



LUNCH



PASTA
VINO
BY LUCIANO LAMBERTI



POLLO E VITELLO

YOUR CHOICE OF:

CHICKEN ~ 14.00 – OR – VEAL ~ 16.00

PARMIGIANA

Lightly fried, topped with mozzarella cheese and marinara sauce, served with pasta

MAXIMO

Sautéed with gourmet mushrooms, fresh chopped tomatoes, fresh herbs, garlic & extra virgin olive oil in a sherry blush wine sauce, topped with fresh asparagus and mozzarella cheese, served over a bed of pasta

MARSALA

Sautéed with gourmet mushrooms in a Marsala wine sauce, served over a bed of pasta

BELLA ROSSA

Sautéed in a shallot brandy cream sauce with mushrooms and sun dried tomatoes, topped with asparagus and mozzarella cheese, served over pasta

SAN MARCO

Lightly breaded grilled cutlet, topped with sliced tomatoes and mozzarella cheese over roasted red onions, garlic & select baby greens, lightly tossed in extra virgin olive oil and lemon

GRIGLIA ~ 13

Char-grilled chicken breast with fresh grilled vegetables and potato of the day

SEAFOOD

WHOLE FISH ~ MARKET PRICE

Fresh whole fish, flown in daily, fillet table side ...
Please ask your server for details!

CRAB CAKE ~ MARKET PRICE

One lump crab cake baked to perfection, served over a brandy cream sauce with a side of potato and vegetable of the day

SALMONE ALLA GRIGLIA ~ 18

Grilled salmon to perfection, served in a balsamic reduction sauce with fresh grilled vegetables and potato of the day

MUSSELS MARINARA ~ 14

Select mussels sautéed in extra virgin olive oil, garlic, white wine lemon sauce, or marinara, served over linguini

CAPELLINI POSITANO ~ MARKET PRICE

Jumbo lump crab meat with garlic and fresh tomatoes, a splash of marinara sauce, herbs and white wine

LINGUINI E CLAMS ~ 14

Fresh clams in the shell, sautéed in extra virgin olive oil with white wine sauce or marinara

SHRIMP & SCALLOPS MARINARA OR FRA DIAVOLO ~ 16

Jumbo shrimp, sea scallops sautéed with garlic, white wine and our fresh marinara sauce (mild or spicy), served over linguini

SHRIMP & SCALLOPS ALLA MEDITERRANEAN ~ 28

Shrimp and pan seared scallops sautéed in a fresh tomato, white wine, extra virgin olive oil sauce, tossed with baby greens and linguini pasta

ZUPPA DI PESCE ~ 18

Jumbo shrimp, sea scallops, mussels, calamari and clams sautéed in a zesty marinara sauce or garlic white wine sauce over linguini

PASTA

YOUR CHOICE ~ 14

PLEASE SELECT A PASTA:

LINGUINI • CAPELLINI • PENNE

WHOLE WHEAT LINGUINI (ADD \$4) • CHEESE RAVIOLI (ADD \$5)

MARINARA ~ Our classic marinara sauce

ALFREDO ~ A creamy Parmesan cheese sauce

POMODORO ~ Chopped tomatoes sautéed in a garlic white wine sauce with a touch of marinara

BOLOGNESE ~ Ground veal and pork with onions, tomatoes, carrots and basil

ARRABBIATE **SPICY** ~ Sliced hot peppers, Italian prosciutto, mushrooms, tomatoes and olives

PRIMAVERA ~ Seasonal vegetables and tomatoes sautéed in extra virgin olive oil and garlic, with a light marinara sauce

ZIANNA ~ Spinach, fresh tomatoes & shallots served in a cherry pink cream sauce, topped with mozzarella cheese (ADD SHRIMP ~ 3.00 EACH)

ALLA VODKA ~ An aurora cream sauce, fresh tomatoes, sun dried tomatoes and a touch of vodka and shallots

EGGPLANT PARMIGIANA ~ Egg-battered eggplant layered with mozzarella cheese and marinara sauce

SAUSAGE & PEPPERS ~ sauteed sausage, peppers, onions and tomatoes, in a garlic white wine sauce with a touch of marinara

ADD MEATBALLS OR SAUSAGE 6.00 • ADD SHRIMP 3.00 EACH
ADD CHICKEN 6.00 • SUBSTITUTE VEGETABLE FOR PASTA 6.00

PIZZA

GOURMET 12" PERSONAL PIZZA

YOUR CHOICE ~ 14.00

(Each additional topping, please add \$2)

PLEASE NOTE: OUR PIZZA IS "WELL DONE"

CAPRI

mozzarella cheese, broccoli, spinach, tomatoes & garlic

MARGHERITA

topped with tomato sauce, fresh mozzarella cheese and basil

BUFFALO

topped with buffalo chicken, mozzarella cheese, drizzled with ranch dressing

MEATBALLS & RICOTTA

mama rosa's famous meatballs

ARUGULA

mozzarella cheese, arugula, bruschetta salsa, prosciutto and parmesan cheese

WHITE CHEESE

mozzarella, romano & ricotta cheese

CELLINI

mozzarella cheese, sauteed spinach, roasted garlic and ricotta cheese

WELCOME TO
LUNCH



**PASTA
VINO** BY LUCIANO LAMBERTI

SHARING CHARGE - 10.00 PER PERSON. AN 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.

APPETIZERS

FRIED TOMATO ~ 17

Tomatoes lightly breaded in Chinese bread crumbs, topped with lobster meat in a champagne cream sauce

MELANZANE RIPIENE ~ 13

Eggplant stuffed with spinach, roasted peppers & mozzarella, served with a roasted garlic cream sauce

CLAMS OR MUSSELS POSILLIPO ~ 12

Fresh garlic and lots of spices, your choice of red or white sauce

CALAMARI FRITTI ~ 14

Lightly fried calamari, sweet potatoes and hot peppers served with a side of marinara sauce

CAPRESE ~ 11

Fresh tomatoes, basil, & mozzarella tossed with garlic, extra virgin olive oil & spices

CLAMS CASINO ~ 12

garlic and seasoned bread crumbs

BROCCOLI RABE AND SAUSAGE ~ 16

Sautéed with fresh garlic and extra virgin olive oil

MEATBALLS AND RICOTTA CHEESE ~ 13

ROASTED PEPPERS & MOZZARELLA ~ 11

Homemade marinated roasted peppers with extra virgin olive oil, garlic & fresh herbs with fresh mozzarella

BRUSCHETTA ~ 9

A fresh blend of plum tomatoes, onions, extra virgin olive oil, served over crispy seasoned Italian bread slices

ZUPPA DE GIORNO ~ BOWL 6

RAW BAR

CLAMS ON THE HALF SHELL ~ 14

Half dozen little necks

OYSTERS ON THE HALF SHELL ~ 18

Half dozen oysters ... Ask your server for the oyster of the day!

SALADS

TRADITIONAL CAESAR SALAD ~ 10

Romaine lettuce and croutons tossed with Caesar dressing and Romano cheese

BLACKENED SALMON ~ 17

Salmon fillet blackened to perfection, served with almonds, seasonal fresh fruit and feta cheese, topped with our homemade orange balsamic dressing

CAFFE SALAD ~ 10

Iceberg and romaine lettuce tossed with red onions, tomatoes, cucumbers, and fennel with our homemade dressing, extra virgin olive oil and red wine vinegar

ADD CHICKEN 6.00 • ADD SHRIMP 3.00 EACH

ADD SALMON 8.00

SANDWICHES

All Sandwiches are Served with French Fries

CRAB CAKE SANDWICH ~ MARKET PRICE

Served with lettuce, tomato & red onions

CHICKEN & BROCCOLI RABE ~ 15

Fresh chicken breast, topped with broccoli rabe, roasted peppers and imported provolone cheese

CHEESEBURGER OR HAMBURGER ~ 15

Char-grilled, served with lettuce, tomato, onions and American cheese

ARUGULA BURGER ~ 15

Arugula, tomato, avocado and mozzarella cheese

BLACKENED BURGER ~ 15

Seasoned blackened burger, topped with jalapeños, lettuce, tomato and bleu cheese

CHICKEN PARMIGIANA ~ 15

Chicken breast lightly breaded and deep fried, topped with mozzarella cheese and marinara sauce

EGGPLANT PARMIGIANA ~ 15

Eggplant lightly breaded and deep fried, topped with mozzarella cheese and marinara sauce

MEATBALL PARMIGIANA ~ 15

Our homemade meatballs topped with mozzarella cheese and marinara sauce

YOU MAY SUBSTITUTE FRENCH FRIES WITH VEGETABLE OR HOUSE SALAD 5.00

VEGETABLES

BROCCOLI RABE ~ 9

Sautéed with fresh garlic and extra virgin olive oil

SPINACH ~ 6

Sautéed with fresh garlic and extra virgin olive oil

BROCCOLI ~ 6

Sautéed with fresh garlic and extra virgin olive oil

ASSORTED VEGETABLES ~ 9

Grilled vegetables to perfection

DESSERTS

Please ask your server to show you today's selections

BEVERAGES

Coffee • Tea • Milk • Soda ~ 3.00 Espresso ~ 5.00
Cappuccino ~ 5.00 (No Free Refills)



LET PASTA VINO HOST YOUR NEXT EVENT

Private Affairs, Wedding Receptions, Baby Showers, any Special Occasion

GIFT CERTIFICATES AVAILABLE



PASTA
VINO

BY LUCIANO LAMBERTI



"She was the sun to our universe and wherever she was, there was light... and food..."

MAMA ROSA LAMBERTI



Rosina Lamberti
02/06/26 - 12/20/16

From her humble beginnings in a small coastal town just outside of Naples, Italy, Mama Rosa Lamberti was devoted to strong family and communal traditions. Her passion for food and cooking was omnipresent and it was how she kept four generations connected as family and as friends.

We continue to uphold Mama Rosa's tradition of bringing family and friends together by sharing the joy of food made from handed-down recipes using only the highest quality ingredients, but most of all, made with passion.

Her exceptional talent in the kitchen remains an inspiration to us all.