

THE UPPER CRUST

GUCINA ITALIANA

LUNCH MENU

SMALL PLATES

<i>Soup Di Giorno</i>	5/9
<i>Upper Crust's Antipasto for Two</i>	22
<i>Garlic Bread</i>	6
with mozzarella	7
<i>Mini Eggplant Parmesan</i>	9.75
ricotta, olive tapenade, fresh mozzarella on baby arugula with balsamic reduction	
<i>Artichoke Spinach Skillet (GF)</i>	9.75
garlic, fresh lemon juice, white wine, cheddar with polenta and balsamic reduction drizzle	
<i>Grilled Flatbread</i>	7
1 fontina, caramelized onions, fresh baby arugula, balsamic reduction	
2 fontina, kalamata olives, baby spinach, crumbled feta	
3 cilantro pesto, roasted red peppers, shaved red onion, sundried tomatoes, goat	
<i>Shrimp Scampi Skillet (GF)</i>	12
with jumbo shrimp, in a garlic white wine sauce	

SALADS

<i>House Salad (GF)</i>	5/8
mesclun, cherry tomato, cucumber, cilantro vinaigrette	
<i>Caesar Salad</i>	6/11
romaine hearts, garlic croutons, shaved parmigiano-reggiano, Caesar dressing	
<i>Poached Pear & Prosciutto (GF)</i>	6/11
mesclun, roasted beets, walnuts, gorgonzola, honey-sherry vinaigrette	
<i>Roasted Vegetable Salad (GF)</i>	6/11
baby arugula, roasted carrots, fennel, parsnip, beets, goat cheese, ginger truffle vinaigrette	
<i>Chopped Greek Salad (GF)</i>	6/11
romaine hearts, olives, garbanzo, cucumbers, artichoke hearts, sweet peppers, tomatoes, feta cheese, lemon oreganata vinaigrette	
<i>Spring Quinoa Salad (GF)</i>	6/11
quinoa, mesclun, fresh corn, avocado, black beans, lime vinaigrette	
<i>Crab Salad (GF)</i>	7/12
With avocado, arugula, cherry tomatoes, lemon aioli, cilantro vinaigrette	

Chicken 4/5 | Shrimp 6/8 | Salmon 10

ENTREES

<i>Lasagna Bolognese</i>	11/22
parmesan béchamel & seared baby spinach	
<i>Three Cheese Chicken Parmesan</i>	11/22
over spaghetti with pomodoro	
<i>Eggplant Parmesan</i>	10/19
breaded fried eggplant, over spaghetti with pomodoro	

GRINDERS & SANDWICHES

**Gluten Free Roll available

Served with potato chips, substitute a side salad or cup of soup for additional \$2.00

<i>The Upper Crust Piadina</i>	8.50
ricotta, roasted red peppers, our homemade eggplant tapenade	
<i>Grilled Chicken Piadina</i>	8.50
melted fontina, lettuce tomato and basil pesto	
Add Bacon +1.75	
<i>Crab Salad Piadina</i>	9.25
avocado, arugula, tomato and lemon aioli	
<i>Prosciutto and Soppressatta Piadina</i>	9.25
fresh mozzarella, lettuce, tomato and basil mayo	
<i>Chicken Salad Piadina</i>	8.50
walnuts, dried cranberries, arugula	
<i>Eggplant Parmesan Grinder</i>	8.50
fried eggplant, fresh mozzarella and pomodoro sauce	
<i>Meatball Parmesan Grinder</i>	8.50
fresh mozzarella and pomodoro sauce	
<i>Veggie Meatball Grinder</i>	8.50
fresh mozzarella and pomodoro sauce	
<i>Chicken Parmesan Grinder</i>	8.50
Breaded chicken breast, fresh mozzarella and pomodoro sauce	

BURGERS

Beef from Stuart Farm, Bridgewater CT
OR Vegetarian "Impossible Burger"

Served on a hard roll with homemade coleslaw, chips, and pickle.

<i>Base Burger</i>	14
<i>Build Your Own Burger</i>	
Add any items from Build Your Own for 1.25	
<i>Caprese Burger</i>	16
with pesto, tomato and fresh mozzarella	
<i>Lucca Burger</i>	16
with sautéed mushrooms, caramelized onions and gorgonzola	
<i>Americana Burger</i>	16
with bacon and cheddar cheese	

STROMBOLIS

<i>Three Meat</i>	9.75
meatballs, pepperoni, applewood smoked bacon, mozzarella, pomodoro	
<i>Vegetable</i>	9.75
broccoli, cauliflower, mushrooms, red peppers, red onions, mozzarella, pomodoro	
<i>Italian Sausage</i>	9.75
hot & sweet sausage, red onions, red peppers, mozzarella, pomodoro	
<i>Mediterranean</i>	9.75
soppresatta, prosciutto, red onions, olives, tomatoes, feta cheese	
<i>Eggplant Pomodoro</i>	9.75
spinach, fontina, roasted red peppers and wild mushrooms	

PIZZA

Red pizza	sm 11 / lg 15
pomodoro sauce and mozzarella	
White pizza	sm 11 / lg 15
mozzarella and ricotta	
Gluten Free crust	small only 14
Small Pizza toppings	1.50 each
Large Pizza toppings	2.00 each

BUILD YOUR OWN CHOICES

Sweet Italian Sausage
Pepperoni
Roasted Red Onion
Roasted Eggplant
Baby Arugula
Applewood Smoked Bacon
Meatball
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
Wild Mushroom
Toasted Walnuts
Shaved Fennel
Shaved Red Onion
Parmigiano-Reggiano

Grilled Chicken • Prosciutto • Fresh Mozzarella
• Anchovies ... 4/ 5
Shrimp ... 6/ 8

BUILD YOUR OWN PASTA

Fettuccini • Ziti • Fusilli • Spaghetti

Gluten Free Pasta ... 9/18

Pomodoro • Bolognese • Putanesca • Basil Pesto

•Gorgonzola Alfredo• Vodka Sauce

Additional items for 1.75 per item from the
Build Your Own List

SPECIALTY PIZZAS

Margherita sm 15/ lg 20
fresh roma tomatoes, fresh mozzarella, parmigiano
reggiano, basil infused olive oil

Quattro Formaggi sm 15/ lg 20
white pizza, fresh mozzarella, ricotta, gorgonzola
and imported fontina

Mediterranean sm 15/ lg 20
shaved pancetta, kalamata olives red onion, sundried
tomato, fresh basil ricotta and fontina cheese

Roasted Eggplant Special sm 15/ lg 20
roasted garlic, kalamata olives, fresh spinach,
roasted tomatoes, ricotta cheese

Grilled Vegetable Special sm 15/ lg 20
goat cheese, roasted red onions, red peppers, grilled
zucchini, squash, roasted tomatoes

Three Meat Special sm 15/ lg 20
meatballs, applewood smoked bacon, pepperoni,
roasted red peppers, pomodoro mozzarella

Wild Mushroom Ragu sm 15/ lg 20
portabella, oyster, and shiitake mushrooms,
pomodoro, imported fontina

Sweet Italian Sausage Special sm 15/ lg 20
red pepper, fresh spinach, gorgonzola, pomodoro,
parmigiano-reggiano

Grilled Chicken Special sm 15/ lg 20
sundried tomato, roasted red onion, cilantro pesto
and goat cheese

Prosciutto and Fig sm 16/ lg 21
gorgonzola, fresh arugula and balsamic vinaigrette

Clam & Applewood Smoked Bacon sm 15/ lg 20
garlic, extra virgin olive oil, parmigiano-reggiano

CHILDREN'S MENU

Kids Pasta

with pomodoro sauce ... 7

with butter and cheese ... 6

Baked Ziti ... 7

Chicken Parmesan ... 7

over spaghetti

Stewart's Burger ... 10

Stewarts local grass fed beef

OR the vegetarian "Impossible Burger"

on a hard roll with potato chips

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