

Maestro's

italian restaurant

1329 north avenue | new rochelle, ny 10804
t 914.636.6813
www.maestrositalian.com

LUNCH MENU

Appetizers

Cold Antipasto 8.50

Lettuce, Tomato, Salami, Prosciutto, Provolone, & Olives

Hot Antipasto 8.95

Clams Oreganata, Stuffed Peppers, Eggplant Rollatini, & Shrimp

Clams Oreganata 7.50

Chopped Clams, Bread Crumbs, Garlic, White Wine, & Lemon

Fried Calamari 10.95

Mozzarella Spedini 6.50

Fried Mozzarella, Anchovies, Garlic, Brown Sauce

Pizzette

12" Round

Margherita 9.50

Mozzarella, Tomato Sauce, Basil, Olive Oil

Salad 10.50

Mixed Greens, Tomato, Carrots, Red Onion, Carrots, Cucumber, Balsamic Vinaigrette

Arugula & Prosciutto 10.50

Arugula, Prosciutto, Mozzarella Cheese, Balsamic Vinaigrette

Broccoli Rabe & Sausage 11.50

Broccoli Rabe, Sweet Sausage, Mozzarella Cheese

Chicken Vodka 11.50

Fried Chicken Cutlet, Vodka Sauce, Mozzarella Cheese

Diavola 11.50

Sweet Sausage, Cherry Peppers, Onions, Tomato Sauce, Mozzarella, & Basil

Soups

Pasta Fagioli 5.95

Pasta, White & Red Cannellini Beans, w/ Tomato, Roasted Garlic, & Extra Virgin Olive Oil

Minestrone 5.95

Mixed Vegetables in a Chicken Broth

Escerole & Fagioli 5.95

Escerole, Beans, & Garlic in a Chicken Broth

Tortellini in Brodo 5.95

Cheese Tortellini in a Chicken Broth

Salads

Giardino 9.50

Gorgonzola Cheese, Walnuts, Bacon, & Green Apples

New Rochelle 7.50

Romaine Tri Color Lettuce, Olives, Fennel, Red Onions, & Balsamic Vinaigrette

Wykagyl 10.95

Grilled Chicken, Avocado, Bacon, Walnuts, & Cranberries, o/ Mixed Greens w/ Balsamic Vinaigrette

Cobb 10.95

Iceberg Lettuce, Grilled Chicken, Avocado, Bacon, Crumbled Gorgonzola, Tomato, Red Onion, & Chopped Egg

Napoli 10.95

Romaine Lettuce, Grilled Chicken, Fresh Mozzarella, Roasted Peppers, w/ Balsamic Vinaigrette

Caesar 7.00

Romain Lettuce, Croutons, Cucumbers, & Pecorino Cheese

Arugula 14.95

Arugula, Tomato, Red Onion, Carrots, Cucumber, & Salmon, w/ Balsamic Vinaigrette

Paninis & Wraps

North Ave 8.50

Maple Turkey, Goat Cheese, Sliced Apple, Arugula, & Honey Dijon

Quaker Ridge 8.50

Prosciutto, Fresh Mozzarella, Roasted Peppers, & Basil Pesto

Pinebrook 8.50

Fried Chicken Cutlet, Bacon, Avocado, Tomato, & Mayo

The Maestro 8.50

Fried Chicken Cutlet, Fresh Mozzarella, Roasted Peppers, Balsamic Glaze

The Huguenot 8.50

Fried Eggplant, Fresh Mozzarella, & Roasted Peppers

Classic Heros

Chicken Parm: \$7.50

Veal Parm: \$8.50

Eggplant Parm: \$7.50

Meatball Parm: \$7.50

Sausage & Pepper: \$7.50

Pepper & Eggs: \$6.50

Please speak to our staff if you have a food allergy

PASTA

Substitute w/ Whole Wheat or Gluten Free Pasta for 2.00

Homemade Lasagna 7.95

Ricotta, Mozzarella, Beef, & Tomato Sauce

Homemade Cheese Ravioli 7.95

Filled w/ Ricotta Cheese & Tomato Sauce

Linguini w/ White Clam Sauce 11.95

Chopped Fresh Clams & Garlic, in a White Wine Sauce

Gnocchi Napolitana 8.95

Potato Gnocchi, Fresh Tomato, Basil, & Garlic

Penne Putancesca 9.95

Capers, Anchovies, Roasted Peppers, Garlic, & Olives

Cavatelli w/ Broccoli Rabe & Sausage 9.95

Broccoli Rabe, Sausage, Garlic, Extra Virgin Olive Oil

Penne Vodka 7.95

Plum Tomato Sauce w/ Shallots, Bacon, & Touch of Cream

Gnocchi Carbonara 7.95

Potato Gnocchi, Bacon, Onions, in Alfredo Sauce

ENTREES

Served w/ either salad, pasta or vegetable of the day

Substitute w/ Whole Wheat or Gluten Free Pasta for 2.00

Eggplant Parmigiana 10.95

Eggplant topped w/ Tomato Sauce & Melted Mozzarella

Eggplant Rollatini 11.95

Eggplant rolled w/ Ricotta & Mozzarella Cheese, in a Tomato Sauce

Chicken Parmigiana 10.95

Chicken Cutlet topped w/ Tomato Sauce & Melted Mozzarella

Chicken Francese 10.95

Chicken Breast lightly dipped in Egg & sautéed in Lemon & White Wine

Chicken Scarpariello 11.95

Pieces of Chicken in a brown sauce w/ Garlic, Pepperoncini Peppers, Sausage & Potatoes

Chicken Gardiniera 10.95

Chicken Breast w/ Sautéed Onions, Mushrooms, Broccoli, & Fresh Tomato in a Pink Sauce

Veal Parmigiana 13.95

Veal Cutlet topped w/ Tomato Sauce & Melted Mozzarella

Veal Francese 13.95

Veal Scallopini lightly dipped in Egg & sautéed in Lemon & White Wine

Veal Marsala 13.95

Floured Veal Scallopini Sautéed in a Brown Sauce w/ Marsala Wine & Fresh Mushrooms

Grilled Pork Chop w/ Vinegar Peppers 13.95

SEAFOOD

Served w/ either salad, pasta or vegetable of the day

Substitute w/ Whole Wheat or Gluten Free Pasta for 2.00

Filet Sole Francese 14.50

Filet Sole lightly dipped in Egg & sautéed in Lemon & White Wine

Broil Filet Sole 14.50

Filet w/ Garlic in a Lemon & White Wine Sauce

Shrimp Parmigiana 14.50

Fried Shrimp topped w/ Tomato Sauce & Melted Mozzarella

Shrimp Scampi 14.50

Shrimp sautéed w/ Garlic & Oil w/ White Wine & Lemon

Calamari Marinara 13.95

DRINKS

Soda Coke, Diet Coke, Sprite, Ginger Ale, Seltzer Ice Tea 2.25

Domestic Beers Budweiser, Coors Light, O'Douls 4.95

Imported Beers Peroni, Corona, Heineken, Heineken Light, Amstel Light, Stella Artois 6.50

Wine 8.50

White: Pinot Grigio, Chardonnay,

Red: Montepulciano, Chianti, Merlot Cabernet

Pellegrino & Aqua Panna (s)5.95 (l) 8.95

Coffee & Tea 1.95 | Single Espresso 3.25

Double Espresso 4.95 | Cappuccino 4.95

Please speak to our staff if you have a food allergy