

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

BURRATA DEL GIORNO P/A

Fresh mozzarella filled with cream & served with seasonal ingredients

MEATBALLS (3 PER ORDER) \$10

Classic Neapolitan meatballs

MUSSELS RED/WHITE \$12

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 GREENS \$9

Goat cheese & black olive croutons

ARUGULA \$10

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

INSALATA CRUDA \$10

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

BABY SPINACH & GORGONZOLA \$10

Cranberries, toasted almonds, champagne 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

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

We use only the finest organic flour and imported Italian products

❧ PANINI ❧
(all paninis served with salad)

THE "BERTOLUCCI" \$9
Fresh mozzarella, tomato & basil

THE "BENIGNI" \$10
Prosciutto di Parma, homemade mozzarella, arugula

THE "DE SICA" \$10
Breaded eggplant, roasted pepper, mozzarella, caponata

THE "TROISI" \$10
Grilled chicken, fresh mozzarella, roasted peppers
& pesto

❧ PASTA ❧

SPAGHETTI POMODORO \$13
Classic tomato sauce, fresh basil

RIGATONI BOLOGNESE \$14
Slow cooked meat ragu

PENNE PRIMAVERA \$13
Sautéed seasonal vegetables, garlic, oil

LINGUINE FRUTTI DI MARE \$15
Mussels, calamari & tomato sauce

PENNE VODKA \$13
Fresh tomato & light cream sauce

SPAGHETTI A.O.P \$13
Roasted garlic, extra virgin olive oil, crushed red pepper

LINGUINE PESTO \$14
Garden fresh basil, pine nuts, Parmigiano

RIGATONI PUTANESCA \$14
Black olives, capers, anchovies, tomato sauce

FETTUCCHINE CREMA \$14
Gorgonzola cream sauce, sautéed leeks, smoked prosciutto

ORECCHIETTE FORESTA \$15
Homemade sausage, sautéed mushrooms, broccoli rabe

Substitute gluten or whole wheat pasta ~ add \$2

❧ HOMEMADE PASTA ❧

6 LAYER MEAT LASAGNA \$17

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
(Daily selection)

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MAIN COURSES

GRILLED SALMON \$18

Artichokes, eggplant, red wine reduction

SHRIMP SCAMPI \$20

Risotto and lemon butter sauce

CHICKEN CAPRESE \$17

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

BRAISED SHORT RIBS OF BEEF \$20

Basil whipped potatoes, balsamic red onions and natural braising juices

GRILLED AGED HANGAR STEAK \$20

Rosemary red wine reduction, fingerling potatoes, arugula salad

SAUSAGE & BROCCOLI RABE \$17

Homemade sausage & broccoli rabe, fingerling potatoes



LA PARMIGIANA

platter served over linguine pomodoro w/fresh basil

	HERO	PLATTER
CHICKEN PARMIGIANA	\$10	\$15
VEAL PARMIGIANA	\$12	\$17
MEATBALL PARMIGIANA	\$10	\$15
EGGPLANT PARMIGIANA	\$10	\$15



CLASSICO

	PLATTER
CHICKEN MARSALA served w/linguine, marsala & mushrooms	\$15
CHICKEN FRANCESE served w/linguine, lemon, white wine	\$15
CHICKEN MILANESE served with an arugula salad	\$15
VEAL MARSALA served w/linguine, marsala & mushrooms	\$17
VEAL FRANCESE served w/linguine, lemon, white wine	\$17
VEAL MILANESE served with an arugula salad	\$17
SAUSAGE & PEPPERS served with fingerling potatoes	\$15

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❧ AUTHENTIC BRICK OVEN PIZZA ❧

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

*Add Meatballs or Prosciutto \$5.00

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



❧ NEW YORK STYLE PIZZA ❧

18" LARGE CHEESE PIZZA \$17

12" GLUTEN FREE PIZZA \$15

ADDITIONAL TOPPINGS \$3.00 EACH

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

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