

## DINNER

### SPECIALTIES DELLA CASA

All will be served with garlic bread and your choice of soup or salad

**Italian Mixed Grill.....\$19.95**  
Boneless breast of Chicken, Italian Sausage and Pork Tenderloin are sauteed in garlic butter with mushrooms, onions and sweet bell peppers. Tossed with Mama Z's Pomodoro and angel hair pasta. Our signature entree.

**Lasagna Della Casa .....\$18.95**  
Our most popular entree. A seventeen layer pasta casserole of seasoned Ricotta, pepperoni, meatballs, Italian sausage, Mozzarella and Romano cheeses. You won't believe your eyes.

**Fettuccine Alfredo .....\$15.95**  
The only alfredo in town entirely made from scratch. Our house made egg noodles tossed with our world renowned Alfredo sauce consisting of cream, egg, Parmesan and other herbs & spices. Enhance your entree with chicken, broccoli or shrimp.

**Fettuccine Vongole.....\$17.45**  
A dish not for the timid. A VERY spicy rich and creamy sauce with clams and our house made Fettuccine noodles.

**Chicken Cacciatora.....\$16.95**  
Herbed chicken breast sauteed with fresh mushrooms, plum tomatoes and onions in a white wine inspired sauce, served over rigatoni pasta.

**Shrimp Provencale .....\$18.95**  
Tender Gulf shrimp sauteed in Chablis with fresh tomatoes, garlic, green onions, black olives, grade AA butter, extra virgin olive oil and a selection of fine herbs served over imported linguine.

**Bagutta .....\$16.95**  
A rich creamy sauce with sweet sausage, tossed with rigatoni pasta. Smooth and delicious, you will love it.

**Ravioli Alfredo .....\$16.95**  
Our much imitated, never duplicated Alfredo sauce served over cheese filled raviolis.

**Linguine al Pesto.....\$14.95**  
Linguine with our house made pesto sauce. A green sauce made from fresh basil, roasted pinenuts, garlic, parsley, and extra virgin olive oil. It's different, but delicious.

**Sausage and Sun Dried Tomatoes in Cream Sauce .....\$17.95**  
Sweet Italian sausage and flavorful sun dried tomatoes are sauteed in garlic butter and tossed with angel hair pasta in a fresh grated Parmesan cream sauce. One of our very best entrees.

**Mama Z's Pomodoro .....\$13.95**  
Imported angel hair pasta cooked al dente, tossed with a sauce made from plum tomatoes, fresh basil, garlic, herbs and extra virgin olive oil.

**Veggie Mama Z's.....\$15.95**  
Our classic Mama Z's entree with the addition of bell peppers, onions and fresh mushrooms.

#### ENHANCE YOUR ENTREE

|   |        |
|---|--------|
| Char-broiled chicken.....               | \$3.55 |
| Sauteed Shrimp .....                    | \$6.00 |
| Fresh broccoli.....                     | \$3.00 |
| Three Meatballs.....                    | \$4.25 |
| Italian Sausage Link.....               | \$4.95 |
| Sun Dried Tomatoes .....                | \$3.00 |
| Mama Z's sauce .....                    | \$4.00 |
| House Made Marinara or meat sauce ..... | \$3.00 |
| Alfredo sauce side.....                 | \$4.00 |
| Marsala Sauce side.....                 | \$4.00 |

### VEAL, CHICKEN and BEEF SPECIALITIES

Served with a side of pasta or steamed vegetables, garlic bread and soup or salad.

**Marsala....Veal (19.95)....Chicken (17.95)**  
Tender Provimi veal or boneless breast of chicken gently sauteed in garlic butter with fresh mushrooms. Finished in a sweet Marsala cream sauce which is over the side pasta too.

**Parmigiana..Veal(19.95)..Chicken (\$18.95)**  
Chicken breast is hand breaded and flash fried, veal is sauteed. Both are smothered in Mama Z's sauce and then topped with a Mozzarella-Parmesan blend and a sprinkle of fresh grated Parmesan.

**Piccata...Veal (\$19.95)...Chicken (\$17.95)**  
Tender Provimi veal or boneless breast of chicken lightly breaded in flour and dropped in a sizzling pan with garlic butter to lock in the flavor of the meat. Finished with Chablis wine and capers.

**Steak Marsala .....\$ 18.95**  
An 8 oz. center cut top sirloin char-grilled to your request. Topped off with a sweet Marsala cream sauce with mushrooms.

**Smothered Steak.....\$ 18.95**  
An 8 oz. center cut top sirloin char-grilled and topped with bell peppers, onions mushrooms, tomatoes, and a Mozzarella blend.

**Smothered Chicken.....\$ 18.95**  
Char-grilled chicken breast topped with sauteed bell peppers, onion, tomato and mushrooms with Mozzarella and Parmesan cheeses melted over all.

**Chicken Sesame .....\$ 18.95**  
Chicken breast lightly breaded in a sesame blend breaded, then flash fried to golden perfection. Crowned with a white cheese sauce then served up with a side pasta with the same great sauce.

#### PASTABILITIES

Served with garlic bread and your choice of soup or salad

**Sausage Spaghetti.....\$16.95**  
Our sweet Italian sausage, mushrooms, and bell peppers sauteed and tossed with marinara and spaghetti.

**Spaghetti Marsala .....\$14.95**  
Imported angel hair pasta tossed in sauce of heavy cream, mushrooms, spinach and Marsala wine. Sprinkled with parmesan.

**Linguine Carbonara.....\$16.95**  
Prosciutto ham, Pecorino Romano, egg and imported linguine are sauteed in garlic butter and extra virgin olive oil. A simple, yet flavorful dish that we highly recommend.

**Pasta Primavera.....\$14.95**  
Imported linguine tossed in a creamy parmesan sauce with jump-fried broccoli, carrots, cauliflower, bell peppers and scallions. For our veggie loving friends.

**Ravioli ala Lunardi.....\$14.95**  
Pasta pillows stuffed with a beef-pork filling and topped with Marinara or meat sauce.

**Garden of Eatin' Pasta.....\$14.95**  
Mushrooms, bell peppers, onions and black olives in Marinara with imported linguine topped with mozzarella.

**Spaghetti or Rigatoni .....\$ 9.95**  
Your choice of spaghetti or rigatoni with our house made Marinara or meat sauce. May we suggest adding meatballs or sausage.....Manjia!

**Four Cheese Pasta .....\$16.95**  
Rigatoni pasta married into a four cheese sauce of Cheddar, Romano, Mozzarella and Parmesan cheeses

**Sizzlin Chicken Pasta .....\$17.95**  
Chicken breast, char-grilled and tossed with sauteed mushrooms, summer squash, zucchini, onion and bell peppers in a light teriyaki inspired sauce then married with linguine. This entree is a bit on the lighter side, give it a try and enjoy!

**Chicken Cashew Pasta .....\$18.95**  
Herbed, marinated breast of chicken sauteed in garlic butter and olive oil and then tossed with scallions, water chestnuts, fresh mushrooms, cashews and angel hair pasta.

### FEATURED GREENS

All salads will be served with freshly baked bread  
**Cashew Chicken Salad.....\$ 9.95**  
Toasted cashews, baked chicken breast, diced celery, cucumbers, tomatoes, water chestnuts and seasoned croutons are tossed with our blend of Iceberg, Red Leaf and Romaine lettuces. Served with your choice of dressing.

**Fresh Spinach Salad.....\$ 8.95**  
Fresh spinach, sunflower seeds, diced celery, cucumbers, tomatoes, black olives and green onions. Served with our famous Dijon Vinaigrette dressing on the side.

**Caesar Salad.....\$ 7.95**  
Romaine lettuce tossed with Caesar dressing and topped with fresh Parmesan cheese, croutons and cherry tomatoes. To add chicken \$3.25 more. Caesar Side Salad \$4.95.

**Lunardi Side Salad.....\$ 4.95**  
Our side salad of fresh mixed greens; Iceberg, Romaine and Green Leaf lettuces, shredded carrots, red cabbage, tomatoes, cucumbers, red onion rings and your choice of dressing.

### LUNARDI'S DEEP PAN PIZZA Truly "Love At First Bite"

Combination Pizza Pies.  
Please allow 25 minutes to bake.

**The Deluxe Eleganza..\$14.95..\$20.75..\$23.95**  
Our superb deep dish crust with an over abundance of sausage, just the right amount of pepperoni and an outrageous amount of fresh mushrooms, onions and sweet green bell peppers.

**The Garden of Eatin' ..\$14.95..\$20.75..\$23.95**  
Filled with a blend of four Italian cheeses and overflowing with fresh mushrooms, sweet green bell peppers, onions and black olives. A vegetable lover's delight.

**The Spinoccoli Pie....\$14.95..\$20.75..\$23.95**  
Nothing red on this specialty pizza. Fresh spinach and broccoli are the stars of this gastronomic feast. A chablis inspired parmesan cream sauce and a generous amount of mozzarella, ricotta and romano cheeses makes this a special treat.

**The Spaghettini Pie....\$14.95..\$20.75..\$23.95**  
Pasta fan? You will love this pizza pie. Put a spaghetti dinner in the middle of our cheese pie, bake and enjoy! Try with meatballs for an extra taste sensation.

PLEASE NO SUBSTITUTIONS  
ON OUR COMBINATION PIES  
HALF AND HALF COMBO PIES  
DO NOT COOK EVENLY

#### CREATE YOUR OWN PIZZABILITY

|                      |         |         |         |
|----------------------|---------|---------|---------|
|                      | 9"      | 12"     | 14"     |
| Serves               | 1-2     | 2-3     | 3-5     |
| Cheese               | \$9.95  | \$13.95 | \$17.25 |
| Cheese and Sausage   | \$10.95 | \$15.75 | \$19.65 |
| Cheese and Pepperoni | \$10.95 | \$15.75 | \$19.65 |
| Cheese and Meatball  | \$12.05 | \$16.95 | \$20.75 |

#### ADDITIONAL INGREDIENTS

Fresh Mushrooms • Fresh Broccoli • Green Peppers • Black Olives • Green Olives.

|   |        |        |        |
|---|--------|--------|--------|
| Each additional ingredient  | \$2.15 | \$2.85 | \$3.30 |
| Meatballs • Sausage • Pepperoni • Extra Cheese                        | \$2.45 | \$3.40 | \$3.95 |
| Fresh Tomatoes • Onions • Fresh Garlic Jalapeno Peppers • Extra Sauce | \$1.60 | \$2.05 | \$2.35 |

#### Thin Crust Pizza

10 inch pizza with a cracker thin crust. Limit three toppings. \$ 13.95

#### CHILDREN'S MENU

For our patrons under 10 years of age  
Served with a fountain beverage and choice of small dinner salad or French fries.

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|----------------------|---------|
| Spaghetti .....      | \$ 4.95 |
| Grilled Cheese ..... | \$ 4.95 |
| Mac & Cheese .....   | \$ 4.95 |
| Chicken Strips ..... | \$ 5.95 |

#### BEVERAGES

Soft Drinks, Pepsi products,  
Sparkling water San Pellegrino (Imported)