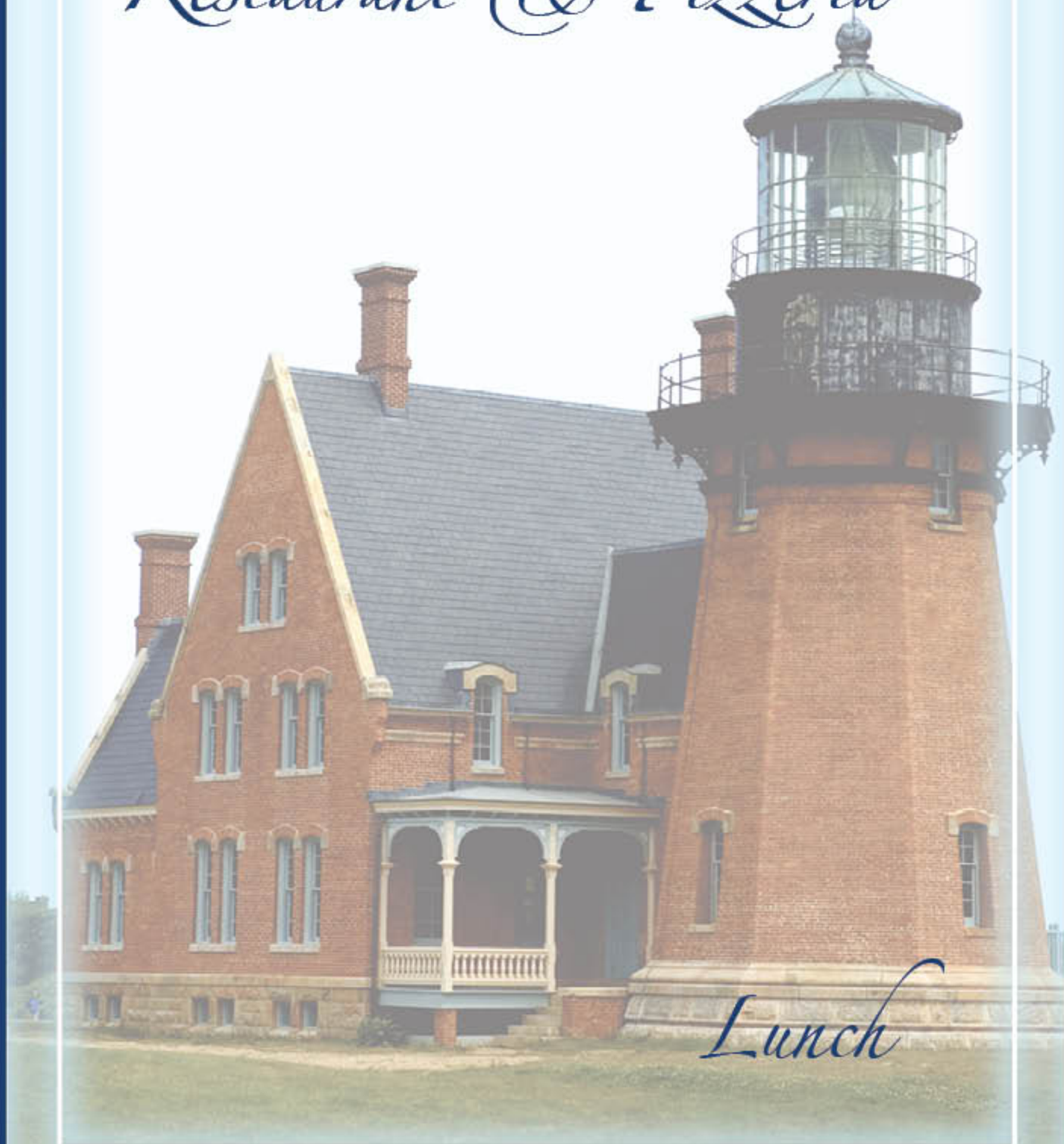


Restaurant & Pizzeria



Lunch

Starters

LITTLENECKS

Fresh littlenecks simmered in your choice marinara garlic & oil or drawn butter - 12.99



FRIED CALAMARI

Calamari lightly floured, fried & then tossed with banana peppers in our special sauce - 13.99

CHICKEN WINGS

Fresh jumbo wings served with your choice of Buffalo, BBQ or sweet Thai chili - 10.99

CHICKEN TENDERS

Home made fresh chicken tenders lightly battered & fried to perfection served with your choice of sauce, Buffalo, BBQ, or Honey Mustard - 10.99

CLAM CHOWDER

Bowl - 5.99 Cup - 3.99

MUSSELS PROVENCAL

Fresh PEI mussels delicately simmered with fresh plum tomatoes, mushrooms & shallots in white wine sauce - 12.99

FAGIOLI BRUSCHETTA

Cannellini beans simmered with fresh basil, garlic & plum tomatoes, served over crustinis - 9.99



FRIED MOZZARELLA

Hand cut mozzarella cheese lightly breaded & deep fried. Served with marinara sauce - 9.99

STUFFIES

Rhode Island quahogs stuffed with chopped clams in a herb bread stuffing - 3.79 each

SOUP OF THE DAY

Bowl - 5.99 Cup - 3.99

Salads

GREEK SALAD

Crisp romaine, fresh tomatoes, cucumbers, red onion, kalamata olives, pepperoncini & feta cheese served with a creamy cucumber dressing - 12.99

LA CAPRESE SALAD

Fresh mozzarella cheese, sliced fresh tomatoes, fresh basil over a bed of mixed greens - 12.99

HOUSE SALAD (for two or more)

Fresh tomatoes, red onions, cucumbers, croutons & shaved parmesan cheese served with our house dressing - 10.99

Add Shrimp	6.99	Grilled Chicken	5.99
Steak	8.99	Salmon	8.99

SEARED TUNA

Fresh Ahi grade tuna encrusted with sesame seeds over mixed greens with tomatoes, Mandarin oranges & ginger soy dressing - 14.99



ANTIPASTO

Roasted red peppers, artichoke hearts, kalamata olives, tomatoes, cured meats & a selection of cheese served traditional over a bed of mixed greens - 16.99

TRADITIONAL CAESAR SALAD

Crisp Romaine tossed with a creamy Caesar dressing, croutons & shaved parmesan cheese - 10.99

Add Shrimp	6.99	Grilled Chicken	5.99
Steak	8.99	Salmon	8.99

From the Grill

FRIED FISH SANDWICH

Fresh cod lightly battered, fried golden brown topped with lettuce, tomatoes & cole slaw on a brioche bun - 10.99

CHICKEN CLUB

Freshly grilled marinated chicken breast with Applewood smoked bacon, lettuce, tomato & cheddar cheese on a brioche bun - 10.99

TUSCAN CHICKEN

Fresh grilled chicken breast with pesto mayonnaise, arugula & tomatoes drizzled with a truffle balsamic glaze on a toasted ciabatta bread - 10.99

SURF & TURF BURGER

Sautéed lobster chunks & shrimp in an herbed butter served on top of a delicious fresh Black Angus certified beef patty served on a brioche bun - 14.99

CAJUN BURGER

Black Angus beef patty Cajun seasoned topped with spicy pepper jack cheese, onion petals & Applewood smoked bacon on a brioche bun - 10.99

FRESH FISH SANDWICH

Fresh tuna, salmon or mahi, grilled or blackened with lettuce & tomato on a brioche bun - 10.99

CERTIFIED BLACK ANGUS HAMBURGERS*

Served with Lettuce & Tomatoes - 8.99

American, Cheddar, Provolone, Mozzarella, Pepper Jack Cheese	.75
Bacon 1.50 Blue Cheese 1.00 Avocado 1.50	
Sautéed Mushrooms, Caramelized Onions	.75

HOT DOG

All beef hot dog served on a toasted bun - 5.25

CHICAGO HOT DOG

Yellow mustard, sweet green relish, dill pickle, onions, tomatoes, pepperoncini & celery salt - 7.25

Please be patient as all our food is cooked to order.



SIGNATURE ITEMS

Brick Oven Pizza

PIZZA BY THE SLICE

Available until 5 pm - 3.79

BUILD YOUR OWN • START WITH TOMATO & CHEESE

Large (12" x 18") - 17.99 Medium (12") - 15.99 Personal - 9.99

TOPPINGS

Bacon, Pepperoni, Sweet Italian Sausage, Meatball, Ham, Salami, Fresh Mushrooms, Peppers, Onion, Broccoli, Anchovies, Pineapple, Black Olives, Spinach, Garlic, Sliced Tomato, Extra Cheese

Each Additional Topping: Large - 1.99 Medium - 1.59 Personal - .99

SPECIALTY TOPPINGS

Chicken, Chopped Clams, Shrimp, Roasted Red Peppers, Fresh Mozzarella, Ricotta Cheese, Feta Cheese, Broccoli Rabe, Eggplant

Large - 3.59 each Medium - 2.99 each Personal - 1.99

Specialty Pizza

No substitutions please.

Gluten free add \$2 extra to any personal pizza.

VEGETABLE PIZZA

Mushrooms, onions, peppers, broccoli & mozzarella cheese.

Large - 20.99 Medium - 17.99 Personal - 11.99

CLAM PIZZA

A four cheese white pizza topped with chopped clams, olive oil & seasonings.

Large - 21.99 Medium - 18.99 Personal - 12.99

QUATTRO FORMAGGIO PIZZA

A white cheese pizza with our four cheese blend, olive oil & seasonings.

Large - 20.99 Medium 17.99 Personal - 11.99

PIZZA PUTTANESCA

Kalamata olives, capers, roasted garlic, fresh basil, mozzarella, plum tomato sauce.

Large - 22.99 Medium - 19.99 Personal - 12.99

HOUSE SPECIAL PIZZA

Pepperoni, sweet Italian sausage, meatballs, onions, mushrooms & peppers.

Large - 22.99 Medium - 19.99 Personal - 12.99

HAWAIIAN PIZZA

Ham, pineapple & mozzarella cheese.

Large - 20.99 Medium - 17.99 Personal - 11.99

GRANDMA'S PIZZA

The way Grandma made it, seasoned plum tomatoes, fresh basil & pecorino Romano cheese.

Large - 17.99 Medium - 15.99 Personal - 9.99

SHRIMP SCAMPI PIZZA

Shrimp, roasted garlic, mozzarella cheese, pecorino romano, Italian parsley with a lemon garlic white wine sauce.

Large - 23.99 Medium - 20.99 Personal - 13.99

PIZZA MARGARITA

Fresh mozzarella, plum tomato sauce & basil.

Large - 20.99 Medium - 17.99 Personal - 12.99

BBQ CHICKEN

White cheddar, mozzarella cheese, barbeque sauce & red onions.

Large - 22.99 Medium - 19.99 Personal - 12.99

STEAK & CHEESE PIZZA

Sliced sirloin, sautéed mushrooms, caramelized onions, roasted red peppers topped with our four-cheese blend.

Large - 23.99 Medium - 20.99 Personal - 13.99

MEAT LOVERS

Pepperoni, sausage, meatball, bacon, ham & mozzarella

Large - 22.99 Medium - 19.99 Personal - 12.99

PROSCIUTTO & ARUGULA

White pizza sauce with ricotta & mozzarella topped with lemon arugula, prosciutto & shaved parmesan cheese.

Large - 22.99 Medium - 19.99 Personal - 12.99

Calzones

Mozzarella & ricotta cheese with your choice of two pizza toppings - 12.99

TRADITIONAL

Pepperoni, sausage, mozzarella & ricotta - 12.99

VEGGIE

Mushroom, onion, peppers, broccoli, ricotta & mozzarella - 12.99

EGGPLANT

Eggplant, ricotta & mozzarella - 12.99

Extra topping - .99

Specialty toppings - 1.99

PEPPERONI BREAD

Pepperoni, mozzarella cheese & spices rolled in our own dough & baked to perfection.

Large - 15.99 Small - 11.99

SPINACH PIE

A mini calzone stuffed with a seasoned chopped spinach & baked to perfection - 4.59

Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked. It is the consumer's responsibility to notify staff of any food allergies prior to ordering.

White Wine

**PINOT GRIGIO,
SANTA MARGHERITA
(ITALY)**

Bottle - 46.00 Glass - 13.00

**PINOT GRIGIO,
VOGA (ITALY)**

Bottle - 32.00 Glass - 9.00

**PINOT GRIGIO,
RUFFINO DOCG PINOT GRIGIO
(ITALY)**

Bottle - 29.00 Glass - 8.00

**WHITE BLEND,
WHITE DOE
(CALIFORNIA)**

Bottle - 38.00 Glass - 9.00

**CHARDONNAY,
HESS SELECT
(CALIFORNIA)**

Bottle - 32.00 Glass - 9.00

**CHARDONNAY,
CLOS DU BOIS
(RUSSIAN RIVER VALLEY)**

Bottle - 39.00

**CHARDONNAY,
MARK WEST (CALIFORNIA)**

Bottle - 29.00 Glass - 8.00

**CHARDONNAY,
CHLOE (CALIFORNIA)**

Bottle - 32.00 Glass - 9.00

**WHITE ZINFANDEL,
BAREFOOT
(CALIFORNIA)**

Bottle - 24.00 Glass - 7.00

**MIONETTO ROSE or BRUT
(ITALY)**

Split - 9.00

**SAUVIGNON BLANC,
STERLING (NAPA)**

Bottle - 35.00 Glass - 9.00

SANTI ROSE, (ITALY)

Bottle - 30.00 Glass - 8.00

**PROSECCO BRUT
BORGOLUCE (LAMPO) ITALY**

Bottle - 36.00

Red Wine

**BAROLO,
MARCHESI DI BAROLO
(PIEDMONT)**

Bottle - 75.00

**MASI, CAMPOFIORIN,
(VENTO, ITALY)**

Bottle - 39.00

**BRANCAIA TRE
(SUPER TUSCAN)**

Bottle - 46.00

**GOLD LABEL CHIANTI
CLASSICO, RUFFINO
RISERVA DUCALE
(ITALY)**

Bottle - 69.00

**CHIANTI CLASSICO RISERVA,
CASTELLO DI GABBIANO
(ITALY)**

Bottle - 45.00

**CHIANTI,
BANFI SUPERIORE (ITALY)**

Bottle - 36.00 Glass - 10.00

**MONTEPULCIANO D'ABRUZZO,
MASCIARELLI
(TUSCANY)**

Bottle - 36.00 Glass - 9.00

**CHIANTI,
CASTELLO DI GABBIANO DOCG,
(ITALY)**

Bottle - 29.00 Glass - 8.00

**CHIANTI CLASSICO,
PEPPOLI ANTINORI (ITALY)**

Bottle - 49.00

**CHIANTI RISERVA
RUFINA NIPOZZANO RISERVA,
(ITALY)**

Bottle - 39.00

**MERLOT,
J. LOHR (SONOMA)**

Bottle - 34.00 Glass - 9.00

**MERLOT,
TOASTED HEAD
(CALIFORNIA)**

Bottle - 39.00 Glass - 10.00

**MERLOT,
RAVENSWOOD
(CALIFORNIA)**

Bottle - 29.00 Glass - 8.00

**PINOT NOIR,
RODNEY STRONG
(RUSSIAN RIVER VALLEY)**

Bottle - 46.00 Glass - 13.00

**PINOT NOIR,
LA CREMA (SONOMA)**

Bottle - 46.00

**PINOT NOIR,
MARK WEST (CALIFORNIA)**

BOTTLE - 29.00 GLASS - 8.00

**VILLA POZZI,
NERO D'AVOLA
(ITALY)**

Bottle - 29.00 Glass - 8.00

**VALPOLICELLA,
RIPASSO,
(SANTI, ITALY)**

Bottle - 39.00

**RIGHETTI AMARONE
(ITALY)**

Bottle - 79.00

**CABERNET SAUVIGNON,
J. LOHR,
(CALIFORNIA)**

Bottle - 38.00 Glass - 10.00

**CABERNET SAUVIGNON,
MONTES,
(CHILE)**

Bottle - 29.00 Glass - 8.00

**CABERNET SAUVIGNON,
STERLING VINTNERS
COLLECTION
(CALIFORNIA)**

Bottle - 42.00

**PETITE SYRAH,
HAND CRAFT (CALIFORNIA)**

Bottle - 32.00 Glass - 9.00

**MALBEC, CONQUISTA
(ARGENTINA)**

Bottle - 29.00 Glass - 8.00

**ZINFANDEL,
BOGLE OLD VINE ZINFANDEL
(CALIFORNIA)**

Bottle - 34.00 Glass - 9.00

**MERITAGE,
STERLING VINTNERS COLLECTION**

Bottle - 32.00 Glass - 9.00

**RED BLEND,
ST. FRANCIS (SONOMA)**

Bottle - 29.00 Glass - 8.00