

SALMON SORRENTO**

TOSSED ANTIPASTO



CREAMY WILD MUSHROOM



CAPRESE SALAD







ITALIAN SANDWICHES

Large 16.95

Sopressata Salami, Mortadella, Capicola, Provolone, Sliced White Onions, Pepper Mix, Tomato, and Shredded Lettuce, Sprinkled with Oil, Vinegar, and Herbs, Served Warm on Housemade Roll 11.45

CALABRIAN CHICKEN CLUB

Applewood Bacon, Roasted Peppers, Fontina Spinach, & Calabrian Pepper Aioli on Ciabatta 13.45

TUSCAN GRILLED CHEESE**

Fontina, Provolone, and Mozzarella Cheese with Applewood Bacon, Basil Pesto, Shaved White Onions, & Tomato on Brioche Bread, Served with Our Tuscan Tomato Soup for Dipping 12.45

MEATBALL & MOZZARELLA

House Rolled Beef Meatballs with Marinara & Melted Mozzarella Cheese, on a Housemade Roll 12.45

EGGPLANT PARMIGIANA

Parmesan-Crusted with Marinara & Melted Mozzarella Cheese on a Housemade Roll 11.45

CHICKEN PARMIGIANA

Parmesan-Crusted with Marinara & Melted Mozzarella Cheese on a Housemade Roll 13.45

with Sautéed Mushrooms and Caramelized Onions, Served on a Crispy Roll with Dijonnaise, Au Jus Dipping Sauce, and Horseradish Cream 15.45

HOUSEMADE FOCCACIA PANINIS

Smoked Turkey, Basil-Pesto Aioli, Fontina Cheese, Roasted Peppers, and Caramelized Onions 13.45

GRILLED VEGGIE

Grilled Eggplant and Zucchini, Tomatoes, and Provolone Cheese, Topped with Roasted Peppers and Artichoke Hearts with Housemade Spicy Calabrian Aioli 12.45

EXTRAS & SIDES Avocado 1.75 • Crispy Fries 1.99 • Cavatappi Pasta Salad 1.99 Field Green Salad with Balsamic-Herb Vinaigrette 1.99



CALABRIAN CHICKEN CLUB



TUSCAN GRILLED CHEESE



We Accept U.S. Currency, Mastercard, Visa, Discover and American Express. Sorry, No Checks Accepted. Maximum One Promotion Per Table and Three Checks Per Table.
\$10.00 Minimum Service Per Person ~ \$5.00 Split Charge Always Includes Salad Della Casa, VIP POINTS Not Awarded on Tabs with Promotional Coupons.
For Parties of 8 or More, In Lieu of an 18% Taxable Service Charge, For Your Convenience an 18% Gratuity Will Be Provided For You. Corkage Fee \$12.50 Per 750ml. \$25.00 Per 1.5L For All Pre-Purchased Desserts, a \$1.50 p/p Service Charge Will Be Applied. We Are Not Responsible For Lost or Stolen Articles. We Reserve The Right To Refuse Service To Anyone.



O.G.T. (OIL, GARLIC & TOMATO)



RIGATONI BOLOGNESE



CHICKEN ASPARAGI



SHRIMP PICCATA



SALMON MILANO



VEGETABLE RISOTTO

PASTA

Includes: Choice of Minestrone Soup or Salad della Casa and Fresh Baked Italian Bread

Substitute Gluten-Free Penne or Multi-Grain Penne add 1.95

All Pasta Sauces are Made on Premise and Each Dish is Made to Order. Please Allow Ample Time for Preparation!

CLASSIC SAUCES

Spaghetti, Linguine, Bavette, Capellini, Fettuccine, Campanelle, Penne, or Rigatoni For Potato Gnocchi add 2.00

MARINARA SAUCE

Tomato Sauce with Herbs and Spices 13.95

Tomatoes, Beef, Pork, Herbs, and Spices 14.95

HOUSE ROLLED MEATBALLS (1) 3.25 / (2) 5.50 CLARO'S ITALIAN SAUSAGE (1) 3.75 / (2) 6.45

ITALIAN FENNEL-TURKEY SAUSAGE OR SPICY ITALIAN CHICKEN SAUSAGE (1) 3.95

AGLIO OLIO (O.G.)

Fresh Garlic Sautéed in E.V.O.O and Chopped Parsley 14.95 with Assorted Mushrooms (O.G.M) add 2.75

BASIL PESTO**

Housemade Basil Pine Nut Pesto Tossed with Parmesan Cheese 17.45
For Basil Pesto Cream add 1.00

ARRABBIATA

Fresh Sliced Mushrooms & Kalamata Olives, Sautéed in a Spicy Tomato Glaze 17.45

O.G.T. (OIL, GARLIC & TOMATO)Fresh Garlic Sautéed with Extra Virgin Olive Oil, Chopped Parsley, Roma Tomatoes, and Fresh Basil 17.45

CREMA ROSA (Diavola Style on Request)

Marinara & Alfredo Sauce Come Together for our House Tomato Cream Sauce 16.45

CARBONARA

Pancetta Bacon, Green Onions, Black Pepper, Romano Cheese, & Egg Yolk 18.45 with Sunny-Side-Up Egg add 1.25

Add to Any Pasta Sauté

Vegetables add 2.99 Chicken add 3.99 Shrimp add 5.49 Scallops add 6.99

EDDIE'S FAVORITES

LASAGNA DI CARNE

Layered with Three Cheeses, Italian Sausage, and Ground Beef, Topped with Marinara Sauce and Melted Mozzarella Cheese

Mama's Cut 19.95 Eddie's Cut 22.95

RIGATONI BOLOGNESE

Hearty Tuscan Style Beef Ragú Tossed with Parmesan Cheese & Rigatoni Pasta 18.95 For Gnocchi add 2.00

PENNE ALLA VODKA

Sauté of White Mushrooms and Shallots in a Tomato Cream Sauce, Flamed with Vodka 17.95

FETTUCCINE ALFREDO

Classic Parmesan Cream Sauce with a Touch of Fresh Nutmeg 15.95 with Grilled Chicken add 3.99

CHEESE RAVIOLI

Four Cheese Ravioli with Choice of Sauce For Gluten-Free Ravioli add 3.25

Marinara 16.95 • Meat Sauce 17.95 Crema Rosa 17.95 • Alfredo Sauce 18.95 Basil Pesto Cream** 19.95

HALF N' HALF

Ravioli & Spaghetti Served with Choice of Sauce: Marinara Sauce 15.95 • Meat Sauce 16.95 Crema Rosa Sauce 16.95 • Basil Pesto Cream** 18.95 Make it Gluten-Free add 3.25

PENNE NORCINA NEW

Sautéed Italian Sausage, Onions, and Baby Spinach with a Touch of Truffle Cream 17.95

BAKED MOSTACCIOLI

Tubular Pasta Baked with Ricotta Cheese and Marinara Sauce, Topped with Melted Mozzarella Cheese 16.95 with Italian Sausage add 1.50

TORTELLINI DIAVOLO

Tri-Color Cheese Stuffed Pasta Sautéed with Pancetta & Broccoli in a Spicy Alfredo Sauce 18.45

CHICKEN TETRAZZINE

Sautéed Chicken, Spinach and Mushrooms in a Romano Cream Sauce, Tossed with Orecchiette Pasta 18.95

CHICKEN ASPARAGI

Sliced Chicken Breast, Fresh and Sun-Dried Tomatoes, Asparagus, & Roasted Garlic Sautéed in Olive Oil and Tossed with Fettuccine 18.45

Chopped Clams Sautéed in E.V.O.O., Garlic, White Wine, and Parsley, Tossed with Linguine 18.95 (Red Sauce on Request) with ½ lb. Fresh Manila Clams add 3.95

ITALIAN SPECIALTIES

Includes: Choice of Minestrone Soup or Salad della Casa and Fresh Baked Italian Bread Substitute Gluten-Free Penne or Multi-Grain Penne add 1.95

PARMIGIANA

Parmesan-Crusted and Topped with Marinara Sauce and Melted Mozzarella Cheese, Served with Spaghetti Marinara (Non-Breaded Eggplant Available) Eggplant 19.95 Chicken 20.95 Veal 24.95

PICCATA

Sautéed in a Lemon-Butter Caper and White Wine Sauce, Served Over Capellini Pasta Chicken 21.95 Shrimp 23.95 Veal 2 Veal 25.95 Chicken 21.95

MARSALA

Sautéed with Mushrooms in a Marsala Wine and Served with Roasted Parmesan Potatoes and Vegetables Chicken 21.95 Veal 25.95

VEGETABLE RISOTTO

Arborio Rice Sautéed with Assorted Vegetables and Romano Cream 17.95 with Chicken add 3.99 with Shrimp add 5.49 with Scallops add 6.99

CHICKEN MEDITERRANEO

Grilled Marinated Chicken Breast Served Over Capellini Pasta with Fresh Tomatoes, Kalamata Olives, Greek Feta Cheese, and Fresh Basil 21.95

SALMON MILANO

Grilled and Served in a Lemon-Butter Caper and White Wine Sauce, with Capellini and Spinach Aglio Olio 24.95

HAND-TOSSED PIZZA

Complimentary House Bread Included with Individual Pizza Only Basket of House Bread 3.95

	Ind. 10"	Sm. 12"	Med. 14"	Large 16"
Slices	6	8	10	12
Serves	1	2-3	3-4	4-5
CHEESE PIZZA	13.95	18.95	22.95	25.95
Value Meter (Per Person)	13.95	9.48/6.32	7.65-5.74	6.49/5.19
Traditional Toppings Add	1.29	1.79	2.09	2.39
Premium Toppings Add	2.19	2.79	3.19	3.59
Gluten-Free Crust ₹ Add	3.95	N/A	N/A	N/A
For Thick Crust Add	N/A	1.19	1.49	1.79

	Ind.	Sm.	Med.	Lg.
1. CHEESE	13.95		22.95	25.95
Tomato Sauce, Mozzarella Cheese,	and Oreg	gano (Toppi	ngs Extra)	

2. MARGHERITA 15.95 20.95 25.95 29.95 Mozzarella Cheese, Marinated Roma Tomatoes, Basil, and Spices

3. VEGETARIAN16.95
21.95
26.95
30.95
Tomato Sauce, Mozzarella Cheese, Mushrooms, Bell Peppers,
White Onions, and Black Olives, with Extra Cheese and Fresh Tomatoes

4. EDDIE'S SPECIAL 17.95 22.95 27.95 31.9. Tomato Sauce, Mozzarella Cheese, Italian Sausage, White Onions, Black Olives, Ricotta Cheese, and Marinated Tomatoes

NEW 5. GARLICKY SPINACH & BACON 17.95 22.95 27.95 31.95 Ricotta Cheese, Mozzarella Cheese, Applewood Bacon, and Spicy Sautéed Garlicky Spinach, Topped with Housemade Garlic Chips

6. THE WORKS18.95
23.95
28.95
32.95
Tomato Sauce, Mozzarella Cheese, Pepperoni, Canadian Bacon, Crumbled Italian Sausage, Bell Peppers, White Onions, Black Olives, Mushrooms, and Extra Mozzarella Cheese

7. THE MILANO18.95
23.95
28.95
32.95
Tomato Sauce, Mozzarella Cheese, Thick-Cut Margherita Brand Pepperoni, Italian Fennel-Turkey Sausage, and Sautéed Truffle Mushrooms

8. BBQ CHICKEN 18.95 23.95 28.95 32.95 BBQ Sauce, Mozzarella, Chicken, Red Onions, Tomatoes, and Cilantro

9. PIZZA DIAVOLA** 18.95 23.95 28.95 32.9 Mozzarella Cheese, Spicy Italian Chicken Sausage, Roasted Peppers, Oven-Dried Tomatoes, and Basil Pesto Drizzle

10. CALABRIAN CHICKEN** 18.95 23.95 28.95 Mozzarella, Chicken, Applewood Bacon, Calabrian Pepper Pesto, Roasted Peppers, Sautéed Truffle Mushrooms, and Caramelized Red Onions, Topped with Fontina Cheese and Fresh Basil

CALZONE

Individual Serves 1-2 Medium Serves 2-3

C.Y.O. CALZONE Individual 16.95 Medium 26.95 "Create Your Own" Stuffed with Mozzarella & Ricotta with Choice of Two Traditional Toppings, Served with Side of Marinara Sauce

TRADITIONAL CALZONE Individual 16.95 Medium 26.95 Stuffed with Sopressata Salami, Spicy Capicola Ham, Mozzarella and Ricotta, Served with Side of Marinara Sauce



TRADITIONAL

VEGETABLES, ETC. Basil (Fresh)

Ball Peppers
Garlic (Chips)
Garlic (Fresh or Roasted)
Jalapeños
Mushrooms
Olives (Black)
Onions (Red or White)
Peppersoncini
Peppers (Banana or Cherry)
Peppers (Mixed)
Pineapple
Spinach (Fresh)
Tomatoes

PROTEINS

Anchovy Canadian Bacon Meatballs (Housemade) Pepperoni Salami (Genoa) Sausage (Crumbled Italian)

CHEESE Asiago Mozzarella (Extra)

*Double Toppings

PREMIUM

VEGETABLES, ETC.

Alfredo Sauce Artichoke Hearts Broccoli (Sautéed) Eggplant (Non-Breaded) Olives (Kalamata) Pesto** (Basil) Peppers (Roasted Red) Spinach, Garlicky (Sautéed) Tomatoes (Oven-Dried)

PROTEINS

Bacon (Applewood)
Chicken (Grilled)
Clams (Chopped)
Ham (Spicy Capicola)
Ham (Rosemary)
Pepperoni (Thick-Cut)
Prosciutto*
Sausage (Italian Fennel-Turkey)
Sausage (Italian Spicy Chicken)
Scallops* or Shrimp*

CHEESE Feta (Greek) Goat (Montrachet) Gorgonzola

**Contains Nuts



LUNCH SPECIALS

Served Monday thru Saturday 11am - 2:30pm (Promotional Offers Not Valid with Specials Below)

SMALL PLATE PASTA

Includes: A Smaller Portion of Pasta Plus Choice of Minestrone Soup or Salad della Casa and Freshly Baked Italian Bread

SPAGHETTI MARINARA 10.99

SPAGHETTI MEAT SAUCE 11.49

ONE MEATBALL 3.10

ONE ITALIAN SAUSAGE 3.75

PENNE CREMA ROSA 12.49

SAUTÉED BROCCOLI 2.25

SAUTÉED ZUCCHINI 2.25

SAUTÉED SPINACH 2.25

FETTUCCINE ALFREDO 11.99

SAUTÉED ARUGULA 2.25

GRILLED CHICKEN 3.99 **SAUTÉED SHRIMP** 4.99

Add One of These Favorites Below to the Pasta Dishes Directly Above

CHICKEN PARMIGIANA 5.45 EGGPLANT PARMIGIANA 4.45 FRESH MOZZARELLA 3.95

SAUTÉED MUSHROOMS 2.25 SAUT

EDDIE'S PIZZA COMBO Choice of any 8" Mini Combo Pizza

From our Menu Above with a Cup of Minestrone Soup or Salad della Casa

Pizza Combos #2 - #4 14.99 #5 - #10 15.99

SOUP & SALAD

Includes:
Bottomless Cup of Minestrone
Soup and Salad della Casa 11.49
For Caesar Salad or Zuppa del Giorno add 2.49

PIZZA & SALAD

8" Mini Cheese Pizza Plus Choice of Cup of Minestrone Soup or Salad della Casa 12.99 Traditional Toppings add 1.19 each

SOUP OR SALAD & HALF PANINI

Choice of Minestrone Soup or House Salad, Plus One of the Sandwiches Below Served with Choice of Crispy Fries or Cavatappi Pasta Salad

ITALIAN COLDCUT 12.99
MEATBALL & MOZZARELLA 14.49
EGGPLANT PARMIGIANA 13.49

CHICKEN PARMIGIANA 14.49
TURKEY & SWISS 14.49
TURKEY PESTO FOCCACIA** 15.49

GRILLED VEGGIE FOCCACIA 13.49 CALABRIAN CHICKEN CLUB 14.49 ITALIAN PRIME RIB DIP 16.49