

SUNDAY BRUNCH
11:30am - 3:00pm
WINE DOWN WEDNESDAYS All Day
LUNCH MENU 12:00 - 3:00pm



HAPPY HOUR
Tuesday-Friday • 3:00 - 6:00pm
Sunday • 3:30-5:30pm
Friday & Saturday • 9:00-11:00pm
at the bar only

FOR THE TABLE

- Stuffed Mushrooms**
(6) vegetables, provolone, white wine breadcrumb sauce 18
- Mozzarella Sticks**
(4) house made, tomato sauce 12
- Baked Clams Oreganata**
(6) top neck clams, white wine, bread crumb sauce 19
- Tuna Tartare Crostini**
(4) soy marinated sushi grade ahi yellowfin tuna, guacamole, cucumber-scallion garnish, tuxedo sesame seeds 19
- Antipasto Freddo** GFA
italian meats and cheeses, long stem artichokes, muffuletta olive bruschetta, roasted peppers, tomatoes 29
- Caponata** GFA
pickled eggplant, olives, reggiano, flat bread, evoo 16
SUB GLUTEN-FREE FLATBREAD +5
- Calamari Fritti** GFA
fried with marinara dipping sauce 17
- Stuffed Artichoke**
white wine-garlic breadcrumb sauce, tomatoes, parsley, evoo 22
- Buffalo Chicken Spring Roll**
rolled with carrot-celery slaw, blue cheese dipping sauce 15

RECIPES FROM PALERMO, SICILY

- Arancini Siciliani**
(4) riceballs, chopped meat, peas, mozzarella, pomodoro sauce 17
- Pane é Pannelle**
fried chick pea sandwich with provolone and ricotta 15

- Mozzarella Fritta**
pan fried breaded fresh mozzarella, fra diavolo sauce, NUT-FREE basil pesto, reggiano 18
- Burrata Caprese**
cream filled fresh mozzarella, tomatoes, evoo, aged balsamic drizzle, basil 19
ADD PROSCIUTTO DI PARMA +10
- Mamma Vincenzo’s Meatballs** GFA
veal, pork and beef, tomato sauce, reggiano 16
- Mamma’s Meatballs & Burrata** GFA
cream filled fresh mozzarella, reggiano, basil, evoo 23
OUR DELICIOUS MEATBALLS ARE NOW AVAILABLE GLUTEN-FREE
- Clams** **VESPA**
(6) baked top neck clams, provolone, prosciutto, garlic cream sauce 21
- Seafood Salad**
shrimp, mussels, calamari, fennel, celery and bell pepper relish 29
- Calamari Piccante** GFA
fried, tossed with fra diavolo sauce, basil, evoo 20
- Pulpo**
octopus, italian sausage, potatoes, cannellini beans, red onions, chili oil drizzle 28
SUB PORTOBELLO MUSHROOMS FOR ITALIAN SAUSAGE

- Mussels** 23
- ★ VERDE NUT-FREE basil pesto, cream
- ☆ BIANCO roasted garlic cream sauce, prosciutto, onions
- ★ ROSSO marinara or fra diavolo sauce

SOUPS

- Pasta é Fagioli** GFA italian bean soup 12
- Vegetable Minestrone** GFA with pasta 12

- Kale Soup** crumbled spicy sausage, cannellini beans, reggiano 14

SALADS

ADD TO ANY SALAD
CHICKEN +6 SHRIMP +11 SALMON +16

- Caesar** GFA romaine, kale, caesar dressing, crumbled croutons, reggiano 16 ADD ANCHOVIES +5
- House Salad** mixed greens, tomatoes, carrots, muffuletta olives, red onions, roasted peppers, cucumbers, balsamic vinaigrette 14
- Rocket Salad** arugula, tomatoes, red onions, reggiano, fennel, olives, white balsamic vinaigrette 17
- Apple & Gorgonzola Salad**
mixed greens, walnuts, craisins, red onion, dijon vinaigrette 18
- Beet Salad** GFA brussel sprouts, julienne apples, pistachio crumble, goat cheese, crumbled croutons, citrus vinaigrette 19
- Poached Pear & Goat Cheese**
arugula, walnuts, craisins, balsamic vinaigrette 19
- VESPA CHOPT' Salad** (SERVES TWO)
house salad, italian meats & cheese, red wine vinaigrette 24
- Arugula & Fig** goat cheese, craisins, tomatoes, balsamic vinaigrette 18

Please inform your server if you or someone in your party has a food allergy.
20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.
 = GLUTEN-FREE GFA = GLUTEN-FREE AVAILABLE = VEGETARIAN-FRIENDLY
GLUTEN FREE FRIENDLY ENVIRONMENT = HOUSE FAVORITE

SQUARED

- 12” PAN PIZZA
- La Siciliana**
(SAUCE ON TOP)
whole milk mozzarella, tomato sauce, pecorino 21
- VESPINA**
whole milk mozzarella, tomato sauce, pepperoni, spicy hot honey drizzle 24

STONE FIRED PIZZETTE

- 12” ROUND, COOKED WELL
DONE NEAR OPEN FLAME
- Pizza** **VESPA** GFA
clams, bacon, fresh mozzarella, spinach, garlic cream sauce 24
- Prosciutto & Arugula** GFA
fresh mozzarella, red onions, reggiano, evoo, balsamic glaze drizzle 24
- Rustica** GFA
whole milk mozzarella, tomato sauce, pepperoni, roasted peppers, Sicilian olives 22
- La Bestia** GFA
sausage, pepperoni, soppressata, whole milk mozzarella, tomato sauce, basil 22
- Cauliflower** GFA
(FLOUR CRUST, NO SAUCE)
whole milk mozzarella, pecorino, breadcrumbs, garlic & oil 21
- Con Funghi** GFA
mushrooms, fresh mozzarella, tomato sauce, arugula, reggiano, truffle oil 22
- Margherita** GFA
fresh mozzarella, tomato sauce, basil, pecorino, evoo 18
- Napoletana** GFA
tomato sauce, pecorino romano, whole milk mozzarella 16

- TOPPINGS +4
PEPPERONI / SAUSAGE / MEATBALLS / MUSHROOMS / ROASTED RED PEPPERS / ONIONS / ANCHOVIES
- SUBSTITUTION
GLUTEN-FREE CRUST +8

WE USE UNBLEACHED, NON-BROMATED KING ARTHUR & CAPUTO FLOURS TO PREPARE OUR PIZZAS & TABLE BREAD FOR BETTER FLAVOR & BETTER FOR YOU

PRIVATE PARTY ROOMS AVAILABLE

BENEDETTO LOMANTO

LRG

LoMANTO RESTAURANT GROUP

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PASTA

GLUTEN-FREE AVAILABLE

MAMMA VINCENZA'S RECIPE FROM CASTELLAMMARE DEL GOLFO, SICILY

Pasta Con Le Sarde (ST. JOSEPH'S DAY PASTA)
sardines, fennel, raisins, pine nuts, cauliflower, bread crumbs,
plum tomato sauce, evoo, bucatini pasta 31

★ **Papperdelle Bolognese**
ribbon pasta, veal, pork and beef ragu,
cream, pecorino, reggiano 29

Cacio e' Pepe Con Limone
bucatini, shrimp, pecorino,
coarse black pepper, lemon rinds 31

Cavatappi Con Rapini
broccoli rabe, crumbled sausage,
sicilian olives, garlic, & oil 29

★ **Pasta A'Forno Siciliana**
anellini (ring-shaped) pasta, meat sauce,
eggplant, peas, mozzarella, ricotta,
pecorino 27

Gnocchi Con Pesto di Basilico
potato gnocchi, NUT-FREE basil pesto,
burrata filling, pecorino, reggiano 27

★ **Pappardelle Maiale**
ribbon pasta, pork osso bucco ragu,
reggiano 29

Bucatini Pomodoro 🌱
tomato sauce, pecorino, basil 18

Rigatoni Alla Vodka
prosciutto di parma, cream,
tomato sauce 22
ADD FRIED OR GRILLED CHICKEN +6
ADD SHRIMP +11

Linguine Con Gamberi
shrimp, garlic plum tomato sauce,
basil 32

Ragu Di Manzo
cavatappi pasta, beef short rib ragu,
mushrooms, peas 31

Linguine Con Vongole 28

★ **White Clam Sauce** garlic & oil, parsley

★ **Red Clam Sauce** garlic plum tomatoes,
basil

Pappardelle Melanzane 🌱
ribbon pasta, eggplant ragu, pecorino,
reggiano, ricotta, basil 27

Black Linguini Da Vinci
shrimp, arugula, roasted-pepper
pink sauce 34

★ **Pasta Pescatori**
black squid ink linguine, shrimp,
mussels, clams, calamari,
fra diavolo sauce 36

ENTRÉES

LAND

Braciola Alla Siciliana
braised beef bundles, sunday sauce,
pappardelle pasta, reggiano 32

★ **Osso Bucco di Maiale** Ⓞ
slow cooked pork shank, filetto di
pomodoro, vegetable risotto 35

Sausage & Broccoli Rabe Ⓞ
sicilian cheese and parsley pinwheel
sausage, broccoli rabe, sicilian olives 28

Manzo Alla Marsala Ⓞ
slow-cooked beef short rib, mushroom
sauce, vegetable risotto 39

Bistecca
14oz Prime NY Strip, potato-mushroom
hash, peppercorn sauce 59

★ **Chicken Alla Milanese** GFA
breaded pan fried, arugula, fennel,
tomatoes, reggiano, balsamic drizzle,
evoo 28

Pollo Brasato GFA
boneless chicken thighs, spicy sausage,
potatoes, peppers, onions, rosemary
brown sauce 29

SEA

Crispy Skin Salmone GFA
vegetable risotto, roasted garlic vodka
cream sauce, tomatoes 34

★ **Seared Tuna** GFA
sesame encrusted, julienne vegetables,
wasabi mashed potatoes, sesame
ginger-soy sauce 31

Gamberi Oreganata
shrimp, chardonnay lemon butter sauce,
spinach, breadcrumbs 33

★ **Filet Sole Mediterranean** GFA
rustic vegetables, long stem artichokes,
potatoes, scallions, Pinot Grigio lemon
butter caper sauce 32

Pollo Alla Griglia Ⓞ
marinated chicken breast, broccoli rabe,
mushrooms, spinach, garlic & oil 28

★ **Chicken Involtino**
panko chicken rollatini with squash,
spinach, mozzarella and provolone,
vegetable risotto, cognac mushroom
sauce 30

Pollo Tre Colori (OUR CHICKEN PARMESAN)
breaded pan fried chicken breast,
pomodoro sauce, vodka sauce,
NUT-FREE basil pesto, whole milk
mozzarella, fresh mozzarella, pecorino,
reggiano, basil, rigatoni 35

Veal Spiedini
rollatini with breadcrumbs, onions,
provolone and prosciutto, marsala
wine sauce, carrots, roasted potatoes,
cauliflower-potato smash 34

Tomahawk Veal Chop 59

★ **ALLA MILANESE** breaded pan fried,
arugula, fennel, tomatoes, reggiano,
balsamic drizzle, evoo

★ **MADEIRA** breaded pan fried,
mozzarella, mushroom madeira wine
sauce, mashed potatoes

★ **PARMIGIANA** breaded pan fried,
pomodoro sauce, mozzarella, pecorino,
basil

Branzino Ⓞ
head off, lemon NUT-FREE basil pesto
gremolata, spinach, potatoes 36

Swordfish Messina GFA
plum tomato sauce, capers, spinach,
sicilian olives 31

Salmone Con Carciofi GFA
long stem artichokes, julienne vegetables,
cauliflower-potato smash, lemon-NUT
FREE basil pesto sauce 34

★ **Gamberi VESPA** Ⓞ
shrimp, vegetable risotto, roasted garlic
vodka cream sauce, tomatoes 33

HANDHELDS

SERVED WITH FRIES

★ **Steak Sandwich**
thin sliced ribeye, sautéed mushrooms,
potatoes, and onions, crumbled gorgonzola,
peppercorn sauce, garlic bread 26

Chicken Piccante Sandwich
pan fried chicken breast, mozzarella,
spicy fra diavolo sauce, garlic bread 19

BENBURGER
2 Oklahoma style grilled onion
cheeseburgers, lettuce, tomatoes,
pickle relish sauce, seeded bun 19

SIDES

15

Broccoli Rabe 🌱 Ⓞ
garlic & oil

Herb Roasted Potatoes 🌱 Ⓞ

Brussels Sprouts Ⓞ
bacon, onions, balsamic, reggiano

Cauliflower 🌱 GFA
garlic & oil

Cauliflower Smash 🌱 Ⓞ
potato, cream

Herb Roasted Mushrooms 🌱 Ⓞ
truffle oil drizzle

Sautéed Spinach 🌱 Ⓞ

French Fries 🌱 10

KIDS

Rigatoni
butter or pomodoro sauce 12

Chicken Tenders (3)
with fries 15

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