

# 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) \$9

Meatless meatball made with eggplant

### MEATBALLS (3 PER ORDER) \$9

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) \$9

Choice of: Four cheese or bolognese

### RICOTTA & PROSCIUTTO BRUSCHETTA \$10

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



## SALADS

### BABY FIELD GREENS \$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



## CALZONE

### JUMBO CHEESE CALZONE \$12

Choice of Stuffing:

MEATBALLS \$14

PROSCIUTTO \$15

SAUSAGE & PEPPERS \$14

PEPPERONI \$14

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❧ PANINI ❧  
(all paninis served with salad)

THE "BERTOLUCCI" \$8  
Fresh mozzarella, tomato & basil

THE "BENIGNI" \$9  
Prosciutto di Parma, homemade mozzarella, arugula

THE "DE SICA" \$9  
Breaded eggplant, roasted pepper, mozzarella, caponata

THE "TROISI" \$9  
Grilled chicken, fresh mozzarella, roasted peppers  
& pesto

❧ PASTA ❧

SPAGHETTI POMODORO \$12  
Classic tomato sauce, fresh basil

RIGATONI BOLOGNESE \$13  
Slow cooked meat ragu

PENNE PRIMAVERA \$12  
Sautéed seasonal vegetables, garlic, oil

LINGUINE FRUTTI DI MARE \$14  
Mussels, calamari & tomato sauce

PENNE VODKA \$12  
Fresh tomato & light cream sauce

SPAGHETTI A.O.P \$12  
Roasted garlic, extra virgin olive oil, crushed red pepper

LINGUINE PESTO \$13  
Garden fresh basil, pine nuts, Parmigiano

RIGATONI PUTANESCA \$13  
Black olives, capers, anchovies, tomato sauce

FETTUCCHINE CREMA \$13  
Gorgonzola cream sauce, sautéed leeks, smoked prosciutto

ORECCHIETTE FORESTA \$14  
Homemade sausage, sautéed mushrooms, broccoli rabe

Substitute gluten or whole wheat pasta ~ add \$2

❧ HOMEMADE PASTA ❧

6 LAYER MEAT LASAGNA \$16

FUORIMANO \$16  
Hand rolled pasta sheet, fresh spinach, ricotta, cherry  
tomato sauce & melted shavings of Parmigiano Reggiano

GNOCCHI \$16  
Brown butter sage

HANDMADE RAVIOLI P/A  
(Daily selection)

CAVATELLI \$16  
Braised short ribs ragout, rosemary red  
wine reduction

RISOTTO DEL GIORNO P/A

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## ❧ MAIN COURSES ❧

### GRILLED SALMON \$17

*Artichokes, eggplant, red wine reduction*

### FIRE ROASTED CHICKEN BREAST \$15

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

### GRILLED AGED HANGAR STEAK \$18

*Rosemary red wine reduction over arugula salad*

### BRICK OVEN BRAISED SHORT RIBS OF BEEF \$18

*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

	HERO	PLATTER
CHICKEN PARMIGIANA	\$9	\$13
VEAL PARMIGIANA	\$11	\$15
MEATBALL PARMIGIANA	\$9	\$13
EGGPLANT PARMIGIANA	\$9	\$13



## ❧ CLASSICO ❧

	PLATTER
CHICKEN MARSALA <i>served w/linguine, marsala &amp; mushrooms</i>	\$13
CHICKEN FRANCESE <i>served w/linguine, lemon, white wine</i>	\$13
CHICKEN MILANESE <i>served with an arugula salad</i>	\$13
VEAL MARSALA <i>served w/linguine, marsala &amp; mushrooms</i>	\$15
VEAL FRANCESE <i>served w/linguine, lemon, white wine</i>	\$15
VEAL MILANESE <i>served with an arugula salad</i>	\$15
SAUSAGE & PEPPERS <i>served with fingerling potatoes</i>	\$13

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## ❧ AUTHENTIC BRICK OVEN PIZZA ❧

	12"	18"
<b>MARGHERITA D.O.C</b> Italian tomato, basil, fresh mozzarella	\$13	\$19
<b>MARGHERITA DI BUFALA &amp; ARUGULA</b> Italian tomato, bufala mozzarella, baby arugula	\$15	\$21
<b>QUATTRO FORMAGGI (4 CHEESE)</b> Fresh mozzarella, fontina, gorgonzola, tallegio	\$15	\$21
<b>ALLA VODKA</b> Homemade vodka sauce, fresh mozzarella, basil	\$15	\$21
<b>SALSICCIA</b> Italian tomato, sweet italian sausage, broccoli rabe, carmelized onions & red pepper flakes	\$15	\$21
<b>LA FELLATA</b> Prosciutto, fontina & baby arugula	\$16	\$22
<b>TRE POMODORI (3 TOMATOES)</b> Plum, cherry, sun-dried tomatoes, grated Parmigiano, fresh mozzarella	\$15	\$21
<b>LUNA PIENA (ORIGINAL "FULL MOON")</b> Half ricotta calzone & half Margherita pizza with smoked mozzarella	\$15	\$21
<b>VERDURA</b> Italian tomato, fresh mozzarella, grilled mixed vegetables	\$14	\$20
<b>NAPOLEPAPA</b> Italian tomato, anchovies, capers, olives, mozzarella	\$14	\$20
<b>SAPORI</b> Classic Neapolitan double-layered thin crust pizza stuffed with Robiola cheese, drizzled with white truffle essence		\$17

\*Add Meatballs or Prosciutto \$5.00

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



## ❧ NEW YORK STYLE PIZZA ❧

18" LARGE CHEESE PIZZA \$16

12" GLUTEN FREE PIZZA \$15

ADDITIONAL TOPPINGS \$3.00 EACH

Pepperoni ❧ Onions ❧ Peppers ❧ Sausage  
Extra Cheese ❧ Mushrooms ❧ Anchovies ❧ Black Olives

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