



DINNER TAKE OUT MENU

SALADS

CHOICE OF HOMEMADE DRESSINGS:

Honey Balsamic, Tomato Basil Vinaigrette, Red Wine Vinaigrette, Creamy Gorgonzola, Ranch, Honey Dijon Vinaigrette.

SHEILA'S SALAD 12

Mixed field green salad with gorgonzola cheese, apples, tomatoes, sunflower seeds and raisins.

CAESAR SALAD 11

Crisp romaine with a classic creamy Caesar dressing, shaved parmesan and house croutons.

ROASTED BEET & ARUGULA SALAD 12

Fresh arugula, crumbled goat cheese, roasted beets, walnuts and tomatoes tossed in our honey Dijon vinaigrette.

ADD- CHICKEN BREAST 5 - SALMON 9 - PRIME NY STRIP STEAK 9 – SESAME TOFU 5

DAILY HOME-MADE SOUPS

12 oz. - \$6 / 16 oz. - \$8 / 32 oz. - \$16

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



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SPECIALTIES

SPAGHETTI & MEATBALLS 15

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

SPINACH RAVIOLI 17

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

GARLIC GORGONZOLA CHICKEN 21

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

TERIYAKI GLAZED SALMON 24

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

SEABASS 30

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

CHICKEN PARMESAN 20

Lightly breaded, pan-fried chicken breast topped with Grandma DiPasquale's homemade red sauce and parmesan cheese, served over spaghetti.

CAJUN SHRIMP ALFREDO 24

Five large tiger shrimp, pappardelle pasta tossed with Cajun alfredo sauce.

COWGIRL RIBS 20 / 34

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

CHICKEN CECELIA 20

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

NY STRIP 29

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