

LUNCH MENU

GLI ANTIPASTI - APPETIZERS

Calamari con Zucchini Tender Calamari and zucchini, dusted in Flour & quick fried Crisp served with lightly spicy marinara Sauce	11	Mozzarella in Carrozza Crispy Fried Mozzarella Cheese, lightly breaded and served with Tangy marinara Sauce	10
Gamberi Zeffirelli Jumbo Shrimp with Garlic and Lemon Pinot Grigio Wine Sauce	12	Cozze alla Liguria Fresh Mussels steamed with Garlic, Lemon & White Wine Sauce	11
Lumache Boscaiola Snail served with Garlic, Butter Sauce and Scented with Pernod	10	Vongole Casino Baked Stuffed Clams with Garlic sauce, special blend of Seasoning, Bread Crumbs and top with bacon	11
LE ZU	J PPE	- SOUPS	
La Zuppe Del Giorno (Ask Server) Soup of the Day		La Minestra di Vegetali Fresh Home made Style Vegetable Soup	7
LE INSA	ALAT	E - SALADS	
L'Insalata di Cesare * Hearts of Romaine Lettuce, Garlic, Croutons and Homemade Caesar Dressing	9	L'Insalata di Arugula Baby Arugula Salad with shaved Parmigiano, Lemon vinaigrette	9
L'Mozzarella Caprese Slices of Fresh Mozzarella Cheese with Fresh Tomatoes Fresh Basil & EVOO	10	L'Insalata Mista Mixed Baby Greens, Crumble Gorgonzola Cheese with Balsamic Vinaigrette	9
LE PA	STE	- PASTAS	
Pappardelle E Ragu Large Wide Ribbon Pasta tossed with Home-made Veal Ragu Sauce	18	Lasagnette Della Casa Layers of Fresh Pasta, Two Cheeses, Ground Veal in a Light tomato Sauce	18
Cannelloni Fiorentina From Florence! Crepes of home-made Pasta stuffed w Ground Veal, Ricotta Cheese and Spinach in Cream So with Tubular Pasta		Linguine alla Vongole Fresh Little Neck Clams, tossed in Garlic, Oregano, Italian Parsley in a White Wine Sauce, served over Linguine	22
Agnolotti alla Caprese Homemade Pasta filled w/ Buffalo Mozzarella & Basil served wit Butter Sauce, Sage and fresh diced tomatoe	18	Ravioli di Vitelo Homemade Pasta stuffed with Veal, Spinach Parmigiano Cheese, Herbs and Marinara Sauce	19
Ravioli di Aragosta Homemade Ravioli pasta filled with Lobster meat Leeks, Tarragon in a Lobster Sauce	22	Parmigiana Di Melanzana Layers of Eggplant, Mozzarella Cheese Marinara Sauce, served with Linguine	18

More Pasta Dishes are Available at your request (Ask your server)
"Gluten Free Pasta Available"

* These items are cooked to order or may contain raw or undercooked ingredients
* consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



IL POLLAME - CHICKEN

Petto di Pollo Piccata Breast of Chicken sautéed with Lemon, Capers and White Wine Sauce	18	Petto di Pollo Parmigiana Chicken Breast, Breaded & Baked, Mozzarella Cheese, Marinara Sauce served with Linguine	18	
Petto di Pollo Marsala Chicken Breast pan seared with Shiitaki, Portobello mushrooms and Marsala Wine Sauce	18	Pollo alla Romana Chicken Breast topped with Proscuitto and melted Mozzarella Cheese, Mushrooms in a White Wine Sauce	18	
IL VITELLO - VEAL				
Scaloppine alla Marsala The Classic Veal Scaloppine, pan seared with Shiitaki and Portobello Mushrooms with Marsala Wine & Veal Demi Glaze	22	Piccata di Vitello Veal Scaloppine sautéed with Lemon, Capers and White Wine Sauce	22	
Veal Angelica Eggwashed Veal Scaloppine, Sauteed with mushrooms, thyme, brandy cream sauce	24	Cotoletta alla Pamigiana Veal Scaloppine Breaded & Baked with Mozzarella Cheese, Marinara Sauce, served with Linguine	22	
LE FRUTTI DI MARE - SEAFOOD				
Scampi Monte Cristo Jumbo Shrimp sautéed with Garlic & White Wine Sauce OR Tangy Marinara Sauce, served over Linguine	25	Festa di Mare Jumbo Shrimp, Scallops, Calamari, Sautéed with Shallots Fresh Herbs, White Wine & Spicy Marinara Sauce, Over Lingui	26 ne	
Branzino Capri Grilled Mediterranean Sea Bass with Cherry Tomatos, Spring Onions & White Wine Sauce	21	Salmone Grigliato con Insalata di Cesare* Fresh Atlantic Salmon, Grilled OR Blackened served over Caeser Salad	21	
Past Menu Items are Available at your request (Ask your server)				

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Buon Appetito

Regionally Known Veal Chop "The Best in Town since 1991"

Ask your server about our delicious Desserts

Private Rooms available up to 60 people

20% Gratuity will be added for parties of 6 or more

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