

KIRSTEN'S Italian Grill & Caterers

LUNCH

ASK ABOUT OUR DAILY SPECIALS!

APPETIZERS

Clams Oreganato	\$ 7.00	Fried Calamari with spicy aioli & marinara	\$ 9.00
Roasted Pepper & Mozzarella	\$ 7.00	Smoked Mozzarella & Roasted Peppers.	\$ 7.00
		Homemade French Fries	\$ 3.00

SOUP

Baked French Onion.	\$ 5.00	Pasta Fagioli.	\$ 5.00
Wild Mushroom and Crab.	\$ 6.00	White Bean and Broccoli Rabe	\$ 5.00

SALAD

Add Grilled or Blackened:

Shrimp - \$5.00 Chicken - \$3.00 Salmon - \$8.00

Caesar Salad	\$ 8.00
Kirsten - Mesclaine greens tossed with goat cheese, dried cranberries and walnuts in our famous raspberry vinaigrette.	8.00
Arugula - Tossed with homemade vinaigrette topped with red onion & tomato.	8.00
Spinach Salad - Tomato, chopped egg & bacon bits with balsamic & blue cheese.	8.00
Ditalini Salad - Grilled chicken, fresh mozzarella, roasted peppers & ditalini pasta in our house vinaigrette.	11.00
Mesquite Grilled Chicken Skewers - Over baby greens with goat cheese, portabella mushrooms, toasted almonds and raspberry vinaigrette.	10.00
Cobb - Grilled chicken, avocado, chopped egg, bacon bits, tomato & blue cheese.	12.00

SANDWICHES

Chicken Parmesan	\$7.00	Eggplant Parmesan	\$ 7.00
Meatball Parmesan	\$7.00	Sausage Parmesan	\$7.00
Marinated Steak with peppers, onions and Fontina cheese.	\$ 9.00		
Breaded Chicken Cutlet with mozzarella, roasted peppers and spicy aioli.	\$ 9.00		
Portabella Mushroom with Roasted Peppers & Mozzarella with balsamic drizzle.	\$ 9.00		

All Sandwiches Served on a Roll with Homemade French Fries

WOOD OVEN CALZONES \$ 8.00

- Attilio - Sausage, broccoli rabe, plum tomatoes and mozzarella.
- Milano - Grilled eggplant, roasted peppers, fresh mozzarella and ricotta.
- Venice - Sopressata, plum tomatoes, fresh mozzarella and ricotta.
- Giambotta - Sweet sausage, fried peppers, caramelized onions, plum tomatoes and fresh mozzarella.

WOOD OVEN PIZZA

Gluten Free Pizza crust may be used for 12 inch pizza only. Please add \$4.00.

	9 Inch Pie	12 Inch Pie
Plain – Pizzeria Pizza!	\$ 9.00	\$ 12.00
Napolitano – Fresh tomato, basil and fresh mozzarella.	9.00	13.00
Bianco – Fresh mozzarella and ricotta cheese, garlic and pesto.	9.00	13.00
Grilled Vegetable – Chef's choice.	9.00	13.00
Chicken Parm – Traditional.	9.00	13.00
Broccoli Rabe – Sausage, roasted tomatoes and fresh mozzarella.	9.00	13.00
Solina – Shrimp, spinach and roasted tomato.	11.00	14.00
Portabello – Prosciutto d'Parma, roasted tomato, ricotta & mozzarella.	9.00	13.00
Pepperoncini – Hot peppers and sweet sopressata.	9.00	13.00
Giambotta – Sausage, fried peppers & onions, plum tomatoes & mozzarella.	9.00	13.00
Spinach – Gorgonzola, fresh mozzarella and marinara.	9.00	13.00
Arugula – Brushed with pesto, baked & topped with prosciutto, arugula, grape tomatoes, shaved parmesan cheese and balsamic vinaigrette.	9.00	13.00

GRILLED PANINI (served with pasta salad) \$8.00

- Toscana** – Grilled chicken topped with arugula, roasted peppers and fresh mozzarella. drizzled with roasted garlic and extra virgin olive oil.
- Napoli** – Blackened chicken topped with Fontina cheese, sliced tomato, red onion and romaine lettuce with herb caper mayonnaise.
- Melanzano** – Grilled chicken topped with fire roasted eggplant, portabello mushrooms and Fontina cheese spread with a spicy aioli.
- Roma** – Grilled marinated eggplant, zucchini and portabella mushrooms topped with melted provolone cheese.

PASTA

Gluten Free Pasta, please add \$3.00

Penne Vodka – Served with prosciutto.	\$ 9.00
Fettucini Alfredo – Served with Reggiano parmesan cheese.	9.00
Rigatoni Pomodoro – Prosciutto D'Parma, onions, plum tomatoes, basil and garlic.	9.00
Linguini and Clams – Long Island little necks, roasted garlic, and olive oil. Choose red or white.	11.00
Rigatoni Marinara – Plum tomatoes, garlic and basil topped with fresh ricotta.	8.00
Eggplant Parmesan – Served with linguini.	8.00
Traditional Baked Ziti	8.00

ENTREES

Tilapia Oreganato – Fillet sautéed with seasoned breadcrumbs, white wine & butter.	\$ 12.00
Pollo Francese – Breast of chicken sautéed with lemon, wine and butter.	9.00
Pollo Parmesan – Breaded with fresh mozzarella and marinara.	9.00
Veal Parmesan – Breaded with fresh mozzarella and marinara.	11.00

Please note, 18% gratuity may be added to parties of five or more.