

# LEXINGTON PIZZA PARLOUR

*Authentic Brick Oven Pizzeria & Restaurant*

## APPETIZERS

### HOMEMADE MOZZARELLA CAPRESE \$9

Homemade fresh mozzarella, fire roasted peppers, vine ripe tomatoes, basil

### ROMAN ARTICHOKE \$12

Crispy long stem Roman artichokes, white truffle herbed ricotta drizzled with 25 year old balsamic reduction

### FRIED CALAMARI \$12

Crispy Calamari, served with marinara sauce

### EGGPLANT POLPETTE (3 PER ORDER) \$10

Meatless meatball made with eggplant

### MEATBALLS (3 PER ORDER) \$11

Classic Neapolitan meatballs

### MUSSELS RED/WHITE \$11

P.E.I mussels served with garlic, white wine or a spicy tomato sauce, grilled peasant bread

### RICE BALLS (3 PER ORDER) \$10

Choice of: Four cheese or bolognese

### RICOTTA & PROSCIUTTO BRUSCHETTA \$11

Whipped ricotta with clover honey, chives, hazelnuts & truffle essence



## SALADS

### BABY FIELD GREEN \$8

Goat cheese & black olive croutons

### ARUGULA \$8

Shavings of Parmigiano Reggiano, tomato, lemon & olive oil emulsion

### INSALATA CRUDA \$9

Baby arugula, shaved fennel, asparagus, shavings of Pecorino cheese, lemon & olive oil

### BLOOD ORANGE ROASTED FENNEL \$9

Frisse salad, shavings of Grana Padano cheese, balsamic vinaigrette

\*Add Grilled Chicken to any salad above \$4.00



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## ❧ PASTA ❧

### SPAGHETTI POMODORO \$15

Classic tomato sauce, fresh basil

### RIGATONI BOLOGNESE \$17

Slow cooked meat ragu

### PENNE PRIMAVERA \$15

Sautéed seasonal vegetables, garlic, oil

### LINGUINE FRUTTI DI MARE \$17

Mussels, calamari & tomato sauce

### PENNE VODKA \$16

Fresh tomato & light cream sauce

### SPAGHETTI A.O.P \$15

Roasted garlic, extra virgin olive oil, crushed red pepper

### LINGUINE PESTO \$16

Garden fresh basil, pine nuts, Parmigiano

### RIGATONI PUTANESCA \$16

Black olives, capers, anchovies, tomato sauce

### FETTUCCINE CREMA \$16

Gorgonzola cream sauce, sautéed leeks, smoked prosciutto

### ORECCHIETTE FORESTA \$16

Homemade sausage, sautéed mushrooms, broccoli rabe

Substitute gluten or whole wheat pasta ~ add \$2



## ❧ HOMEMADE PASTA ❧

### 6 LAYER MEAT LASAGNA \$18

### FUORIMANO \$17

Hand rolled pasta sheet, fresh spinach, ricotta, cherry tomato sauce & melted shavings of Parmigiano Reggiano

### GNOCCHI \$17

Brown butter sage

### HANDMADE RAVIOLI P/A

(Daily selection)

### CAVATELLI \$18

Braised short ribs ragout, rosemary red wine reduction

### RISOTTO DEL GIORNO P/A



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## ❧ MAIN COURSES ❧

### GRILLED SALMON \$18

*Artichokes, eggplant, red wine reduction*

### FIRE ROASTED CHICKEN BREAST \$16

*Warm orange citrus sauce, baby roasted beet frisse salad*

### GRILLED AGED HANGAR STEAK \$19

*Rosemary red wine reduction over arugula salad*

### BRICK OVEN BRAISED SHORT RIBS OF BEEF \$19

*Basil whipped potatoes, balsamic red onions and  
natural braising juices*

### SAUSAGE & BROCCOLI RABE \$16

*Homemade sausage & broccoli rabe,  
fingerling potatoes*



## ❧ LA PARMIGIANA ❧

platter served over linguine pomodoro w/fresh basil

CHICKEN PARMIGIANA	\$17
VEAL PARMIGIANA	\$19
MEATBALL PARMIGIANA	\$17
EGGPLANT PARMIGIANA	\$17



## ❧ CLASSICO ❧

CHICKEN MARSALA <i>served with linguine, marsala &amp; mushrooms</i>	\$17
CHICKEN FRANCESE <i>served with linguine, lemon, white wine</i>	\$17
CHICKEN MILANESE <i>served with an arugula salad</i>	\$17
VEAL MARSALA <i>served with linguine, marsala &amp; mushrooms</i>	\$19
VEAL FRANCESE <i>served with linguine, lemon, white wine</i>	\$19
VEAL MILANESE <i>served with an arugula salad</i>	\$19
SAUSAGE & PEPPERS <i>served with fingerling potatoes</i>	\$16

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## ❧ AUTHENTIC BRICK OVEN PIZZA ❧

	12"
<b>MARGHERITA D.O.C</b> Italian tomato, basil, fresh mozzarella	\$15
<b>MARGHERITA DI BUFALA &amp; ARUGULA</b> Italian tomato, bufala mozzarella, baby arugula	\$17
<b>QUATTRO FORMAGGI (4 CHEESE)</b> Fresh mozzarella, fontina, gorgonzola, tallegio	\$16
<b>ALLA VODKA</b> Homemade vodka sauce, fresh mozzarella, basil	\$16
<b>SALSICCIA</b> Italian tomato, sweet italian sausage, broccoli rabe, carmelized onions & red pepper flakes	\$16
<b>LA FELLATA</b> Prosciutto, fontina & baby arugula	\$17
<b>TRE POMODORI (3 TOMATOES)</b> Plum, cherry, sun-dried tomatoes, grated Parmigiano, fresh mozzarella	\$16
<b>LUNA PIENA (ORIGINAL "FULL MOON")</b> Half ricotta calzone & half Margherita pizza with smoked mozzarella	\$16
<b>VERDURA</b> Italian tomato, fresh mozzarella, grilled mixed vegetables	\$15
<b>NAPOLEPAPA</b> Italian tomato, anchovies, capers, olives, mozzarella	\$15
<b>SAPORI</b> Classic Neapolitan double-layered thin crust pizza stuffed with Robiola cheese, drizzled with wine truffle essence	\$19

\*Add Meatballs or Prosciutto \$5.00

"MAKE IT GLUTEN FREE" - ADD \$3.00 (12" ONLY)



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