

Lunch Menu

11 am to 1pm

Appetizers

Stuffed Mushrooms 7.95

Zuppa di Cozze e Vongole 9.25

Fried Calamari 9.75

Clams Posilippo 8.75

Mozzarella Caprese 9.50

Eggplant Rollantine 8.50

Baked Clams 8.25

Shrimp Gorgonzola 9.95

Hot and Spicy Shrimp - 9.95

Personal Brick Oven Pizza

Margherita- Mozzarella fresh tomato and basil. **8.50**

Quattro Stagioni- Artichokes, olives, ham and mushroom. **8.95**

Bianca- Ricotta, mozzarella, olive oil. **8.95**

Boscaiola- Broccoli rabe, sausage, mushroom and tomatoes and mozzarella. **8.95**

Mare e Terra- Grilled chicken and shrimp with pesto sauce and mozzarella. **9.25**

Sandwiches

Grilled Chicken- Portabella mushroom, roasted pepper and mozzarella. **7.95**

Italiano- Prosciutto, fresh mozzarella and roasted pepper. **7.95**

Broccoli-Rabe and Sausage- Topped with provolone on ciabatta bread. **7.95**

Open Steak- Sautéed mushroom & onion over garlic bread. **8.95**

Eggplant Parmigiana- . **7.95**

Black Angus Burger- Lettuce, tomato, onions and bacon. **7.95**

Insalate

Caesar Salad- Crisp hearts of romaine lettuce with our homemade garlic, parmigiano cheese dressing. **6.95**

Arugoletta- Baby arugola with goat cheese, walnuts and sliced oranges, with a balsamic vinaigrette. **7.25**

With grilled chicken: 3.95 extra.

Pasta

All Pasta dishes \$ 9.75

Fettuccine Mare Mondo

Grilled chicken and shrimp with assorted vegetables in a garlic and oil sauce.

Cavatelli Bolognese

Homemade pasta with traditional meat sauce.

Gnocchi Verdi

Pan seared scallops served over gnocchi with basil pesto.

Penne Vodka

Orecchiette Contadina-Cap Shape pasta with broccoli-rabe, fennel sausage and sun dried tomatoes.

Linguine con Vongole-Little neck clams with your choice of white or red sauce.

Entrees

Chicken Fantasia-Roasted pepper, artichoke & onion in a cream sauce w/touch of tomato. \$ 10.95

Chicken Marsala- Marsala wine and fresh mushrooms. \$ 10.95

Chicken Parmigiana Our famous tomato sauce and mozzarella cheese. \$ 10.95

Chicken Blue Fountain-White wine fresh herbs and touch of brown sauce. \$ 10.95

Zuppa Di Pesce-Melody of clams, mussels, shrimps, calamari and scallops served over linguine. 15.95

Blue Fountain Delight-Shrimps & Scallops in scampi sauce served over rice. \$ 12.95

Veal Sinatra-Scaloppini w/artichoke and mushroom in a brandy cream sauce. \$ 13.95

Veal Sorrentino-Topped with eggplant, prosciutto ,mozzarella touch of tomato and white wine.13.95

Pork Chop Campagnola-pan cooked with your choice of sweet or hot cherry peppers.12.95

Grilled Shell Steak-U.S.D.A grilled to perfection. \$ 14.95

Make it Au Piovre for \$1 extra (peppercorn and brandy cream sauce).

Filet of Sole Blue Fountain-Saut®ed with shallots, grape tomato ,herbs and white wine. 10.95

Pollo Boscaiolo-Grilled chicken with saut®ed broccolirabe, mushrooms, and sun dried tomato. 10.95

Shrimp Parmigiana- Breaded and topped with marinara sauce and mozzarella.12.95

****All pasta dishes are served with house salad**

****All Entrees are served with house salad, potatoe and vegetable of the day.**

**GIFT CERTIFICATE AVAILABLE
CATERING ON and OFF PREMISES**