

LUNCH

Appetizers

Bleecker Street Greens 15

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

Fried Meatballs 15

Three meatballs with a side of marinara & shaved Locatelli cheese

(G) Stuffed Cherry Peppers 15

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

(G) Lemon Herb Baby Lamb Chops 18

Served with a chimichurri sauce

(V) Long Stem Artichokes 15

Seasoned with spicy tomato oil & baked with seasoned breadcrumbs

Fried Calamari 16

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

Seared Blackened Seared Scallops 18

Served with a pomegranate syrup & a mango relish

(G) Karen's Catering Shrimp Cocktail 14

Three U-10 jumbo shrimp with spicy cocktail sauce

Roasted Red Pepper Shrimp 17

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

Steamed Little Neck Clams 18

A dozen steamed clams served with drawn butter

(V) Smoked Gouda Arancini 16

Served on a bed of spicy tomato oil

Salads

Roasted Salmon Salad 18

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

Blue Beef Salad 18

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

The Nuts & Berry Salad 17

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

The "WEDGE" 16

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 15

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

Traditional Antipasto 17

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 14

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

(V) Autumn Golden Beet Salad 14

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 17

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 17

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

Chicken Caesar Wrap 17

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

Fried Haddock Sandwich 17

Served on a long roll with tartar sauce

Roasted Turkey & Apple Sandwich 17

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

Turkey BLT 15

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

Cheeseburger 17

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 19

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

Haddock Oreganata 18

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 18

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

(V) Sicilian Cavatelli & Broccoli 17

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

The Original Chicken Riggies 16

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 18

Lemon pepper grilled chicken served with broccoli

Chicken Parmesan 18

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

Chicken Française 18

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

(V) Eggplant Parmesan 17

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.