

APPETIZERS

ARTICHOKE DIP 13

Roasted garlic and herb artichoke dip served with house made corn tortilla chips

OLIVE CROSTINI 14

Dina's homemade olive tapenade served with toasted baguette points, shaved parmesan and balsamic glaze

SHRIMP COCKTAIL 15

Classic shrimp cocktail served horseradish tomato sauce and fresh lemon

BIG EYE TUNA 19

Sesame-Encrusted, Seared Rare and served with wasabi, fresh pickled ginger and soy sauce

STUFFED BANANA PEPPERS 14

Banana peppers stuffed with chorizo, house-made Italian sausage, mozzarella, parmesan and breadcrumbs over Grandma D's red sauce

FRIED CALAMARI 14

Julienne cut calamari filet tossed with seasoned flour and fried. Served with homemade red sauce & chipotle aioli

BAKED BRIE 14

Baked Brie topped with a walnut-brown sugar glaze and raspberry sauce. Served with apples, grapes, pears and sliced baguette

SOUPS & SALADS

HOMEMADE DRESSINGS

Honey balsamic, Tomato Basil, Red Wine vinaigrette, Gorgonzola, Ranch, Honey Dijon, Caesar

DINA'S SIDE SALAD 6

Fresh mixed greens, shaved carrot, cucumber, red onion and tomato

ROASTED BEET SALAD APPETIZER 11 / ENTRÉE 19

Fresh arugula, roasted beets, herbed goat cheese and candied walnuts with honey Dijon dressing

WEDGE SALAD 10

Iceberg lettuce, bacon, tomato, cucumber, gorgonzola dressing

CAESAR SALAD APPETIZER 10 / ENTRÉE 18

Fresh romaine, tomato, shaved parmesan, croutons and pink peppercorns

PEAR GORGONZOLA SALAD APPETIZER 11 / ENTRÉE 19

Mixed greens, toasted pecans, red wine poached pear, gorgonzola cheese and roasted red peppers

UPGRADE YOUR ENTRÉE SALAD

Free Range Chicken Breast, 6

Fresh Norwegian Salmon, 11

Prime NY Strip Steak, 12

HOMEMADE SOUPS MADE DAILY 6

Ask your server about today's selection of soups

PIZZA

SMALL 16

SMALL GLUTEN FREE PIZZA 16

LARGE 22

CREATE YOUR OWN PIZZA

Create your own pizza: Cheese pizza and any 3 toppings

Italian Sausage, Bacon, Pepperoni, Anchovies, Banana Peppers, Jalapenos, Red Onion, Spinach, Sun-Dried Tomatoes, Green Peppers, Mushrooms, Sliced Tomatoes, Fresh Basil. Add an ingredient for 0.75

SURF & TURF

Pesto sauce, garlic shrimp, prosciutto, spinach, crumbled goat cheese, fresh mozzarella

MARGHERITA

Classic Italian Style! Grandma DiPasquale's red sauce, fresh mozzarella, fresh basil, parmesan

SEAN L.

Mozzarella cheese, pepperoni, red sauce

THE BOSS

Red sauce, mushrooms, sausage, green peppers, red onions and mozzarella

JUDY

Olive oil, mozzarella, feta, garlic, spinach and sun-dried tomatoes

JOE D

Italian sausage, pepperoni, hot peppers and mozzarella with red sauce

Upgrade to 'Joe D. Style' with Anchovies at no charge!

THE BIG AL

Bacon, sausage, pepperoni and mozzarella with red sauce

PASTA

Gluten Free pasta available

SPAGHETTI & MEATBALLS 18

Grandma DiPasquale's red sauce, two large house made meatballs, shaved parmesan, fresh basil

SPINACH RAVIOLI 20

Spinach and cheese stuffed ravioli, Grandma DiPasquale's red sauce, sautéed spinach and topped with grated ricotta salata

LOBSTER RAVIOLI 36

Lobster stuffed ravioli, pink vodka sauce, topped with a 4oz. lobster tail

GARLIC GORGONZOLA CHICKEN 26

Grilled free-range chicken in a white sauce of roasted garlic, gorgonzola cheese and fresh herbs, tossed with pappardelle pasta

BRAISED BEEF SHORTRIB PAPPARDELLE 29

Red wine demi braised beef shortrib, roasted carrot, celery, onion, peas, fresh herbs, pappardelle pasta and grated ricotta salata

FISH

TERIYAKI GLAZED SALMON 29

Norwegian salmon, ancient grain blend, mango salsa, sautéed broccolini

SEABASS 38

Pan seared seabass served with a roasted tomato caper sauce, ancient grain blend and sautéed carrots

SEARED SEA SCALLOPS 40

Dry-packed scallops pan seared with tarragon brown butter, served with sweet pea risotto and sautéed spinach

BIG EYE TUNA 39

Sesame encrusted fresh big eye tuna pan seared to order. Served with sautéed Asian vegetables, ancient grain blend, wasabi, soy sauce and pickled ginger

RED

NY STRIP 34

12oz. prime NY Strip, horseradish cream, port demi-glace, sautéed broccolini and smoked gouda mashed potatoes

FILET MIGNON 44

8oz. prime center cut filet, port demi-glace, gorgonzola potato rissole, sautéed carrots

ENTRÉE ENHANCEMENTS

4oz Butter Poached Lobster Tail 16

Roasted Mushrooms 3

Caramelized Onions 2

Broiled Gorgonzola 3

SPECIALTIES

COWGIRL RIBS 22 / 38

Dry-rubbed, slow roasted ribs, served with our honey chipotle barbeque glaze, smoked gouda mashed potatoes and sautéed carrots

DUCK 34

Rosemary and sage roasted half duck with a blackberry fig coulis. Served with roasted tri-colored baby carrots and creamy parmesan and mushroom risotto

OSSO BUCO 39

Braised veal shank with Carrots, Celery, Tomatoes and Onion. Served over parmesan risotto and garnished with Gremolata

CHICKEN CECELIA 25

Herbed and panko crusted pan-fried free-range chicken breast, gorgonzola potato rissole, fresh arugula, blistered tomatoes, shaved parmesan and balsamic reduction

LEMON THYME CHICKEN 25

Marinated & grilled chicken breast topped with a lemon thyme cream sauce. Served with an ancient grain blend and sauteed broccolini

SESAME TOFU 22

Pan seared sesame encrusted tofu served with ancient grain blend, sautéed Asian vegetables and sesame ginger glaze

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.