

Femmina

ITALIAN GRILL

LUNCH MENU

Antipasti

ANTIPASTO ALLA FEMMINA

Assorted appetizer consisting of imported prosciutto, salami, provolone and mozzarella, finished with "Femmina's" special touch 12.99

MOZZARELLA CAPRESE

Fresh mozzarella and seasoned tomatoes with herbed olive oil 8.99

CALAMARI FRITTI

Tender fried calamari with marinara sauce (hot or sweet) 9.99

COZZE DOMESTICHE IN BIANCO OR ROSSO

Domestic mussels in white or red marinara sauce (hot or sweet) 11.99

CLAMS CASINO

Delicately seasoned to do us proud (half dozen) 10.99

MOZZARELLA IN CARROZZA

Fresh mozzarella, tomato and basil encased in seasoned bread crumbs with a marinara dipping sauce 7.99

Homemade Zuppe

PASTA E FAGIOLI

Pasta and imported cannelloni beans prepared our own special way 3.99

ZUPPA DEL GIORNO

Our chef's soup of the day • Ask your server

Insalate

Add: Chicken 3.99 • Shrimp (3) 4.99 • Crab Cake 7.99 • Salmon 7.99

INSALATE CESARE

Crisp romaine lettuce, croutons and imported parmigiano in a delicious Caesar dressing 7.99

BRUSCHETTA SALAD

Topped with our famous bruschetta diced tomatoes and melted mozzarella on a bed of romaine lettuce in a balsamic vinaigrette 9.99

INSALATA DI ARUGULA AND SPINACH

Arugula and spinach tossed in a balsamic vinaigrette, topped with shaved provolone and red onions 8.99

INSALATA DI SCUNGILLI OR CALAMARI E GAMBERETTI

Conch or squid prepared with fresh garlic, lemon, olive oil, celery, onions and baby shrimp 11.99

GREEK SALAD Romaine, tomatoes, red onions, black olives and feta cheese with garlic red wine vinaigrette 9.99

WALNUT SALAD Baby spinach, walnuts, tomatoes, cucumbers, red onions in raspberry balsamic vinaigrette 9.99

WEDGE SALAD Romaine, blue cheese crumbles and dressing, chopped bacon, seasoned croutons, tomatoes 9.99

Dal Forno

Served with salad and pasta.

 **ROLLANTINI DI MELANZANE** Three cheeses surrounded by eggplant and baked to perfection. Served with capellini 13.99

LASAGNA DI VERDURA Vegetable lasagna with zucchini, eggplant and portobello mushrooms, layered with roasted red peppers, wild mushrooms, ricotta, mozzarella and parmigiano cheeses 12.99

GNOCCHI SORRENTINO

Potato gnocchi, tomato sauce, basil and mozzarella cheese 12.99

MEAT LASAGNA Original triple layered lasagna with tomato sauce and mozzarella cheese 12.99

MELANZANE AL PARMIGIANA

Slices of eggplant battered and layered with tomato sauce and mozzarella cheese, served with capellini 12.99

RAVIOLI AL FORNO

Oven baked cheese ravioli topped with fresh mozzarella cheese 11.99

CONCHIGLIE RIPIENE

Stuffed shells baked with tomato sauce and mozzarella cheese 11.99

CANNELLONI

Stuffed manicotti baked with tomato sauce and mozzarella cheese 11.99

Pasta Di Casa

Served with salad. Add: Chicken 3.99 • Shrimp (3) 4.99

RIGATONI ALLA VODKA Rigatoni pasta tossed with pancetta and wild green onions, flamed in a pink vodka sauce 11.99

PASTA WITH MEATBALLS OR SAUSAGE 11.99

PENNE POMODORO Fresh basil, Italian plum tomatoes, garlic and herbs 10.99

 **PENNE ALLA TARANTELLA** Pieces of chicken, mushrooms, fresh tomatoes and peas in a light cream sauce 12.99

FUSILLI PRIMAVERA Chef's selection of garden fresh vegetables with spiral pasta in a pink blush sauce 10.99

RIGATONI BOSCAIOLA

Fresh plum tomatoes, sausage, mushrooms, black olives, onions and herbs in a pink blush sauce 12.99

PENNE ALLA FRANCO Oven roasted peppers, sweet Italian sausage, mushrooms, wild onions and fresh herbs in an olive oil sauce 12.99

PENNE CALABRESE Sundried tomatoes, broccoli in garlic, olive oil broth, served over penne 10.99

LINGUINI PUTTANESCA

Black olives, capers, anchovies, tomatoes, fresh basil and garlic 10.99

RIGATONI BOLOGNESE Our delicious sauce of fresh ground meat sautéed in onions, fresh herbs and Italian plum tomatoes 12.99

LINGUINI CON VONGOLE

Fresh little neck clams in a white or red sauce 13.99

LOBSTER RAVIOLI Maine lobster meat and fresh ricotta ravioli, finished in a tomato pink cream sauce 14.99

Pollo and Vitello

Served with salad and pasta. Chicken 12.99 • Veal 13.99

CON BROCCOLI

Sautéed in garlic, sundried tomatoes, olive oil and white wine

ZINGARA Shallots, olives, capers, wild mushrooms and artichokes in a touch of tomato sauce

AL MARSALA

Sautéed with mushrooms, marsala wine and sundried tomatoes

PARMIGIANA

Breaded and topped with mozzarella cheese and tomato sauce

ALLA FRANCESE

Egg dipped, then sautéed in lemon with sundried tomatoes and white wine

 **FEMMINA** Sautéed and layered with eggplant, prosciutto, tomato and mozzarella in a combination of pesto, marinara and demi-glaze

PIZZAIOLA

Sautéed with fresh tomato, olives, capers, fresh herbs and garlic

SALTIMBOCCA Topped with fresh spinach, prosciutto and mozzarella in a marsala wine and mushroom sauce

Pesce

Served with salad and pasta.

SHRIMP SCAMPI Shrimp sautéed in a medley of garlic, butter, white wine and lemons, served over linguini 14.99

PAPPARDELLE ALLA NOVA Ribbons of pasta with jumbo shrimp and pinenuts draped in a basil pesto cream sauce 14.99

GRILLED SALMON Served over grilled vegetables 14.99

 **SALMONE MARECHIARO** Grilled Norwegian salmon, mussels, clams and plum tomato sauce served over a bed of linguini 16.99

CALAMARI ALLA MARINARA

Sautéed in oil, garlic and white wine with fresh plum tomatoes 13.99

PENNE CON BROCCOLI E GAMBERI

Medley of broccoli and jumbo shrimp sautéed in extra virgin olive oil, garlic, basil and white wine 22.99

SEA SCALLOPS MARINARA OR FRA DIAVOLO SAUCE

Sautéed in olive oil, garlic, fresh plum tomatoes and a touch of hot sauce or sweet sauce 15.99

Panini Speciali

Made with our homemade focaccia bread or traditional bread, served with French fries or salad.

PANINO CAPRESE

Fresh mozzarella, tomatoes, roasted peppers and grilled eggplant 9.99

PANINO CON VITELLO or POLLO PARMIGIANA

Veal or chicken parmigiano sandwich 10.99

PANINO VEGETALE

Vegetarians delight: spinach, sundried tomatoes, broccoli, fresh tomatoes and mushrooms 9.99

PANINO GRIGLIA MISTA

Grilled chicken, portobello mushrooms and roasted peppers 9.99

PANINO CON POLLO

Grilled chicken breast with roasted peppers, romaine lettuce, red onions, garlic and oil 9.99

PANINO CHALET

Grilled sausage, roasted peppers and onions 9.99

Gourmet Brick Oven Style Pizza

All Pizzas are 14"

PIZZA MARGHERITA

Traditional pie, tomato sauce, fresh mozzarella, olive oil and basil 8.99

MAKE YOUR OWN PIZZA

Start with our margherita pizza 8.99
Add your choice of toppings 1.75 Each: Mushrooms, Ricotta, Pepperoni, Sausage, Spinach, Roasted Peppers, Eggplant, Caramelized Onions, Extra Cheese, Sundried Tomatoes, Hot Peppers, Artichoke Hearts

AMATRICIANA White pizza with peas, bacon, onions, fresh tomatoes, fresh mozzarella and parmigiano cheeses 11.99

PUTTANESCA Fresh tomatoes with anchovies, capers, black olives, fresh garlic and fresh mozzarella cheese 11.99

PIZZA STAGIONE

A unique pizza divided into quarters and topped individually with mushrooms, artichokes, spinach and red peppers with fresh mozzarella 12.99

PIZZA BIANCA White pie with fresh tomatoes, fresh garlic, olive oil, basil, fresh mozzarella and ricotta cheese 11.99

PIZZA MARINARA

Cheeseless pie with tomato sauce, olive oil, fresh garlic and basil 8.99

RUSTICANA

With grilled chicken, artichokes, sundried tomatoes and fresh mozzarella 13.99

PRIMAVERA

Eggplant, zucchini, artichoke hearts and fresh diced tomatoes 11.99

FEMMINA PIZZA

Our famous vodka sauce topped with lots of mozzarella cheese 10.99

Sides

FRENCH FRIES 2.99

SAUSAGE 3.99

SPINACH 3.99

ROASTED POTATOES 3.99

MEATBALLS 3.99

BROCCOLI 3.99

MIXED VEGETABLES 3.99

Dessert

 **HOMEMADE CANNOLI**

 **HOMEMADE TIRAMISU**

BINDI IMPORTED SPECIALTY DESSERTS

The perfect complement to your meal... Enjoy a fresh cup of cappuccino, espresso or coffee Your server will be glad to show you today's Dessert selections!

Beverages

COFFEE, TEA, MILK OR SODA 2.99

BOTTLED WATER SPARKLING 3.99

ESPRESSO Regular 3.99 • Decaffeinated 4.25

BOTTLED WATER STILL 3.99

CAPPUCCINO Regular 4.50 • Decaffeinated 4.99

Sharing Charge \$4.99 • *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase food borne illness.