



Specialty LUNCH MENU

SERVED DAILY FROM 11AM - 4PM • (585) 343-0007

• CHOOSE 2 •
LUNCH COMBO — YOUR CHOICE • 13
SMALL SPECIALTY SALAD - OR - CUP OF SOUP **AND** LUNCH PASTA - OR - HALF SANDWICH

• HOUSE-MADE SOUPS •

HOMEMADE MINISTRONE CUP 4 • BOWL 8
SOUP DU JOUR CUP 4 • BOWL 8


• APPETIZERS •

TUSCAN STUFFED MUSHROOMS • 12
jumbo mushrooms, boursin cheese, italian sausage, roasted red peppers

ARANCINI (SICILIAN RICE BALLS) — MAIN ST. SPECIALTY • 12
risotto balls, bread crumbs, asparagus, prosciutto, mozzarella, oven roasted tomato sauce, chive oil

FRIED CALAMARI • 16
crispy domestic calamari, zesty rémoulade sauce
ADD ROASTED HOT BANANA PEPPERS + 1.5

GARLIC PARMESAN FRIES • 8

STUFFED BANANA PEPPERS • 12
 yancey's fancy roasted garlic cheddar, yancey's fancy
steakhouse onion cheddar, cream cheese

HOMEMADE FRIED MOZZARELLA WEDGES • 13
crispy mozzarella wedges, pomodoro sauce

THE WINSTAGATOR • 16
two 16 ounce meatballs, ricotta cheese, fresh basil, pecorino romano

• SPECIALTY SALADS •

HOUSE SALAD • 12
mixed greens, grape tomatoes, cucumbers, red onions, chickpeas,
mozzarella cheese, house-made croutons

CAESAR SALAD • 12
romaine, romano cheese, fresh roma tomatoes, house-made
croutons, classic caesar dressing
ADD GRILLED CHICKEN + 5

ANTIPASTO SALAD • 16
romaine, iceberg, tomatoes, green & black olives, roasted red
peppers, pepperoncini, chickpeas, capicola, salami, pepperoni,
mozzarella & provolone, italian vinaigrette

CAPE COD SALAD • 14
spring mix, glazed walnuts, dried cranberries, red onion,
crumbled bleu cheese, mandarin oranges, balsamic vinaigrette
ADD GRILLED CHICKEN + 5

BUFFALO CHICKEN FINGER SALAD • 15
mixed greens, grape tomatoes, cucumbers, red onion, crumbled
bleu cheese, chicken fingers, choice of sauce & dressing

CAPRESE SALAD • 9
vine ripened roma tomatoes, fresh mozzarella, sweet basil, extra
virgin olive oil, balsamic glaze

SALAD DRESSINGS

- ranch
- balsamic vinaigrette
- bleu cheese
- italian
- parmesan peppercorn
- poppyseed
- caesar

• FRESH PASTA •

served with our oven baked bread
YOUR CHOICE • 11

RAVIOLI
made in-house, ricotta cheese, homemade sauce

FETTUCCHINE ALFREDO
fresh wide fettucini, pecorino romano
ADD GRILLED CHICKEN + 5 • ADD SHRIMP + 7

FRESH SPAGHETTINI or RIGATONI
homemade sauce
ADD ITALIAN SAUSAGE + 5 • ADD 16 OZ. MEATBALL + 8 •
ADD BAKED MOZZARELLA + 4

PASTA & BROCCOLI
broccoli, garlic & oil, pinot grigio, pecorino romano, fresh tagliatelle
pasta

RIGATONI BOLOGNESE
homemade meat sauce, ground beef, pork, italian sausage

New RIGATONI ALA VODKA
housemade vodka sauce, rigatoni, pecorino romano
ADD CHICKEN + 5 • ADD SHRIMP + 7 • ADD ITALIAN SAUSAGE + 5

CHICKEN PARMIGIANA
chicken cutlet, house red sauce, baked mozzarella, fresh spaghetti

EGGPLANT PARMIGIANA
hand breaded baked eggplant, homemade sauce, mozzarella, fresh
spaghetti

New PASTA GIADA
grilled chicken breast strips, vine ripened grape tomatoes, artichoke
hearts, and sautéed mushrooms, tossed in housemade basil pesto,
fresh tagliatelle, pecorino romano

PASTA PUTTANESCA — AWARD WINNING DISH
artichoke hearts, baby spinach, kalamata olives, capers,
fresh basil, san marzano tomatoes, fresh tagliatelle pasta
ADD CHICKEN + 5 • ADD SHRIMP + 7 • ADD ITALIAN SAUSAGE + 5

STUFFED SHELLS
jumbo pasta shells, ricotta, spinach, house made sauce, mozzarella

• SANDWICHES •

served with garlic parmesan fries
YOUR CHOICE • 14

OPEN FACE MEATBALL SANDWICH
house red sauce, pecorino romano, arugula

CHICKEN PESTO SANDWICH
grilled chicken, fresh roma tomatoes, basil pesto, arugula,
mozzarella

TUSCAN GRILL SANDWICH
salami, capicola, mozzarella, banana peppers, roasted red
peppers

MAIN ST. GRILL SANDWICH
chef's daily feature



Executive Chef Jason Ball