



La Masseria

Authentic Italian Cuisine

401-398-0693

-LUNCH-

LE CARNI & I PESCI

Entrees

BATTUTA DI POLLO ALLA GRIGLIA CON PORRI BRASATI Grilled thinly pounded chicken breast with braised leeks	12.50
BOCCONCINI DI POLLO DEL CIABATTINO Chunks of chicken with mushrooms White wine sauce, garlic and rosemary	13.50
BATTUTA DI VITELLO Thinly pounded grilled veal Scaloppini with Arugula, tomatoes & onions salad	21.50
COSTOLETTA DI VITELLO ALLA MILANESE Thinly pounded breaded veal chop with Arugula and tomato salad	29.50
CONIGLIO ALLA CAPRESE Oven roasted rabbit with fresh herbs & wine sauce	21.50
COSTATA DI MANZO AI FERRI CON PATATINE FRITTE Grilled aged prime rib eye steak with shoestring fries	23.50
TRANCIO DI SALMONE ALLA GRIGLIA Grilled salmon fillet with grilled zucchini & mustard sauce	19.50
SPIEDINO DI GAMBERI CAPESANTE E VEGETALI Grilled Shrimp, Sea Scallops and Vegetable	21.50

ANTIPASTI & INSALATE

Appetizers & Salads

ZUPPA DEL GIORNO Soup of the day	P.A.
MOZZARELLA FARCITA DELLO CHEF Homemade stuffed fresh mozzarella of the day	7.50
VERDURE ALLA GRIGLIA Mix grilled vegetables with extra virgin olive oil & balsamic vinegar	10.50
FRITTO MISTO DEL MARE Golden fried calamari, shrimps & sea scallops	14.50
CARPACCIO DI MANZO Thinly sliced raw beef with parmesan cheese & arugula salad	10.50
POLPETTE DI MANZO DELLA MASSERIA Fresh Daily Made Meat Balls With Tomato Sauce and Basil	12.50
MISTICANZA ALL'ACETO BALSAMICO Mesculin salad with balsamic vinegar dressing	5.50
INSALATA MASSERIA Arugula, radicchio, endive, mushrooms, olives, tomato & roast peppers Salad	7.50
INSALATA DI CAPRINO Mesculin Salad with string beans, tomatoes & warm goat cheese	8.50
INSALATA RICCIA Frisee` Salad with parmesan cheese & Crispy bacon	7.50
INSALATA ALLA CESARE Cesar Salad with Parmesan Cheese and croutons (with chicken add. \$ 4) (with shrimp add. \$ 6)	6.50

LE PASTE*Pastas*

SPAGHETTI ALLO SPUGNITO DI POMODORO <i>Spaghetti with cherry tomato sauce & fresh basil</i>	10.50
LINGUINE ALLE VONGOLE <i>Linguini with fresh baby clams, garlic and white wine sauce</i>	14.50
TAGLIATELLE ALLA BOLOGNESE <i>Homemade fresh fettuccine with meat sauce</i>	13.50
RAVIOLI DI ANGELINA <i>Homemade fresh caciotta cheese ravioli in a light tomato sauce, Capri style</i>	12.50
MINCHIARIEDDHI TE FARRU DELL'ORTOLANO <i>Whole wheat ziti pasta with mix vegetables</i>	12.50
GNOCCHI ALLA SORRENTINA <i>Homemade potatoes gnocchi with tomato sauce, basil and fresh mozzarella</i>	13.50
PENNE DEL MASSARO <i>Penne in a light tomato sauce, bacon radicchio & smoked mozzarella</i>	12.50
SCHIAFFONI CON ZUCCHINI E BASILICO ALLA CAPRESE <i>Large Rigatoni Pasta with Zucchini and Fresh Basil Capri Style</i>	12.50
TAGLIOLINI AI GAMBERI E RUGOLA <i>Fresh Home Made thin Fettuccini Pasta with Shrimp, arucola and fresh tomato</i>	15.50
RISOTTO DEL GIORNO <i>Risotto of the day</i>	P.A.

PANINI ALL'ITALIANA*Italian Style Sandwiches**(All Panini are served with Side Salad with Balsamic
Vinegar dressing)*

CIABATTA CALDA CON BROCCOLI DI RAPE E SALSICCIA <i>Pressed Ciabatta Bread with Broccoli Rabe and Italian Sausage with spicy extra virgin olive oil</i>	10.50
SFILATINO ALLA CAPRESE <i>Italian Baguette with mozzarella & tomato, basil and eggplant (balsamic spread)</i>	10.50
PANINO DI POLLO <i>Grilled breast of chicken with lettuce and tomato (spread of roasted peppers)</i>	

I CONTORNI*Side dishes*

I CUCUZZELLI FRITTI ALLA PINO <i>Crispy fried zucchini</i>	5.50
SPINACI SALTATI AGLIO & OLIO <i>Sauté spinach with garlic & oil</i>	6.00
BROCCOLI DI RABE <i>Sauté broccoli rabe with garlic & oil</i>	7.50
PATATINE FRITTE <i>Shoestring fried potatoes</i>	5.50
BROCCOLETTI SALTATI AGLIO E OLIO <i>Sauté broccoli with garlic & oil</i>	6.00