

LEXINGTON PIZZA PARLOUR

Authentic Brick Oven Pizzeria & Restaurant

APPETIZERS

HOMEMADE MOZZARELLA CAPRESE \$10

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

ROMAN ARTICHOKE \$13

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

FRIED CALAMARI \$13

Crispy Calamari, served with marinara sauce

MEATBALLS (3 PER ORDER) \$12

Classic Neapolitan meatballs

RICE BALLS (3 PER ORDER) \$11

Choice of: Four cheese or bolognese

BURRATA DEL GIORNO P/A

Fresh mozzarella filled with cream & served with seasonal ingredients

MUSSELS RED/WHITE \$12

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

RICOTTA & PROSCIUTTO BRUSCHETTA \$12

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

CHEESE & MEAT PLATE \$15

Parmigiano, buffalo mozzarella, fontina & prosciutto, sopressata, dried apricots



SALADS

BABY FIELD GREEN \$9

Goat cheese & black olive croutons

ARUGULA \$10

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

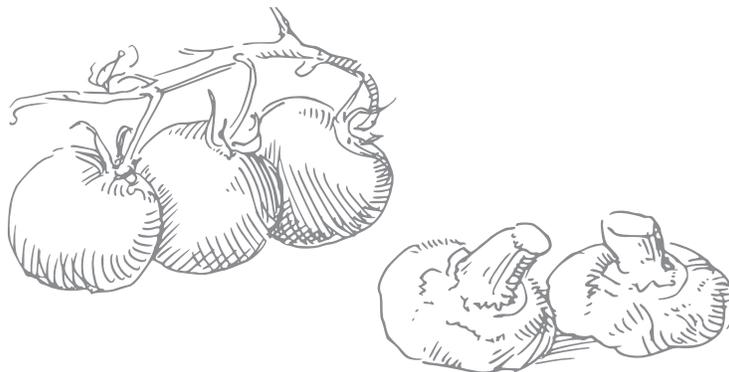
INSALATA CRUDA \$11

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

BABY SPINACH & GORGONZOLA \$11

Cranberries, toasted almonds, champagne vinaigrette

*Add Grilled Chicken to any salad above \$4.00



INQUIRE WITHIN ABOUT OUR PRIVATE PARTIES OR LET US CATER DIRECTLY TO YOU

We use only the finest organic flour and imported Italian products

❧ PASTA ❧

SPAGHETTI POMODORO \$15

Classic tomato sauce, fresh basil

RIGATONI BOLOGNESE \$17

Slow cooked meat ragu

PENNE PRIMAVERA \$16

Sautéed seasonal vegetables, garlic, oil

LINGUINE FRUTTI DI MARE \$18

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 \$17

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 \$18

Brown butter sage

HANDMADE RAVIOLI P/A

(Daily selection)

CAVATELLI \$19

Braised short ribs ragout, rosemary red wine reduction

RISOTTO DEL GIORNO P/A

(Daily selection)



INQUIRE WITHIN ABOUT OUR PRIVATE PARTIES OR LET US CATER DIRECTLY TO YOU

We use only the finest organic flour and imported Italian products

❧ MAIN COURSES ❧

GRILLED SALMON \$20

Artichokes, eggplant, red wine reduction

SHRIMP SCAMPI \$22

Risotto and lemon butter sauce

CHICKEN CAPRESE \$18

Chicken Breast with fresh tomatoes, mozzarella, basil and served with fingerling potatoes, sautéed spinach, garlic white wine

BRAISED SHORT RIBS OF BEEF \$21

Basil whipped potatoes, balsamic red onions and natural braising juices

GRILLED AGED HANGAR STEAK \$21

Rosemary red wine reduction, fingerling potatoes, arugula salad

SAUSAGE & BROCCOLI RABE \$18

Homemade sausage & broccoli rabe, fingerling potatoes



❧ LA PARMIGIANA ❧

platter served over linguine pomodoro w/fresh basil

CHICKEN PARMIGIANA	\$18
VEAL PARMIGIANA	\$20
MEATBALL PARMIGIANA	\$18
EGGPLANT PARMIGIANA	\$18



❧ CLASSICO ❧

CHICKEN MARSALA served with linguine, marsala & mushrooms	\$18
CHICKEN FRANCESE served with linguine, lemon, white wine	\$18
CHICKEN MILANESE served with an arugula salad	\$18
VEAL MARSALA served with linguine, marsala & mushrooms	\$20
VEAL FRANCESE served with linguine, lemon, white wine	\$20
VEAL MILANESE served with an arugula salad	\$20
SAUSAGE & PEPPERS served with fingerling potatoes	\$18

INQUIRE WITHIN ABOUT OUR PRIVATE PARTIES OR LET US CATER DIRECTLY TO YOU

We use only the finest organic flour and imported Italian products

❧ AUTHENTIC BRICK OVEN PIZZA ❧

	12"
MARGHERITA D.O.C Italian tomato, basil, fresh mozzarella	\$16
MARGHERITA DI BUFALA & ARUGULA Italian tomato, bufala mozzarella, baby arugula	\$18
QUATTRO FORMAGGI (4 CHEESE) Fresh mozzarella, fontina, gorgonzola, tallegio	\$17
ALLA VODKA Homemade vodka sauce, fresh mozzarella, basil	\$17
SALSICCIA Italian tomato, sweet italian sausage, broccoli rabe, carmelized onions & red pepper flakes	\$17
LA FELLATA Prosciutto, fontina & baby arugula	\$18
TRE POMODORI (3 TOMATOES) Plum, cherry, sun-dried tomatoes, grated Parmigiano, fresh mozzarella	\$17
LUNA PIENA (ORIGINAL "FULL MOON") Half ricotta calzone & half Margherita pizza with smoked mozzarella	\$17
VERDURA Italian tomato, fresh mozzarella, grilled mixed vegetables	\$16
NAPOLEPAPA Italian tomato, anchovies, capers, olives, mozzarella	\$16

*Add Meatballs or Prosciutto \$5.00

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



INQUIRE WITHIN ABOUT OUR PRIVATE PARTIES OR LET US CATER DIRECTLY TO YOU

We use only the finest organic flour and imported Italian products