



Menu Del Pranzo

Antipasti ~ Appetizers

Pane a L'aglio	Garlic Bread Loaf			3
Pane a L'aglio e Mozzarella	Garlic bread with melted mozzarella and tomato sauce			5
Bruschetta Romana				5
Toasted garlic crostini served with chopped tomatoes, olive oil, garlic, fresh basil				
Olive Ascolane	A specialty from Mamma Angela's hometown of Ascoli Piceno			6.5
Large green olives stuffed with meat and parmesan cheese then breaded and fried				
Cozze al Limone or Salsa Al Pomodoro				8
Mussels in a lemon garlic sauce or tomato sauce				
Calamari Fritti	Fried Calamari			7
Gamberoni Al L'aglio				8
Large shrimp sautéed in a white wine, lemon, garlic butter sauce				
Antipasto Misto alla Casalinga	Creat Your Own Custom Antipasto			6.5
Create your own unique antipasto using our finest cold cuts, cheeses and grilled vegetables				

Insalate ~ Salads

Insalata Del Contadino	House Salad	Large 4.5	Small 2.9
Romaine, tomatoes, cucumbers, black olives, homemade Italian dressing			
Insalata Caesar	Caesar Salad	Large 5	Small 3
Romaine, croutons, parmesan cheese tossed in our homemade Caesar dressing			
Insalata Caesar con Pollo	Caesar Salad with chicken		6.7
Romaine, chicken breast, croutons, parmesan, homemade Caesar dressing			
Insalata Da Sesto	Chef Antipasto Salad		6.7
Romaine lettuce, ham, salame, provolone, tomatoes, cucumbers, grilled eggplant, olives, balsamic vinaigrette			
Mozzarella in Carrozza	Our Caprese Salad	Great Appetizer for two	6.7
Fresh mozzarella cheese layered with fresh tomato, romaine lettuce, Sesto's pesto			
Insalata Vegetali	Grilled Vegetable Salad		6.7
Romaine lettuce, mGrilled zucchini, eggplant, red peppers, artichokes, Asiago cheese, black olives			

Minestra ~ Soup

Minestrone or Soup of the day	Cup 2.9	Bowl 4
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Contorni ~ Sides

Polpette	Meat balls served in our tomato sauce	2.7
Salsiccia	Italian sausage served in our tomato sauce	2.7

Lunch ~ Specials

Soup And Salad Special	5.5
Half Sandwich With Soup or Salad (Not Including Milanese or Chicken Parmesan)	6

CHECK OUT OUR DAILY LUNCH SPECIALS ON OUR CHALK BOARD

Add your choice of homemade soup or a salad served with our home made Balsamic vinaigrette or Caesar dressing for \$1.50.
All our lunches come with fresh baked bread and olive oil dipping sauce.

PASTA FRESCA E SUGI ~ FRESH PASTA AND SAUCES

Spaghetti e Polpetta
Spaghetti and One Meatball
7.2

Capelli D'angelo
Al Pesto Genovese
Angel hair served in our
Sesto's Basil Pesto
6.4

Spaghetti Aglio E Olio
Spaghetti served in an oil and garlic
sauce
6.5



Puttanesca All' Antonio
Spaghetti served in tomato sauce, with
olives, capers, anchovies, garlic,
roasted red peppers
9.5

Mix and match your
favorite pasta and sauce

CONCHIGLIE NAPOLETANA
Shells served in our classic tomato
sauce
6.2

FUSILLI ALLA KATIA
Fusilli served in our tomato cream
sauce
6.5

Penne Alla Sesto
Penne served in cream sauce with
sundried tomatoes, onions, and
mushrooms
9.5

Linguine Mamma Angela
Wine cream sauce, capers,
mushrooms, ham, Italian sausage and
pancetta
9.5

Spaghetti Bolognese
Spaghetti served with our homemade
meat sauce
6.7

Penne Arrabbiata
Penne served with our
spicy tomato sauce
6.4

Fettuccine Alfredo
Fettuccine served in a traditional
Alfredo cream sauce
7.5

Gnocchi Gorgonzola
Potato gnocchi served in a creamy
Gorgonzola cheese sauce
9

Create unlimited
combination

ADD TO ANY DISH Mozzarella Grattinee 2 Broccoli 2 Mushroom 2 Chicken 3 Mixed Vegetable 3
Shrimp 4 Fresh Mozzarella 4 Lobster Tail 3-4oz 7

Pasta Ripiena

Stuffed Pasta

Tortellini Formaggio alla Katia	8.5
Cheese filled tortellini in a classic tomato and cream sauce	
Ravioli Formaggio Salsa Napoletana	8.5
Cheese filled ravioli in a classic tomato sauce	
Ravioli di Pollo e Provolone Ravioli alla Salvia	9.5
Ravioli stuffed with chicken and provolone cheese in a sage, butter and wine sauce	
Ravioli di Carne Salsa Napoletana	9
Meat filled ravioli in a tomato sauce	
Agnolotti di Funghi Salsa Pugliese	9.5
Mushroom half moon ravioli in a fire roasted vegetable in a classic tomato sauce	
Ravioli all'Aragosta con Salsa Gamberetti	13
Lobster ravioli in a garlic cream sauce with shrimp	

Pizza ~ 10" Personal Thin Crust Pizza

Al Formaggio	Cheese and tomato sauce	5.5
Margherita	Fresh tomato, fresh mozzarella, fresh basil	6
Sesto's Pesto	Sesto's Pesto, Arugola, Fresh Mozzarella	6
San Daniele	Mortadella, arugola, mozzarella and tomato sauce	6.5
Prosciutto	Prosciutto, arugola, black olives, mozzarella, gorgonzola	7

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Panini **Italian Sandwich**

Classico	Classic Italian Sub	5.5
Salami, capocilla, mortadella, arugola, provolone cheese, Sesto's pesto		
Francesca	Caprese Panino	6
Tomato, fresh mozzarella, spring mix, Sesto's pesto		
Di Lusso	Deluxe Italian Sub	6.5
Prosciutto, parmiggiano, asiago, spring mix, Sesto's pesto		
Pollo e Peperone	Grilled Vegetable and Roasted Red Peppers	6.5
Grilled chicken breast, roasted red peppers, provolone, sun dried tomato pesto		
Vegetali Arrosti	Grilled Vegetable Sub	7
Grilled zucchini, red pepper, eggplant, fontina cheese, spring mix		
Tacchino e Pancetta	Turkey Pancetta Club	6
Roasted turkey, Pancetta, Provolone cheese Club, Roasted red pepper sauce		
Pollo Parmiggiana	Chicken Parmesan Sub	9
Breaded chicken breast, tomato sauce, mozzarella		
Vitello Milanese	Breaded Veal Cutlet Sub	9
Breaded Veal, grilled eggplant, sundried tomato pesto, mozzarella cheese		
Melanzane alla Parmiggiana	Eggplant Parmesan Sub	7
Breaded eggplant cutlet, tomato sauce, mozzarella		
Il Cubano	Classic Cuban done Da Sesto style	6.5
Roast pork, mortadella, salame, ham, Swiss cheese, marinated vegetables		
Polpette	Meat Ball Sub	6
Italian meatball, tomato sauce, mozzarella cheese		
Salsiccia	Sausage Sub	6.5
Italian sausage, onions, green peppers, mozzarella cheese, marinated vegetables.		

<p>Customize your Panini Arugola Tomato Lettuce Black Olives Onions Banana Pep Jalapeno</p>

<p>Add Fresh Mozzarella 1.5 Gorgonzola 1.5</p>

Pasta Al Forno **From the Oven**

Lasagna Bolognese	Meat Lasagna	8.5
Cannelloni di Carne	Meat filled cannelloni in a tomato sauce	7
Manicotti Ricotta	Cheese filled manicotti in a tomato sauce	7
Melanzane Alla Parmiggiana	Eggplant Parmesan	11
Breaded eggplant cutlets, tomato sauce, mozzarella, served with rigatoni napoletana		

Vitello	~ Veal	Served with your choice of fresh linguine or vegetable and potatoes
Vitello Piccata		13
Veal in a lemon wine sauce		
Vitello Marsala		13
Veal in a Marsala wine and mushroom sauce		
Vitello Milanese		13
Breaded veal cutlet		
Vitello Parmiggiana		13
Breaded veal cutlet topped with our napoletana sauce and mozzarella		
Vitello al Nonno Vincenzo		14
Veal in a white wine butter sauce with artichokes, roasted red peppers and black olives served with fettuccine		

Pollo	~ Chicken	Served with your choice of fresh linguine or vegetable and potatoes
Pollo Piccata		11
Chicken breast in a lemon wine sauce		
Pollo Marsala		11
Chicken breast in a Marsala wine and mushroom sauce		
Pollo Parmiggiana		11
Breaded chicken breast with tomato sauce and mozzarella		
Chicken Alfredo		11
Grilled Chicken in an Alfredo sauce over Fettuccine		
Chicken Alla Sesto		11
Grilled chicken breast, cream sauce, mushroom, sun dried tomato, onions, served over penne		

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Frutti di Mare ~

Seafood

Linguine al Pescatore	Bianco or Rosso	13
Clams and mussels in either a lemon wine sauce or tomato sauce served over Linguine		
Salmone Limone e Miele		14
Salmon filet in a caramelized onions, lemon honey sauce served with vegetables and roasted potatoes		
Gamberoni Michelina		14
Large shrimp in a garlic lemon wine sauce served with fettuccine Alfredo		

Dolci – Desserts

Tiramisu al Mascarpone	“Sesto’s award winning home made delight”	4
Coffee and liquor soaked cake layered with mascarpone cream		
Torta al Cioccolato Impazzita		4
Chocolate confusion cake- Layers of delicious chocolate, enough to make you “pazzo”		
Torta di Formaggion di Zia Bettina		4
Aunt Bettina’s homemade cheese cake with a wild berry rhum sauce		
Cannoli Siciliani	One large or two mini	3
Pastry Shell stuffed with a rich cream and chocolate chip filling		
Brownie Ghirardelli Con Gelato al Cioccolato		4
Home made Brownie with Ghirardello chocolate and chocolate gelato		
Torta Crema al Limone Italiana		4
Italian lemon cream cake		
Gelato		3.5
Italian style icecream	Assorted Flavors	
Gelato Affogato		4.5
Your choice of Gelato flavor drowned with a shot of espresso coffee		

Caffe e Te

Regular Coffee or Tea		1.7
Espresso	Single 1.5	Double 2.5
Cappuccino		2.5
Caffe Latte	Hot or Iced	2.5

Bevande Beverages

Olde Brooklyn Soda	Cream soda, Orange, Root beer, Black Cherry, Birch Beer, Grape	2.5
Panna Italian Natural Water		3
San Pellegrino Mineral Water	Small 2 Medium 3 Large	4.5
San Pellegrino Arranciata, Limonata, Chinoto		2.5
Pepsi, Diet Pepsi, Sierra Mist , Root beer, Dr.Pepper, Mountain Dew		1.8
Fresh Brewed Ice Tea Regular or Sweetened		1.8
Milk		1.5