

Billy Vee's Lunch 255-2000

SOUPS

Zuppa Del Giorno:

Today's soup made fresh in house. Cup. \$4 Bowl \$5

PERSONAL PIZZA

Margherita

Fior di Latte, fresh tomato, basil & evoo. \$9.5

Abruzzese

Housemade sausage, spicy tomato sauce, mushroom, scallions, & cheeses. \$10

Formaggi

Four cheeses, tomato sauce or Bechemal. \$8.5

Pepperoni

Pepperoni in copious amounts with herb tomato sauce & cheeses. \$10

Greco

Greek olive oil, Feta cheese, Kalamata olives, tomatoes, baby spinach, fresh oregano and basil. \$11

Americano

Pepperoni, Italian sazzage, seasoned ground beef, Cappicola, pancetta, extra cheese. \$12

Pizze con Pollo Alfredo

Reduced cream, garlic, white wine, sharp cheeses, mushrooms and seasoned marinated chicken breast. \$11.5

Jersey Boy

Sliced homemade meatballs, pomodoro sauce, & cheeses. \$11

INSALATI (SALADS)

Insalate di Chef

Mixed greens with artichoke hearts, olives, mushrooms, mirepoix veggies, tomatoes, cheeses, Italian olive oil dressing; chicken for the Carnivore, not for the vegetarian. \$10, \$12.95

A Greco

Our salad mix topped with Feta cheese, cucumbers, Kalamata olives, celery, tomatoes, bell peppers, scallions and pepperoncino; vinaigrette and pita. \$10
Add sautéed or blackened chicken \$12.95

Caesar

Crisp Romaine tossed in a savory dressing made with egg, EVOO, a hint of mustard & lemon. Sprinkled with Parmigiano & seasoned crostini. \$8.5. Add chicken, \$11.5

**Piedmontese Steak Cobb*

*Piedmontese steak, tomatoes, scallions, celery, chopped bacon, egg, Kalamata olives and blue cheeses crumbles arranged atop field mixed greens; Tuscan vinaigrette. \$15

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**

PASTA

All pastas served with House salad or soup and breadstick.

Pasta Pomodoro

Semolina pasta with our savory tomato sauce. Vegetarian. \$9.5

Pasta con Polpetti

Tender meatballs in our own slow simmered gravy. \$11.5

Pasta con Salsiccia

Housemade medium spiced sausage and our slow simmered gravy. \$11

Pasta Alfredo

Creamy, cheesy goodness. \$11

Add Blackened or Sautèed Chicken with mushrooms \$13.95

Scampi Aglio i Olio

Shrimp in garlic and lemon sauce with capers, herbs, tomato, red pepper flakes and artichokes.
Tossed with pasta. 17.

BUCATINI AL'AMITRICIANA

Tubular pasta tossed in a savory sauce of Guanciale, Pancetta, tomatoes, herbs and crushed red peppers. \$13.
Add Chicken \$16; add Shrimp \$17

Gnocchi. Potato and Semolina dumplings.

Parma Rosso: Creamy tomato, pancetta, spinach. \$12.

A Panna: Reduced cream, herbs, and cheeses. \$12.

Romagna: With brown butter, pancetta, and fresh sage. \$12.

A'MORE

SANGWICHES

All sangwiches served with a choice of cottage cheese, chips or cole slaw.

Substitute with soup of the day or House salad add \$1.95

Italian Beef

Herb crusted, slow roasted sirloin, thinly sliced in an Italian roll
with roasted pepper compote and Giardiniera (Italian vegetable & pepper salad). \$11.5

Italian Sazzage

House made links on an Italian roll with hot & sweet peppers and Giardiniera. \$10.5

Combo

Some of both of the above. \$12

Meatball Hero

Our tender meatballs in an Italian roll
with pomodoro and mounds of cheeses. \$12

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