



Lunch Menu 11:00am – 3:00pm

Pick one from each category for \$15

STARTERS

Cup of Italian Wedding Soup

Mini-meatballs, spinach, and noodles in a flavorful broth

Wedge Salad

Wedge of iceberg lettuce with bacon, Italian blue cheese dressing, and grape tomatoes

MAIN

Chicken Caesar Ciabatti

Grilled chicken with romaine, tomato, red onion, and Caesar dressing on ciabatta

Nonna's Caprese Bake

Cresto de Gallo noodles tossed in a creamy cheese sauce; baked with roasted grape tomatoes and fresh mozzarella.

Garnished with chopped fresh basil.

Firenze's Chefs Salad

House blend of arugula, iceberg, and spinach topped with chopped Genoa salami, capicola ham, provolone and Pecorino-Romano cheeses, egg, tomato, olives; tossed with red wine vinaigrette

DESSERT

Bocce Ball Cake

A delicious amaretto cake, topped with an orange glaze

Chocolate-Raspberry Cake

A rich, moist chocolate-raspberry cake.

Ice Cream Sundae

A timeless classic; vanilla ice cream with chocolate syrup, whipped cream, and a cherry



Dinner Menu 3:00pm - Close

Pick one from each category for \$35

STARTERS

Cup of Italian Wedding Soup

Mini-meatballs, spinach, and noodles in a flavorful broth

Wedge Salad

Wedge of iceberg lettuce with bacon, Italian blue cheese dressing, and grape tomatoes

Glass of Wine

Choice of house Chianti, or our house Pinot Grigio

MAIN

Tortellini Gamberetto

Tri-color cheese tortellini in a garlic-alfredo sauce with grilled shrimp and fresh baby spinach

Veal Oscar

Tender sautéed veal topped with asparagus and lump crab topped with Old Bay® cream sauce over spaghetti

Gnocchi with Veal Ragu

Handmade potato dumplings in a piquant veal ragu

Rockfish al Cartoccio

Rockfish fillets baked with aromatic herbs and vegetables in parchment paper

DESSERT

Bocce Ball Cake

A delicious amaretto cake, topped with an orange glaze

Chocolate-Raspberry Cake

A rich, moist chocolate-raspberry cake.

Ice Cream Sundae

A timeless classic; vanilla ice cream with chocolate syrup, whipped cream, and a cherry