

AUTHENTIC BRICK OVEN

LEXINGTON PIZZA PARLOUR

TRATTORIA ITALIANA

APPETIZERS

Homemade Mozzarella Caprese 14
*Homemade fresh mozzarella, fire roasted peppers,
vine ripe tomatoes, basil*

Roman Artichokes 16
*Crispy long stem Roman artichokes,
white truffle herbed ricotta drizzled with
25 year old balsamic reduction*

Mussels Red/White 15
*P.E.I mussels served with garlic, white wine or a
spicy tomato sauce, grilled peasant bread*

Rice Balls (3 per order) 15
*Choice of: 4 cheese with tomato sauce or
Mushroom served with a truffle aioli*

Sauteed Artichokes & Vegetables 16
*Broccoli rabe, mushrooms, eggplant, tomatoes, garlic,
virgin olive oil. add vegan cheese ~ 3*

Fried Calamari 16
Crispy Calamari, served with marinara sauce

Meatballs (3 per order) 14
Classic Neapolitan meatballs

Ricotta & Prosciutto Bruschetta 15
*Whipped ricotta with clover honey, chives,
hazelnuts & truffle essence*

SALADS

Baby Field Green 13
Goat cheese & black olive croutons

Arugula 14
*Shavings of Parmigiano Reggiano, tomato,
lemon & olive oil emulsion*

Insalata Cruda 14
*Baby arugula, shaved fennel, asparagus, shavings
of Pecorino cheese, lemon & olive oil*

Baby Spinach & Gorgonzola 15
Cranberries, toasted almonds, champagne vinaigrette
ADD GRILLED CHICKEN \$6 OR SHRIMP \$8

AUTHENTIC BRICK OVEN PIZZA 12"

Margherita D.O.C 18
Italian tomato, basil, fresh mozzarella

Di Bufala & Arugula 22
*Italian tomato, bufala mozzarella,
baby arugula*

Quattro Formaggi (4 cheese) 20
*Fresh mozzarella, fontina,
gorgonzola, tallegio*

Alla Vodka 20
*Homemade vodka sauce,
fresh mozzarella, basil*

Salsiccia 21
*Italian tomato, sweet italian sausage,
broccoli rabe, caramelized onions &
red pepper flakes*

La Fellata 22
Prosciutto, fontina & baby arugula

Tre Pomodori (3 tomatoes) 19
*Plum, cherry, sun-dried tomatoes,
grated Parmigiano, fresh mozzarella*

Luna Piena 20
(original "Full Moon")
*Half ricotta calzone & half Margherita
pizza with smoked mozzarella*

Verdura 19
*Italian tomato, fresh mozzarella,
grilled mixed vegetables*

Capricciosella 19
*Fontina, artichokes, mushrooms,
Parmigiano, balsamic glaze*

Napolepapa 19
*Italian tomato, anchovies, capers,
olives, mozzarella*

*Add Meatballs or Prosciutto \$5.00

"MAKE IT GLUTEN FREE" - ADD \$4.00 • SUB VEGAN CHEESE \$3

PASTA

Spaghetti Pomodoro 17
Classic tomato sauce, fresh basil

Rigatoni Bolognese 22
Slow cooked meat ragu

Penne Primavera 21
Sautéed seasonal vegetables, garlic, oil

Spaghetti Carbonara 21
*Crispy pancetta, caramelized onions,
parmigiana, cracked pepper and egg*

Spaghetti A.O.P 18
*Roasted garlic, extra virgin olive oil,
crushed red pepper*

Rigatoni Putanesca 19
Black olives, capers, anchovies, tomato sauce

ADD GRILLED CHICKEN \$6 OR SHRIMP \$8
Substitute gluten or whole wheat pasta ~ add \$3

Linguine Frutti di Mare 26
Mussels, calamari, shrimp & tomato sauce

Linguine Pesto 20
*Garden fresh basil, pine nuts,
Parmigiano*

Penne Vodka 19
Fresh tomato & light cream sauce

Orecchiette Foresta 22
*Homemade sausage,
sautéed mushrooms, broccoli rabe*

Linguine Vongole 25
*Little neck clams & chopped clams,
garlic, parsley, anchovies in a
garlic white wine sauce.*

HOMEMADE PASTA

Six-Layer Meat Lasagna 24
Made with our slow cooked meat ragu

Manicotti 21
*Hand rolled spinach pasta,
ricotta, tomato sauce and
Parmigiano shavings*

Cavatelli 26
*Braised short ribs ragout, rosemary red
wine reduction*

Homemade Raviolis P/A
(Daily selection)

Linguine Nero Fra Diavolo 26
*Homemade black linguine, shrimp,
arugula in a spicy tomato sauce*

Pappardella Con Cime Di Rapa 24
*Spicy sausage, broccoli rabe,
sweet red peppers in a pink vodka sauce*

Risotto del Giorno P/A
(Daily selection)

MAIN COURSES

Grilled Salmon 26
Artichokes, eggplant, white wine reduction

Mushroom & Truffle Oil Risotto 25
*Porcini & cremini mushrooms with
shaved parmigiana*

Chicken Caprese 23
*Chicken Cutlet with fresh tomatoes,
mozzarella, basil and served with fingerling
potatoes, brussel sprouts, garlic white wine*

Braised Short Ribs of Beef 28
*Basil whipped potatoes, balsamic red onions
and natural braising juices*

Grilled Aged Hangar Steak 28
*Rosemary red wine reduction, shoestring
french fries & baby field green salad*

Veal Saltimbocca 27
*Veal cutlets, prosciutto, spinach, mozzarella,
fresh sage & a butter lemon pan sauce
with fingerling potatoes*

LA PARMIGIANA

platter served over linguine pomodoro w/fresh basil

Chicken Parmigiana 24

Meatball Parmigiana 23

Eggplant Parmigiana 23

CLASSICO

Chicken Marsala 24
served with linguine, marsala & mushrooms

Chicken Francese 24
served with linguine, lemon, white wine

Chicken Milanese 24
served with an arugula salad

Veal Marsala 27
served with linguine, marsala & mushrooms

Veal Francese 27
served with linguine, lemon, white wine

We only use the finest organic flour and imported Italian products



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