

Lunello Restaurant

583 Davenport Avenue
New Rochelle, NY 10805
914-740-7111

www.LunelloYC.com

MENU

Appetizers

- Buffalo Wings (6 pc) 12.50
- Chopped Baked Clams Oreganata (6 pc) 12.50
- Eggplant Rollatini (3 pc) 12.50
- Fried Calamari 14.00
- Homemade Mozzarella Sticks (6 pc) 12.00
- Mozzarella Caprese 10.00
 - o Fresh Mozzarella & Tomato
- Muscles El Diablo (Fra Diavolo) 15.00
- Stuffed Baby Artichoke Hearts 11.00

Soups

- Homemade Minestrone 8.00
- Pasta & Fagioli 8.00
- Pasta & Peas 8.00
- Stracciatella Romana 8.00
 - o Egg drop, spinach, in chicken broth

Burgers, Dogs, & Chicken Fingers

- Bow Burger Deluxe with choice of
 - o Hamburger or Cheeseburger 13.50
 - o Caramelized Onions, Bacon, BBQ, Gorgonzola, or Blue Cheese 15.00
- Homemade Chicken Fingers & Fries 12.00
 - o Honey mustard, Buffalo Sauce, or BBQ Sauce
- Hot Dog Deluxe 6.00

(Served with French Fries or sliced potato, coleslaw, & pickle)

Pizzas, Paninis, & Quesadillas

- Arthur Avenue Woodfired Fresh Mozzarella Personal Pizza 9.50
- BLT with fries 9.50
- Cheese Quesadilla 9.50
 - o Cheese, onions, and peppers folded in a flour tortilla served with sour cream and salsa.
- Chicken Quesadilla 11.00
 - o Cheese, onions, and peppers folded in a flour tortilla served with sour cream and salsa.
- Fried Chicken Cutlet (Panini or Sandwich) 12.00
 - o With lettuce, tomato and mayo or Buffalo Sauce with Blue Cheese
- Fried Filet-O-Fish 12.00
 - o with American cheese
- Grilled Cheese with French Fries 8.00

- Mozzarella, Eggplant, Prosciutto 14.00
- Panini alla Lunello 14.00
 - o Grilled Chicken, fresh mozzarella, roasted peppers with pesto sauce and mayo
- The Imperial 14.00
 - o Grilled chicken, broccoli rabe, mozzarella, ciabatta

(Served with French Fries or Sliced Potato, coleslaw, & pickle)

Wedges

- Chicken Cutlet 12.50
 - o Fried or Grilled with salad and homemade balsamic vinaigrette
- Chicken Cutlet Parmigiana 12.50
- Eggplant Parmigiana 12.00
- Meatball Parmigiana 12.50
- Peppers, Eggs and Cheese or Potato, Eggs, and Cheese 12.00
- Ricky Cheese Steak 17.00
 - o Sliced steak, caramelized onions, sautéed with peppers, and cheese
- Sausage & Pepper Parmigiana 12.50
- Veal Parmigiana 14.00

Add \$2.00 for French Fries or Sliced Potato.

Wraps

- Buffalo Chicken 12.00
 - o Chicken cutlet with buffalo sauce, romaine lettuce, and mixed greens.
- Chicken Caesar 12.00
 - o Grilled or fried
- Chicken Fajita Wrap 12.00
 - o With sautéed onions and peppers, served with salsa and sour cream
- Eggplant, Fresh Mozzarella, Roasted Peppers 12.00

(Add: French Fries or Sliced Potato for \$2.00)

Salads

- Boat Cheese Salad 14.00
 - o Fresh mixed greens, cranberries, walnuts, goat cheese in a house balsamic dressing
- Buffalo Chicken Salad 12.50
 - o Chicken cutlet with buffalo sauce, romaine lettuce, and mixed greens.
- Caesar Salad 12.00
 - o Crisp romaine, homemade croutons, in a Caesar dressing
- Choppy Seas Salad 14.00
 - o Mixed greens, cucumber, olives, onions, tomatoes, candied walnuts, cranberries and gorgonzola cheese with a balsamic vinaigrette dressing.
- Garden Salad 10.00
 - o Iceberg lettuce, tomato, cucumbers, olives, red onion
- Gorgonzola Salad 12.50
 - o Mixed greens, red onions, tomatoes, gorgonzola cheese in a balsamic dressing
- Lunello's Salad 13.50

- Romaine, mixed greens, cured mixed olives, fennel, red vinegar, and olive oil
- Mandarin Orange Salad 14.00
 - Refreshing mixed greens, mandarin orange slices, gorgonzola cheese with spiced pecans in balsamic dressing
- Mesculin Salad 10.00
 - Mesculin Greens, Gorgonzola, Red Onions, with vinaigrette dressing
- Tropical Salad 14.00
 - Romaine, mixed greens, radicchio, cranberries, pineapple, toasted almonds, red vinegar, and olive oil

(Add: Grilled or Fried Chicken for \$5.50. Add: Grilled Shrimp for \$7.50. Add: Gorgonzola, Blue Cheese, Cheese for \$2.50.)

ENTREES

All Entrees are served with 1 side dish. Choice of:
Potato Croquettes, vegetable of the day, or pasta with tomato sauce.

Pasta

- Cavatelli with Broccoli Rabe and Sausages 23.50
- Linguine with Shrimp in Red Sauce 24.00
- Linguine with Broccoli Garlic and Oil 15.00
- Linguine with White or Red Clam Sauce 21.00
- Pasta Alla Eliana 20.00
 - Fusilli Pasta with cauliflower, garlic, oil, and breadcrumb.
- Penne Alla Vodka 20.00
 - Add grilled chicken 23.00
- Rigatoni Alla Giavanna 20.00
 - Eggplant chunks in pink sauce
- Ravioli stuffed with cheese 16.00
- Shells with Asparagus and Shrimp in Pink Sauce 24.00

From the Sea

- Filet of Sole Broiled 24.00
- Fried Jumbo Shrimp (5 jumbo) 24.00
- Mahi-Mahi Marechiara 25.00
 - With 2 muscles, 2 little neck clams, 2 shrimp, in light marinara sauce
- Muscles El Diablo (Fra Diavolo style over pasta) 19.00
- Red Snapper Marechiara 25.00
 - With 2 muscles, 2 little neck clams, 2 shrimp, in light marinara sauce
- Salmon Broiled 26.00
- Jumbo Shrimp Scampi (5) 24.00
- Jumbo Stuffed Shrimp with Crab Meat (5) 27.00
 - Over rice or broccoli rabe
- Pirate's Chest 30.00
 - Seafood Combo Marinara - shrimp, calamari, little neck clams, mussels, and salmon in marinara sauce
- Shrimp Francese 24.00
- Tilapia Broiled 24.00

- Tuna Grilled 24.00
 - Choice over: rice, broccoli rabe, vegetables, or pasta
- Any Fish Punttanesca Style 25.00
 - Tomatoes, capers, olives, red pepper flakes, anchovies (optional).

Veal

- Stuffed Veal Chop (Boneless) 24.00
 - Mozzarella, prosciutto, chopped onions, mushrooms, in brown sauce
- Stuffed Veal Chop (Bone in) 28.00
 - Mozzarella, prosciutto, chopped onions, mushrooms, in brown sauce
- Veal Alla Giovana 25.00
 - Prosciutto, mozzarella, marsala sauce
- Veal Caprese (chopped tomato, onion, vinaigrette dressing) 24.00
- Veal Francese 24.00
- Veal Hearts 24.00
 - Artichoke hearts in francese sauce and melted mozzarella
- Veal Marsala with Mushrooms 24.00
- Veal Parmigiana 24.00
- Veal Piccata 24.00

Chicken

- Cajun Chicken over Rice or Broccoli Rabe 23.00
- Chicken Alla Giovanna 23.00
 - Prosciutto, mozzarella, marsala sauce
- Chicken Caprese 23.00
- Chicken Scarpariello (Boneless) with Potatoes, Sausage, and Artichoke 24.00
- Chicken Francese 23.00
- Chicken Jackie 25.00
 - Rolled with asparagus, prosciutto, and mozzarella in brown sauce with chopped onions and mushrooms.
- Chicken Marsala 23.00
- Chicken Parmigiana 23.00
- Chicken Piccata 23.00
- Chicken Hearts 23.00
 - Artichoke hearts in francese sauce and melted mozzarella
- Chicken Sorrentino 23.00
 - Eggplant, mozzarella, brown sauce
- Chicken over Vegetable 23.00
- Chicken Vinegar Peppers 23.00

Meats and Vegetables

- Eggplant Parmigiana 20.00
- Pork Chop Taormina (boneless) 23.00
 - Broiled with sautéed onion, pepper, and mushrooms
- Pork Chop Vinegar Peppers (boneless) 23.00
- Steak Market

Sides

- Broccoli Rabe in Garlic and Oil 7.50
- Broccoli Sautéed in Garlic and Oil 5.00
- Garlic Bread 5.00
- Homemade Potato Croquettes (2 pc) 5.00
- Meatball (2 pc) 7.00
- Pasta Marinara 5.00
- Salad 5.00
- Sausages (2 pc) 7.00
- Spinach Sautéed in Garlic and Oil 7.00
- String Beans Sautéed 5.00
 - With garlic and oil or marinara sauce

Beverages

- Soft Drinks 2.50
 - Coke, Diet Coke, Iced Tea, Sprite, Ginger Ale, Seltzer, Club Soda, Tonic Water, Fanta.
- Pitcher of Water with Ice Poolside (4 cups) 5.00

Caffeine

- Coffee 3.00
- Iced Coffee 3.00
- Cappuccino 5.00
- Espresso 3.00
- Tea 3.00

Deserts & Sweets

- Apple Pie Ala Mode 7.00
- Waffle Barge 7.00
 - Maple Syrup infused Belgian waffle, vanilla ice cream, whipped cream
- Cannoli (1 large pc) 6.00
- Chocolate Mousse Cake 7.00
- Key Lime Pie 7.00
- Mississippi Mud Mousse Cake 7.00
- Cheesecake 7.00
- Tartufo 7.00
- Tiramisu 7.00
- Ice Cream Scoop (per scoop) 2.50
- Ice Cream Bar Varies

(Ask for specials and availability)

KIDS MENU

- Ava Mia Mac & Cheese-A 7.00
- Homemade Chicken Fingers with French Fries or Potatoes 9.00
- Lily Burger 8.00
 - Cheeseburger Slider on a Pretzel Bun, with French Fries

- Grilled Cheese with French Fries 7.00
- Grilled Chicken Quesadilla 9.00
 - Cheese, onions, and peppers folded in a flour tortilla served with sour cream and salsa.
- Pasta with Meatball (Penne or Spaghetti) 8.00

WINE, BEER & COCKTAILS

Wine

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| - Prosecco | 187 ml | 11.00 |
| - Rose – Bottle | 187 ml | 11.00 |
| - Moscato –Bottle | 187 ml | 11.00 |
| - Sauvignon Blanc | 375 ml | 11.00 |
| - Cavit Pinot Grigio | 375 ml | 12.00 |
| - J. Lohr Cabernet Sauvignon Seven Oaks | 375 ml | 16.00 |
| - Meiomi Pinot Noir | 375 ml | 16.00 |
| - Antigal Malbec Uno Mendoza | 375 ml | 16.00 |
| - Cantina Zaccagnini Montepulciano D’Abruzzo | 375 ml | 16.00 |
| - Decoy | 750 ml | 35.00 |

Cocktails & Mixers

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|--------------------------------|--------|-------|
| - Cosmo – Bottle | 200 ml | 10.00 |
| - Mai Tai – Bottle | 200 ml | 10.00 |
| - Margarita – Bottle | 200 ml | 10.00 |
| - Moscow Mule - Can | 355 ml | 10.00 |
| - Sangria - Can | 250 ml | 10.00 |
| - Tito’s Vodka - Bottle | 200 ml | 10.00 |
| - Old Fashion | 200 ml | 10.00 |
| - Vodka Seltzer with Cranberry | 356 ml | 10.00 |

Beer

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| - Coors Light, Budweiser, or Michelob Ultra | 5.00 |
| - Corona, Modelo, or Heineken | 6.00 |

(Must be 21 or older to purchase)

Food allergy: If you have a food allergy or a special dietary requirement, please tell a member of the hospitality team.