

## LUNCH

### Appetizers

**Bleecker Street Greens 14**

Fresh escarole sautéed with prosciutto, hot cherry peppers, & Locatelli cheese, topped with seasoned breadcrumbs

**Fried Meatballs 14**

Three meatballs with a side of marinara & shaved Locatelli cheese

**(G) Stuffed Cherry Peppers 14**

Hot cherry peppers filled with crumbled sausage & cheese, topped with mozzarella & marinara

**(G) Lemon Herb Baby Lamb Chops 17**

Served with a chimichurri sauce

**(V) Long Stem Artichokes 14**

Seasoned with spicy tomato oil & baked with seasoned breadcrumbs

**(V) Smoked Gouda Arancini 15**

Served on a bed of spicy tomato oil

**Fried Calamari 15**

Traditional served with marinara or Fra Diavolo  
(G) Gluten free available

**Seared Blackened Seared Scallops 17**

Served with a pomegranate syrup & a mango relish

**(G) Karen's Catering Shrimp Cocktail 13**

Three U-10 jumbo shrimp with spicy cocktail sauce

**Roasted Red Pepper Shrimp 16**

Sautéed with fresh garlic, chopped cherry tomatoes & roasted red peppers. Served with crostini

**Steamed Little Neck Clams 17**

A dozen steamed clams served with drawn butter

**Maple Candied Pork Belly 15**

Topped with spiced pecans & fried apple crisps

## Salads

**Roasted Salmon Salad 17**

Spinach, dried cranberries, red onion, sliced almonds, & goat cheese. Served with red wine vinaigrette

**Blue Beef Salad 17**

Grilled flat iron steak over romaine with balsamic vinaigrette, roasted red pepper, marinated artichoke hearts, pepperoncini & crumbled bleu

**The Nuts & Berry Salad 16**

Mixed greens topped with grilled chicken, strawberries, blueberries, toasted pecans & goat cheese. Served with balsamic vinaigrette

**The "WEDGE" 15**

Topped with creamy & crumbly bleu cheese, cherry tomatoes, red onion, candied pecans, & crumbled bacon. Drizzled with a balsamic reduction

**(V) Caesar Salad 11**

Fresh hearts of romaine tossed with our own Caesar dressing, croutons & parmesan

**(G)(V) Caprese Salad 14**

Layered vine ripened tomatoes, fresh mozzarella, basil & drizzled with a balsamic reduction

**Traditional Antipasto 16**

A traditional Italian insalata with Genoa salami, provolone, capicola, olives, tuna, tomato, hardboiled egg, artichoke hearts & marinated roasted peppers served on a bed of mixed greens. Served with Italian dressing

**Warm Spinach Salad 13**

Mushrooms, egg, tomato & red onion topped with a warm bacon dressing

**(V) Autumn Golden Beet Salad 13**

Mixed greens topped with roasted golden beets, goat cheese, mandarin oranges, candied walnuts. Served with raspberry vinaigrette

**Add-on:**

Grilled Chicken 6      Grilled Steak 10  
(3) Sautéed Shrimp 6      (3) Grilled Scallops 8

## Soups

Soup du jour • Greens & Beans • Pasta Fagioli  
Cup 3 Bowl 6

## LUNCH

### Sandwiches & Burgers

All sandwiches and burgers are served with kettle chips.

Substitute fries 1, rice pilaf 1, vegetable 2

Gluten free roll (G) add 3

**The Beef & Brie 16**

Warm sliced roast beef, caramelized onions, melted brie on toasted ciabatta. Served with Au jus

**Gianelli Sausage Sandwich 15**

Topped with sautéed onion and peppers  
On a long roll

**Smoked Gouda-Turkey Club Wrap 16**

Turkey, smoked gouda, bacon, lettuce, tomato & basil aioli in a grilled tortilla wrap

**Chicken Caesar Wrap 16**

Fresh hearts of romaine tossed with Caesar dressing, croutons & grilled chicken in a grilled tortilla wrap

**Fried Haddock Sandwich 16**

Served on a long roll with tartar sauce

**Roasted Turkey & Apple Sandwich 16**

Warm sliced roasted turkey breast, gouda, apples, & cranberry mayonnaise on a brioche roll

**Turkey BLT 15**

Turkey, bacon, lettuce, tomato, and mayonnaise on toasted dark rye

**Cheeseburger 16**

Half-pound patty served on a toasted bun with lettuce, tomato & onion with choice of American, Provolone or Swiss

**Additional Burger Toppings 1.00 each:**

Sautéed onions, mushrooms, or peppers

Add Bacon 2.00

## Entrées

All entrées include your choice of house side salad or cup of soup.

Upgrade to bowl of soup 3 Add Caesar 4 Add crumbly bleu 2

(G) Gluten free available

**Sesame Crusted Ahi Tuna 18**

Seared, and drizzled with soy aioli & wasabi cream  
Served with a spicy Korean cucumber salad

**Haddock Oreganata 17**

White wine, lemon butter & seasoned breadcrumbs  
Served over rice pilaf

**(G) 8 oz. Open Faced NY Strip Steak 20**

Topped with onion rings over Texas toast

**(V) Julie's Signature Pasta Pie 17**

Capellini tossed in a light alfredo sauce, baked in a mushroom crust, & served on a bed of marinara

**(V) Sicilian Cavatelli & Broccoli 16**

Imported cavatelli pasta tossed with broccoli, mushrooms, olive oil, garlic & Locatelli cheese

**The Original Chicken Riggies 15**

Rigatoni tossed with boneless chicken breast & chopped cherry peppers, with homemade marinara sauce, fresh basil, scallions & Pecorino Romano cheese

**Sub Vodka Sauce add \$2.00**

**(G) Toni's Chicken 17**

Lemon pepper grilled chicken served with broccoli

**Chicken Parmesan 17**

Lightly breaded chicken cutlet topped with red sauce, mozzarella & parmesan. Served over linguine

**Chicken Française 17**

Egg battered chicken breast with lemon-white wine butter sauce  
Served with rice pilaf

**(V) Eggplant Parmesan 16**

Sliced eggplant baked with mozzarella & marinara sauce

*20% gratuity will be added to parties of 8 or more  
Sorry we are unable to provide separate checks for  
parties of 10 or more*

*Gluten Free (G)                      Vegetarian (V)*

*Allergen information for menu items is available.*

*Please ask an employee for details.*