

# THE UPPER CRUST

CUCINA ITALIANA

## LUNCH MENU

### SMALL PLATES

<b>Soup Di Giorno</b>	5/9
<b>Upper Crust's Antipasto for Two</b>	24
<b>Garlic Bread</b>	6
with mozzarella	7
<b>Mini Eggplant Parmesan</b>	9.75
ricotta, olive tapenade, fresh mozzarella on baby arugula with balsamic reduction	
<b>Wild Mushroom Skillet (GF)</b>	10.50
portabella, oyster and shitake mushrooms over polenta with imported fontina	
<b>Grilled Flatbread</b>	8.50
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	
<b>Shrimp Scampi Skillet (GF)</b>	13
with jumbo shrimp, roasted tomatoes in a garlic white wine sauce	

### SALADS

<b>House Salad (GF)</b>	5/8
mesclun, cherry tomato, cucumber, cilantro vinaigrette	
<b>Caesar Salad</b>	6/12
romaine hearts, garlic croutons, shaved parmigiano-reggiano, Caesar dressing	
<b>Poached Pear &amp; Prosciutto (GF)</b>	7/14
mesclun, roasted beets, walnuts, gorgonzola, honey-sherry vinaigrette	
<b>Roasted Vegetable Salad (GF)</b>	6/12
baby arugula, roasted carrots, fennel, parsnip, beets, goat cheese, ginger truffle vinaigrette	
<b>Chopped Greek Salad (GF)</b>	6/12
romaine hearts, olives, garbanzo, cucumbers, artichoke hearts, sweet peppers, tomatoes, feta cheese, lemon oreganata vinaigrette	
<b>Winter Quinoa Salad (GF)</b>	6/12
quinoa, mesclun, almonds, feta cheese, dried cranberries, lime vinaigrette	

Chicken 4 / 5 | Shrimp 8 | Salmon 11

### BURGERS

**Beef from Stuart Farm, Bridgewater CT**

**OR Vegetarian "Beyond Meat"**

Served on focaccia with chips and a pickle.

<b>Caprese Burger</b>	16
with pesto, tomato and fresh mozzarella	
<b>Lucca Burger</b>	16
with sautéed mushrooms, caramelized onions and gorgonzola	
<b>Americana Burger</b>	
with cheddar cheese & applewood bacon	16

### GRINDERS & FOCACCIAS

**\*\*Gluten Free Roll available**

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

<b>Grilled Chicken Focaccia</b>	8.75
melted fontina, lettuce tomato and basil pesto	
Add Bacon +1.75	
<b>Prosciutto and Soppressatta Focaccia</b>	9.25
fresh mozzarella, lettuce, tomato and basil mayo	
<b>Eggplant Parmesan Grinder</b>	8.75
fried eggplant, fresh mozzarella and pomodoro sauce	
<b>Meatball Parmesan Grinder</b>	8.75
fresh mozzarella and pomodoro sauce	
<b>Veggie Meatball Grinder</b>	8.75
fresh mozzarella and pomodoro sauce	
<b>Chicken Parmesan Grinder</b>	8.75
Breaded chicken breast, fresh mozzarella and pomodoro sauce	

### WRAPS

Served with potato chips

<b>Grilled Chicken Caesar Wrap</b>	9.25
romaine hearts, grilled chicken, garlic croutons, Caesar dressing	
<b>Greek Wrap</b>	9.25
romaine hearts, olives, garbanzo, cucumbers, artichoke hearts, sweet peppers, tomatoes, feta cheese, lemon oreganata vinaigrette	
<b>Roasted Vegetable Wrap</b>	9.25
roasted carrots, fennel, parsnips, goat cheese, baby spinach, ginger truffle vinaigrette	
<b>Chicken Salad Wrap</b>	9.25
dried cranberries, chopped celery, mayo, walnuts, mesclun	

### STROMBOLIS

<b>Three Meat</b>	9.75
meatballs, pepperoni, applewood smoked bacon, mozzarella, pomodoro	
<b>Vegetable</b>	9.75
broccoli, cauliflower, mushrooms, red peppers, red onions, mozzarella, pomodoro	
<b>Italian Sausage</b>	9.75
sweet sausage, red onions, red peppers. mozzarella, pomodoro	
<b>Mediterranean</b>	9.75
soppressatta, prosciutto, red onions, olives, tomatoes, feta cheese	
<b>Eggplant</b>	9.75
spinach, fontina, roasted red peppers and wild mushrooms, basil pesto	

## PIZZA

**Red pizza** sm 11.50/ lg 15.50  
pomodoro sauce and mozzarella

**White pizza** sm 11.50/ lg 15.50  
mozzarella and ricotta

**Gluten Free crust** small only 14.50

**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 • Basil Pesto**

**•Gorgonzola Alfredo• Vodka Sauce**

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

## PASTA

**Lasagne Bolognese** 22  
parmesan béchamel & seared baby spinach

**Three Cheese Chicken Parmesan** 11/22  
over spaghetti with pomodoro

**Eggplant Parmesan** 10/19  
breaded fried eggplant, over spaghetti with pomodoro

**Chicken Piccata** 22  
lemon, capers, white wine and garlic on capelli d'angelo

## SPECIALTY

**Margherita** sm 15.50/ lg 20.50  
fresh roma tomatoes, fresh mozzarella, parmigiano  
reggiano, basil infused olive oil

**Quattro Formaggi** sm 15.50/ lg 20.50  
white pizza, fresh mozzarella, ricotta, gorgonzola  
and imported fontina

**Mediterranean** sm 15.50/ lg 20.50  
shaved pancetta, kalamata olives red onion, sundried  
tomato, fresh basil ricotta and fontina cheese

**Roasted Eggplant Special** sm 15.50/ lg 20.50  
roasted garlic, kalamata olives, fresh spinach,  
roasted tomatoes, ricotta cheese

**Grilled Vegetable Special** sm 15.50/ lg 20.50  
goat cheese, roasted red onions, red peppers, grilled  
zucchini, squash, roasted tomatoes

**Three Meat Special** sm 15.50/ lg 20.50  
meatballs, applewood smoked bacon, pepperoni,  
roasted red peppers, pomodoro mozzarella

**Wild Mushroom Ragu** sm 15.50/ lg 20.50  
portabella, oyster, and shiitake mushrooms, pomodoro,  
imported fontina

**Sweet Italian Sausage Special** sm 15.50/ lg 20.50  
red pepper, fresh spinach, gorgonzola, pomodoro,  
parmigiano-reggiano

**Grilled Chicken Special** sm 15.50/ lg 20.50  
sundried tomato, roasted red onion, cilantro pesto  
and goat cheese

**Prosciutto and Fig** sm 16.50/ lg 21.50  
gorgonzola, fresh arugula and balsamic vinaigrette

**Clam & Applewood Smoked Bacon**  
sm 15.50/ lg 20.50  
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 "Beyond Meat"  
on a roll with potato chips

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