

#### FIRST PLATES



Soup di Giorno	priced daily
Upper Crust's Antipasto	20.00
Garlic Bread	6.00
with mozzarella	7.00
Grilled Flatbread	10.75
with fontina, caramelized onions topped	
with cherry tomatoes and baby arugula	
Mini Eggplant Parmesan	8.75
ricotta, olive tapenade on baby arugula	
with a balsamic reduction	
Skillet Shrimp Scampi	11.00
with a parmesan crostini	
Wild Mushroom Skillet**	9.75
with polenta and Tellegio	
Vegetarian "Meat Balls" Polenta **	8.50
with white polenta, ricotta and Pomodoro	

## **SALADS**



House Salad**	5.00/8.00
mesclun, cherry tomato, cucumber and c	ilantro
vinaigrette	

Caesar Salad 6.00/11.00 romaine hearts, garlic croutons, shaved parmigiano

romaine hearts, garlic croutons, shaved parmigiano reggiano and our own Caesar dressing

Poached Pear & Prosciutto \*\* 6.00/11.00 roasted beets, toasted walnuts, gorgonzola,

mesclun and honey-sherry vinaigrette

**Roasted Vegetable Salad\*\*** 6.00/11.00 with baby arugula, roasted carrots, fennel, parsnip and beets, goat cheese and ginger truffle vinaigrette

Chopped Greek Salad\*\* 6.00/11. with olives, garbanzo, cucumbers, artichoke hearts, sweet peppers, tomatoes, feta cheese, and

lemon oreganata vinaigrette

**Crab Salad \*\*** 7.00/12.00

with avocado, pea greens, arugula roasted cherry tomatoes and lemon aioli

Cauliflower Salad \*\* 6.00/11.00

with sundried tomatoes, pears, pistachios, basil pesto over mesclun and a cilantro vinaigrette

**Build your own Salad** by adding any item for 1.25 per item from the Build Your Own List - located on the back of this menu

Add Chicken to any salad	3.00
Shrimp to any salad	6.00
Add Salmon to any salad	10.00

## **SANDWICHES**



All sandwiches and burgers are served with potato chips, substitute a side salad or cup of soup for additional \$2.00 We do have gluten free rolls available

Grilled Chicken Focaccia	8.50
melted fontina, lettuce tomato and basil pesto	
Add Bacon	1.75
Prosciutto Sopperasatta	8.50
fresh mozzarella, lettuce, tomato and basil mayo	
Eggplant Parmesan Focaccia	8.50
fried eggplant, fresh mozzarella and pomodoro sa	uce
Meatball Parmesan Focaccia	8.50
fresh mozzarella and pomodoro sauce	
(available with vegetarian meatballs)	
Crab Salad Focaccia	9.25
avocado, arugula and tomato	
Veggie Meatball Focaccia	8.50
fresh mozzarella and pomodoro sauce	

# **GRASS FED BURGERS**



From Stuart Farm, Bridgewater CT

Burger14.00Caprese Burger16.00with pesto, tomato and fresh mozzarella16.00Lucca Burger16.00

with sautéed mushrooms, caramelized onions and gorgonzola

**Americana Burger** 16.00 with bacon and cheddar cheese

with bacon and cheddar cheese

Build your own Burger by adding any item for 1.25

## **STROMBOLIS**



9.75

Three Meat 9.75 meatballs, pepperoni, applewood smoked bacon, mozzarella, pomodoro

**Vegetable** 9.75 broccoli, cauliflower, mushrooms, red peppers, red

onions, mozzarella, pomodoro **Italian Sausage**9.75

hot & sweet sausage, red onions, red peppers.

mozzarella, pomodoro

Mediterranean soppresatta. prosciutto, red onions,

olives, tomatoes, feta cheese

Eggplant Pomodoro 9.75

spinach, fontina, roasted red peppers and wild mushroom

# ENTREES 🦟

LIVITALLO	
Three Cheese Baked Ziti	9/18
with fontina, ricotta, and mozzarella	
Lasagna Bolognese	11/22
Parmesan béchamel & seared baby spinach	
Three Cheese Chicken Parmesan	11/22
with spaghetti pomodoro	
Eggplant Parmesan	10/19

Breaded fried eggplant, fresh mozzarella, pomodoro over ziti

# BUILD YOUR OWN PIZZA



Red pizza sm 11.00 / lg 15.00

pomodoro sauce and mozzarella

sm 11.00 / lg 15.00 White pizza

mozzarella and ricotta cheese

Small Pizza toppings 1.50 each 2.00 each Large Pizza toppings Gluten Free Pizza (small only) 14.00

#### SPECIALTY PIZZA



sm 15.00 / lg 20.00 Margherita roma tomatoes, fresh mozzarella, Parmigiano Reggiano, basil infused olive oil

Quatro Formaggi sm 15.00 / lg 20.00 white pizza, fresh mozzarella, ricotta, gorgonzola and imported fontina

Mediterranean sm 15.00/ lg 20.00 shaved pancetta, kalamata, olives red onion, sundried tomato, fresh basil ricotta and fontina cheese

**Roasted Eggplant** sm 15.00 / lg 20.00 roasted garlic, pomodoro olives, fresh spinach, roasted tomatoes, and ricotta cheese

**Grilled Vegetable** sm 15.00 / lg 20.00 goat cheese, roasted red onions, red peppers, grilled zucchini, roasted tomatoes

Fresh Clam & Applewood Smoked Bacon garlic, extra virgin olive oil, Parmigiano Reggiano

sm 15.00 / lg 20.00

Wild Mushroom Ragu sm 15.00 / lg 20.00 portabella, oyster, shiitake mushrooms, pomodoro, imported fontina

**Sweet Italian Sausage** sm 15.00 /lg 20.00 red pepper, fresh spinach, gorgonzola, pomodoro sauce, Parmigiano Reggiano

**Grilled Chicken** sm 15.00 / lg 20.00 sundried tomato, roasted red onion, cilantro pesto and goat cheese

**Spicy Chicken** sm 15.00/lg 20.00 pomodoro, jalapenos and goat cheese

**Prosciutto and Fig** sm 16.00 / lg 21.00 gorgonzola, fresh arugula and balsamic vinaigrette

> The Paintings are the work of Artist **Faith Stewart Gordon**

They are available for purchase Please Inquire

# **BUILD YOUR OWN CHOICES**

Sweet Italian Sausage

Pepperoni

Roasted Red Onion

Roasted Eggplant

Baby Arugula

Applewood Smoked Bacon

Meatballs

Roasted Garlic

Caramelized Onions

Baby Spinach

Sundried Tomato

Fresh Garlic

Kalamata Olives

Roasted Red Peppers

Feta Cheese

Grilled Vegetables

Broccoli

Gorgonzola Cheese

Fontina Cheese

Goat Cheese

Artichoke Hearts

**Roasted Beets** 

Ricotta Cheese

Ricotta Salata

Wild Mushroom

Toasted Walnuts

Shaved Fennel

Shaved Red Onion

Parmigiano Reggiano

The following items:

**Grilled Chicken · Prosciutto ·** Fresh Mozzarella · Anchovies

2.00 on a small pizza, 3.75 on a large pizza, and 3.00 on salad or pasta.

Shrimp (spicy or not)

is 5.00 on a small pizza, 8.00 on

a large pizza, and 6.00 on salad or pasta.

Beverage \$2.50

Soda: Cola-Diet Cola-Sprite-Ginger Ale Juices: Cranberry-Lemonade-Pineapple John Harney Teas Hot or Iced Coffee and Decaf Coffee **Stewart Root Beer \$3.00** 

Ask about private parties and offsite-catering.

All sauces and dressings are made from scratch from our own recipes. We use only the freshest ingredients and each dish is made to order which allows for flexibility but also takes time. Our kitchen will accommodate dietary

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.