

LUNCH MENU

* All dishes are served with your choice of soup or house salad
We garnish all of our pasta dishes with asiago cheese

AGLIO E OLIO / CON FUNGHI 12

Linguini pasta with fresh chopped garlic, olive oil, and spices. Also available with mushrooms

POMODORO 12

Fresh basil, garlic, tomato, white onions, and olive oil with fettuccini

PESTO 12

Fettuccini pasta mixed with Linguini's homemade pesto* sauce

PRIMAVERA 12

Spring garden vegetables, white onions, and walnuts with your choice of sauce mixed with penne pasta

MARSALA 13

Chicken, green onions, mushrooms and marsala wine mixed with fettuccine. Also available in cream sauce

BOLOGNESE 13

Our classic Italian meat sauce served with spaghetti

ARRABIATTA 13

Olive oil, garlic, parsley, tomatoes, bay shrimp, and red chili peppers mixed with penne pasta, SPICY

ALFREDO WITH CHICKEN & BROCCOLI 13

Fettuccini with our original cream sauce, chicken, broccoli, nutmeg and asiago

BURINA 13

Italian sausage, garlic, tomato, white onions, herbs, spices, and red chili peppers accompanied with penne pasta, SPICY

VONGOLE 15

Clams, lemon, white onions, garlic, light cream mixed with linguini

GRILLED CHICKEN BREAST 14

Served with a side of steamed vegetables and scalloped potatoes

BAKED SALMON 15

Served with a side of steamed vegetables and scalloped potatoes, topped with a lemon caper sauce

RAVIOLI

Ravioli is served with soup or salad and your choice of sauce:
tomato, alfredo, pesto*, meat, gorgonzola, tomato cream
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CHEESE \$11

BEEF \$12

SEAFOOD \$14

PORTABELLA \$14

*Our pesto is made with walnuts



ANTIPASTOS

BRUSCHETTA 9

Fresh sautéed roma tomatoes, white onions, garlic, salt, pepper, basil on toasted ciabatta bread, topped with asiago cheese

PANE CON AGLIO E FORMAGGI 9

Our signature appetizer; Italian garlic bread topped with asiago cheese

MOZZARELLA POMODORO FRITTI 9

Fried, breaded mozzarella, topped with our homemade spicy marinara sauce, topped with asiago cheese

FRIED RAVIOLI 9

Fried ricotta cheese, served with our homemade marinara

GRILLED ARTICHOKE 10

Fresh artichoke, steamed and slightly grilled. Served with chipotle aioli

CRAB CAKES 17

Served with julienne cucumbers, mint and lemon. Topped with a lemon caper sauce

CALAMARI FRITTI CON BAGNA CAUDA 13

Fresh calamari, lightly breaded and fried, served with Linguini's homemade secret sauce

HABAÑERO SCALLOPS 15

Pan seared scallops drizzled with a habanero orange pepper glaze

SCAMPI 14

Jumbo prawns sautéed in a lemon butter caper sauce

INSALATAS

INSALATINA 7

Our famous house salad with tomatoes, green onions, and asiago cheese with Linguini's classic Italian vinaigrette

ALLE CAESAR 10

Classic Italian style caesar served with homemade croutons and topped with asiago cheese

ZUPPA E INSALATINA 11

Combination of our house salad and your choice of one of our homemade soups

CAPRESE 14

Buffalo mozzarella, heirloom tomatoes, kalamata olives, and fresh basil topped with balsamic vinegar reduction and olive oil

SPINACH CHICKEN 16

Fresh spinach, eggs, kalamata olives, roma tomatoes, red onions, bacon bits, caramelized walnuts, feta, grilled chicken, tossed in a champagne vinaigrette

CON GORGONZOLA 16

Served with tomatoes, green onions, walnuts, fresh marinated prawns, topped with gorgonzola cheese

SEASONED SCALLOP SALAD 14

Jumbo scallops, seasoned and seared to perfection, placed on a bed of romaine with fresh tomatoes, green onions, and asiago cheese, served with Linguinis house vinaigrette

SHRIMP LOUIE 15

Romaine lettuce, tomatoes, green onions, avocado, bay shrimp, and eggs served with thousand island dressing and cocktail sauce

FUJI APPLE SALAD 17

Butter lettuce, plum tomatoes, diced fuji apples, pistachios, feta crumbles, dressed in a balsamic vinaigrette, accompanied with grilled chicken, scallops or jumbo prawns.

FRUTTI DI MARE 18

Mussels, clams, calamari, and prawns served on a bed of romaine topped with green onions, tomatoes and asiago cheese, served with Linguinis house vinaigrette