

Ristorante Tavola Di Lisi

Antipasti Freddi

Antipasto Rustico • prosciutto, sopressata, sharp provolone, fresh mozzarella, roasted peppers, cured olives, artichoke hearts and tomato bruschetta \$9

Insalata D'Arugola • fresh arugula tossed with thin sliced roasted peppers, walnuts in a lemon garlic dressing, finished with shredded parmigiano \$9

Fantasia • marinated grilled portabella mushrooms, roasted peppers and buffalo mozzarella \$11

Insalata Caprese • a light bed of mixed greens, topped with sliced fresh mozzarella and plum tomatoes, finished with fresh basil, olive oil and balsamic demi glaze \$8.5

Insalata Siciliana • plum tomato wedges, red onions and black cured olives, all tossed with oil and red wine vinegar, finished with fresh basil \$8

Bruschetta Di Lisi • zucchini and yellow squash grilled with olive oil and fresh herbs, marinated with balsamic vinegar \$8

Insalata Della Casa • spring mix lettuce tossed with tomato bruschetta, shredded mozzarella, black cured olives and house dressing \$7

Insalata Di Cesare • romaine lettuce tossed with focaccia croutons and caesar dressing, topped with shredded parmigiano \$7

Insalata Di Lisi • fresh spinach, orzo pasta, sundried tomato, pine nuts, all tossed with roasted garlic lemon vinaigrette, finished with gorgonzola cheese \$9

UPGRADE YOUR SALAD...

GRILLED CHICKEN \$2.5 BLACKENED CHICKEN \$3
ROASTED PEPPERS \$2.5 FRESH MOZZARELLA \$2.5

Antipasti Caldi

Zuppa Di Vongole • a dozen littlenecks sautéed with garlic, a mix of herbs in a white wine sauce \$12

Broccoli Rapini • sautéed broccoli rabe with garlic \$8

Calamari Fritti • calamari seasoned in flour and fried \$9

Zuppa Di Cozze • mussels in a red or white sauce \$8

Melanzane Pomodoro • pan fried sicilian eggplant topped with fresh tomato sauce and basil, finished with shredded parmigiano \$7.5

Peperoncini Picanti con Salsiccia • long hot peppers and sausage sautéed with garlic chopped tomatoes \$7

Mozzarella in Carozza • smoked mozzarella breaded and fried, served on a bed of arugula \$7.5

Zuppe • pasta fagioli, italian onion, soup of the day Cup \$3.5 Bowl \$5.5



Monday

Dinner \$13 Half \$9

Pasta

Meatball or Sausage

Bolognese or Garlic & Oil

Alfredo or Rosé

Tuesday

Oven Baked

Dinner \$14 Half \$10

Lasagna or Eggplant Parm

Stuffed Shell or Manicotti

Ravioli or Trio of Pasta

Wednesday

Pescatore Risotto

Dinner \$21 Half \$16

Mushroom Risotto

Dinner \$19 Half \$15

Di Lisi Risotto

spinach, chicken and fresh tomato

Dinner \$18 Half \$14

Thursday

Braciote Al Ragù

Dinner \$16 Half \$12

Osso Buco

Dinner \$18 Half \$13

Fri & Sat

SPECIAL OF THE DAY

Sunday

FAMILY STYLE

Primi

Gamberi Valeria • flambé vodka with shrimp, crabmeat, sundried tomatoes and fresh tomatoes in a light cream sauce, served over fettuccine
Dinner \$22 Half \$15

Gnocchi Capri • tomato basil cream sauce tossed with potato gnocchi and mozzarella Dinner \$15 Half \$11

Penne Pomodoro • sautéed onions, fresh tomatoes and basil, tossed with penne and finished with parmigiano cheese Dinner \$14 Half \$10

Penne ala Vodka • flambé vodka with pancetta in a chopped tomato cream sauce tossed with penne
Dinner \$15 Half \$11

Linguine Antonio • pan fried zucchini, fresh tomato and black cured olives with garlic and oil, tossed with linguine Dinner \$15 Half \$11

Papardelle Porcini • wide pasta and chicken in a porcini brandy cream sauce Dinner \$16 Half \$12

Ravioli Aurora • ravioli stuffed with lobster meat, topped with aurora sauce, sauteed garlic and chopped tomato in a sherry wine cream sauce, finished with basil Dinner \$17 Half \$13

Penne al Sole • asparagus, mushrooms and sundried tomatoes sauteed with onions and truffle oil in white wine sauce Dinner \$14 Half \$10

Fettuccine Nerone • black fettuccine tossed with grilled chicken in a pesto cream sauce
Dinner \$16 Half \$12

Pescatore • shrimp, calamari, mussels and clams sautéed with white wine and garlic, served over linguine
Dinner \$21 Half \$16

Granchi con Vongole • crabmeat and clams sautéed with garlic in a white or red sauce over capellini
Dinner \$21 Half \$16

Gamberi or Scaloppi Scampi or Fra Diavolo •
Dinner \$19 Half \$13

Secondi

Vitello Giacomo • veal and shrimp dipped in olive oil and breadcrumbs, then grilled and topped with sautéed roasted peppers, capers, basil and crabmeat in a garlic white wine sauce Dinner \$23 Half \$17

Pesce ala Griglia • your choice of tuna, salmon or mahi mahi, topped with garlic, fresh tomatoes and capers in a white wine sauce Dinner \$17 Half \$13

Bistecca • 12 oz. new york strip grilled to your liking, topped with sautéed garlic and white wine reduction Dinner Only \$19

Vitello con Granchi • sautéed veal and jumbo crabmeat with garlic in a sherry wine cream sauce, finished with basil
Dinner \$20 Half \$15

Pollo Agro e Dolce • chicken sautéed with onions in a balsamic vinaigrette reduction, topped with toasted pine nuts Dinner \$16 Half \$12

Pollo Sorrento • chicken dipped in egg, sautéed with garlic and topped with prosciutto, pan fried eggplant and mozzarella in a blush chopped tomato sauce Dinner \$17 Half \$13

Vitello Concetta • veal stuffed with prosciutto and fresh mozzarella, sautéed with fresh sage and mushrooms in a port wine sauce Dinner \$18 Half \$14

Vitello Salvatore • veal scallopine grilled and topped with caramelized red, yellow and long hot peppers in a triple sec liquor, finished with orange segments Dinner \$18 Half \$14

Pollo Principessa • chicken breast sautéed with garlic, roasted peppers and asparagus, finished with white wine sauce, topped with smoked mozzarella Dinner \$17 Half \$13

Vitello Carmela • veal sautéed with shallots and porcini mushrooms in a gorgonzola cream sauce Dinner \$19 Half \$15

Pollo Ripieno Fiorentino • stuffed chicken with sautéed onions, spinach, mushrooms and sundried tomatoes, topped with a garlic cream sauce Dinner \$17 Half \$13

Pollo or Vitello Parmigiana/Marsala/Francaise Veal • Dinner \$17 Half \$14 Chicken • Dinner \$16 Half \$13



Ristorante *Tavola Di Lisi*

Tascha Di Pizza

a pizza shell, lightly baked and stuffed with arugula, tomatoes, shredded prosciutto and sharp provolone, finished with olive oil
\$11

PERSONAL PIZZA

10' INCH PERSONAL PIZZA

Salvo's Special

a light brush of garlic & olive oil, topped with sundried tomatoes, grilled chicken, spinach and mozzarella
\$10

Insalata Pizza

pizza shell (warm) topped with a house garden salad & shredded mozzarella
\$9

Margarita

a light brush of garlic & olive oil, topped with fresh plum tomatoes, basil & mozzarella
\$9

Napoli

traditional napolitana with seasoned chopped tomatoes and mozzarella, finished with oregano
\$7

Principessa

a light brush of garlic & olive oil, with roasted peppers, asparagus, caramelized onions and mozzarella
\$11

Campagnola

a light brush of garlic & olive oil, broccoli rabe, spicy sausage and mozzarella
\$11

Bianca Neve

garlic & oil, ricotta cheese and mozzarella
\$10

Baronessa

caramelized onions, black cured olives, fresh tomatoes and gorgonzola cheese
\$11

Beverages

FREE REFILLS ON BEVERAGES Coffee, Decaf, Hot Tea or Decaf Tea \$2.29

Coke, Diet Coke, Sprite, Birch Beer, Iced Tea, Raspberry Iced Tea and Lemonade \$2.49

Milk \$2.99 Chocolate Milk \$3.49 Hot Cocoa \$2.49 San Pelligrino 250 ml. \$1.99 San Pelligrino 500 ml \$2.99
San Pelligrino 1 Liter \$3.99 Acqua Panna 750 ml. \$2.99

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGG PRODUCTS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS



PICTURES BY GIACOMO DI LISI