

## 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

### FRIED CALAMARI 14

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

### TUNA CRISP 15

Seared Tuna on a rice crisp served with spicy aioli and pickled ginger

### CRAB CAKES 16

Premium jumbo lump blue Maryland crab mixed with fresh herbs and cheeses, lightly coated with panko bread crumbs.

## 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

### SHEILA'S SALAD 15

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

### 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

### 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

### SURF & TURF 19 / 25

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

## 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

### PASTA & PEAS 20

Classic dish of strozzapretti pasta, peas, oven-roasted tomatoes and parmesan cheese in a white wine butter and garlic sauce.

Add Chicken 5 or Shrimp 12

## FISH

### TERIYAKI GLAZED SALMON 29

Norwegian salmon, ancient grain blend, mango salsa, asparagus

### SEABASS 38

Pan seared seabass served with a lemon butter caper sauce, ancient grain blend and sautéed carrots

### 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, port demi-glace, sautéed asparagus and garlic/rosemary roasted fingerlings

### 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, garlic/rosemary roasted fingerlings 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

### 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

### SESAME TOFU 22

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