LUNCH SPECIALS

MONDAY – SATURDAY 11am to 4pm

SALADS 17.00 —

Spinach Artichoke Salad

baby spinach topped with artichokes and shredded parmesan, house vinaigrette

Gorgonzola Salad

mixed mesclun greens topped with fresh tomatoes, onions, walnuts and crumbled gorgonzola cheese, balsamic vinaigrette

Greek Salad

tossed garden salad topped with fresh tomatoes, kalamata olives, feta cheese, grape leaf, green peppers, cucumbers, red onions and house vinaigrette

Toasted Walnut & Goat Cheese Salad

arugula topped with toasted walnuts, craisins, fresh tomatoes, encrusted goat cheese, creamy garlic dressing

Fresh Mozzarella & Tomato

fresh mozzarella, diced tomatoes, red onion, fresh garlic over salad greens

Cold Antipasto

Boar's Head italian cold cuts, rolled together with provolone, fresh mozzarella, roasted red peppers, house dressing

Grilled Portobello

marinated portobello mushrooms with red roasted peppers and fresh mozzarella over mesclun greens, raspberry vinaigrette

Summer Salad

arugula greens topped with sweet pecans, crumbled goat cheese and mouth-watering strawberries

Mango & Arugula Salad

topped with pickled onions and caramelized pecans, light lime vinaigrette

Avocado & Bean Salad

romaine lettuce topped with sliced avocado, garbanzo beans, diced tomatoes, cucumbers, pine nuts, pickled red onions

Spinach Pecan Salad

baby spinach topped with bleu cheese, caramelized pecans, raspberry vinaigrette

Roasted Beet Salad

freshly prepared topped with toasted walnuts, gorgonzola cheese and arugula in a light olive oil dressing

- SALADS 20^{.50} —

Grilled Chicken Garden Salad

Grilled Chicken Caesar Salad

romaine lettuce topped with croutons and shredded parmesan, caesar dressing

Warm Spinach & Chicken Salad

fresh spinach topped with mushrooms, bacon, sliced egg, red onions, breaded chicken cutlets, warm red wine vinaigrette

Blackened Chicken Salad

spicy chicken served over spring mix topped with red peppers and cucumbers, freshly squeezed lemon and olive oil

Buffalo Chicken Salad

strips of chicken breast tossed in a spicy buffalo sauce over mixed greens, celery, carrots, red onions, bleu cheese dressing

Add To Your Salad

Chicken 3.75 • Salmon (6oz) 13.50 Skirt Steak (6oz) 14.50 • Shrimp (3) 5.75

HAND HELDS

all hand held's include french fries

WRAPS

whole wheat or mediterranean herb

California

grilled chicken, lettuce, tomato, roasted red peppers, house dressing 16

Portobello

mushrooms, roasted red peppers, fresh mozzarella, mesclun greens, raspberry vinaigrette 14

Vegetable

grilled zucchini, squash, artichokes, onions, roasted tomatoes, arugula, lite lime vinaigrette 14

Buffalo Chicken

buffalo style chicken, celery, carrots, lettuce, bleu cheese dressing 16

Greek Chicken

grilled chicken, cucumbers, peppers, red onions, feta cheese, lettuce, house dressing 16

Strawberry Caprino

arugula greens, tossed with caramelized pecans, crumbled goat cheese, strawberries, balsamic glaze 14

BUILD YOUR OWN PASTA

fettuccine . rigatoni . linguine . penne . ravioli spaghetti . cappellini . cheese tortellini

marinara . tomato . butter . garlic & oil 15 vodka . pesto . alfredo . bolognese meat sauce . pink sauce . garlic cream gorgonzola cream 17.25

PASTA 20.00

Penne with Spinach

fresh spinach, plum tomato cream sauce

Penne Caprese

penne tossed with fresh tomatoes, garlic and oil sauce topped with fresh mozzarella

Penne with Escarole & Beans

cannellini beans, escarole, Italian plum tomatoes sautéed, fresh garlic, olive oil

Penne Carmellato

penne tossed with sautéed prosciutto, cippolini onions, roasted tomatoes in a light butter fresh oregano sauce

Penne Caprino

wild mushrooms, fresh spinach tossed with penne in a roasted garlic goat cheese sauce

Ravioli with Fresh Spinach

alfredo style ravioli sautéed with fresh spinach prepared in a light cream and cheese sauce

Mushrooms Peas & Asparagus

sautéed fresh mushrooms, peas, asparagus in a cream sauce, over penne

Penne Casalinga

penne pasta tossed with sun dried tomatoes, broccoli, garlic cream sauce

Penne Gorgonzola

tossed with gorgonzola cheese, fresh spinach, sharp cream sauce

Spaghetti Medley

broccoli florets, fresh spinach, diced tomatoes sautéed in olive oil and garlic tossed with pasta and parmesan cheese.

Capellini Fiorite

broccoli florets, sun dried tomatoes, artichoke hearts, roasted peppers in a garlic and oil sauce over capellini pasta

PANINIS

on grilled flatbread (no bread substitutions)

Grilled Portobello

roasted red peppers, fresh mozzarella 14 Grilled Vegetable

zucchini, artichokes, squash, onions,

roasted tomatoes, fresh mozzarella 14

Grilled Chicken

broccoli rabe, fresh mozzarella 16

Blackened Chicken

roasted red peppers, fresh mozzarella, sliced tomato 16

FOCACCIA SANDWICHES

Grilled Eggplant

topped with red roasted peppers, fresh mozzarella, basil, sun-dried tomato pesto 15

Grilled Portobello

topped with fresh mozzarella and basil pesto 15

Chicken Gorgonzola

topped with gorgonzola, fresh tomatoes, cipollini onions and mozzarella 16

Sliced Grilled 9oz Steak

crispy onions, melted mozzarella 21.00

PIZZA CORNER

12" ROUND (6 SLICES)

All other pizza available upon request

Neapolitan

thin crust pizza with mozzarella, tomato sauce 14

Florentine

a crispy round pie topped with ricotta, spinach, black olives, mozzarella, herb plum tomato sauce 15

Margherita

virgin olive oil 15

traditional neapolitan pizza with mozzarella, fresh diced tomato, basil sauce & a touch of

Burrata

crispy round pie with arugula roasted tomatoes, buratta, balsamic drizzle 16.25

Spicy Italian

crispy thin round pie with hot Italian sausage, cherry peppers, ham capicola, fresh mozzarella, tomato sauce 16.25

Spinach & Broccoli

thin crusted round pizza with spinach, broccoli, ricotta, mozzarella 16.25

Gluten Free

thin 12" rice flour crust topped with fresh mozzarella, herb plum tomato, basil 19.50

12" SQUARE (6 SLICES)

Sicilian

thick crust pan pizza with mozzarella cheese and tomato sauce 19.25

Grandma

thin-crusted pan pizza with Italian plum tomatoes, basil, garlic, mozzarella 19.25

Before placing your order, please inform your server if a person in your party has a food allergy.

*This menu item can be cooked to order. Consuming raw or undercooked meat, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.



of Babylon Village

STARTERS

CALAMARI

Calamari Arrabbiata

golden fried with cherry peppers and hot pepper in marinara sauce 21.50

Thai Calamari

lightly fried, tossed with cilantro and fresh mangos, drizzled with a sweet chili aioli 22.50

Calamari Calabrese

golden fried with broccoli rabe, cherry peppers, roasted garlic and oil sauce, topped with gorgonzola cheese 24.75

APPETIZERS —

Mozzarella Sticks 10.75

Jumbo Baked Clams

chopped clams, seasoned breadcrumbs stuffed in a cherrystone shell 12.00

Clams Oreganata

whole, covered in toasted breadcrumbs 13.00

Coconut Shrimp

golden fried, flaked with coconut, with a thai chili sauce and pineapple salsa 14.50

Stuffed Mushrooms

crabmeat filling 15.75

Italian Style Fries

scallions, crispy prosciutto, mozzarella 12.00

Meat Rolls

minced pepperoni, meatballs, sausage and mozzarella cheese seasoned and wrapped in an fried egg roll 12.00

FOR THE TABLE -

Eggplant Stack

breaded eggplant layered with fresh mozzarella, roasted peppers, sliced tomatoes topped with arugula and balsamic glaze 18.75

Classic Sampler

baked clams, stuffed mushrooms, fried calamari, mozzarella sticks with marinara sauce 25.75

Fritto Misto

a mix of zucchini, mozzarella sticks, calamari, mini rice balls 25.75

Cold Antipasto

Boar's Head italian cold cuts rolled together with provolone, fresh mozzarella, roasted red peppers, house dressing 23.75

SOUP

Pasta Fagioli • Minestrone Soup of the day 7.75

SIGNATURE PASTA

Stuffed Rigatoni Bolognese

rigatoni stuffed with ricotta, sautéed with mushrooms and peas in a bolognese sauce with melted mozzarella 26.25

Sicilian Style Spirals

sautéed cubed eggplant, onions, mushrooms, and peas in a plum tomato sauce tossed with fresh spiral shaped pasta with melted mozzarella and toasted breadcrumbs 24.75

Chicken Meatball Mafalda

chicken meatballs and spinach in a pink sauce baked with ruffled sheets of fresh pasta, fresh mozzarella 27.00

Rigatoni Mulberry

crumbled chicken sausage, diced tomatoes, cannellini beans and broccoli rabe in garlic & olive oil 24.75

BAKED CLASSICS

Baked Ziti

topped with meat sauce 19.50 Lasagna 19.50

Eggplant Rollatini

served with pasta 21.50

Eggplant Parmigiana

served with pasta 21.50

Chicken Parmigiana

served with pasta 24.75
Ravioli 19.50

SAUSAGE

Broccoli Rabe & Sausage

broccoli rabe, sweet sausage sautéed with olive oil, fresh garlic over pasta 25.75

Sausage, Peppers & Potatoes

sweet sausage sautéed with potatoes, peppers, onions in a marinara sauce, served with pasta 22.50

KIDS CORNER (12 & UNDER)

includes 12oz beverage & mini ice cream

Twin Slices 10.00
Penne Pasta 10.00
Ravioli 10.00
Spaghetti & Meatball 11.00
Baked Ziti Topped With
Meat Sauce 11.00
Penne Alla Vodka 11.00
Linguine Alfredo 11.00
Chicken Cutlet Parmigiana 12.00
Chicken Fingers With
French Fries 12.00

LAND

OUR CHICKEN IS ANTIBIOTIC & HORMONE FREE

Chicken Gorgonzola

chicken breast encrusted with gorgonzola, breadcrumbs, pesto country style mashed potatoes, grilled asparagus 29.50

Chicken Scarpiello

sautéed sweet italian sausages, hot cherry peppers and bell peppers in a white wine sauce with roasted potatoes (bone in, 1/2 roasted chicken) 27.00

Grilled Chicken Primavera

marinated grilled breast of chicken served over sautéed vegetables 25.75

Chicken or Veal Francese

breast of chicken or veal dipped in egg, sautéed in butter and white wine in its own special sauce 24.75 / 31.75

Chicken or Veal Marsala

tender medallions sautéed with mushroom, sweet marsala wine sauce, with pasta 24.75 / 31.75

Veal Saltimbocca

over spinach sautéed with prosciutto & mushrooms, topped with mozzarella in a sage marsala sauce 33.75

12 oz. Pork Chop

center cut, breaded in italian seasoned panko breadcrumbs, spinach, country style mashed potatoes 30.75

Skirt Steak*

grilled 9oz skirt steak topped with crispy onions with roasted potatoes and a vegetable trio 32.75

SFA

Stuffed Flounder With Crabmeat

broiled flounder with a crabmeat stuffing prepared scampi style laced with italian breadcrumbs, vegetable trio 37.50

Grilled Salmon

fresh salmon grilled with zucchini, squash and roasted potatoes 29.50

Seafood Combo

Seafood Combo shrimp, calamari, mussels,

clams, spicy italian plum tomato sauce, over linguine 35.50 add 5oz lobster tail +11.25

Frutti di Mare

shrimp, mussels, clams and lump crabmeat in a pink seafood sauce over angel hair pasta 38.25

Shrimp Scampi

garlic hutter sauce

broiled in a garlic butter sauce, laced with breadcrumbs over risotto 29.00

Mussels Marinara

sauce over linguine 25.75

White Clams Sauce
fresh chopped little neck clams,
white clam sauce
over linguine 29.50

prepared in an italian plum tomato