



## SALADS

### CHOICE OF HOMEMADE DRESSINGS:

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

#### 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



**FRIED CALAMARI 14**

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

**TUNA CRISP 12**

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

**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

**JAMAICAN JERK MAHI 22**

Jerk marinated Mahi filet, mango salsa, ancient grain blend chefs choice vegetable

**PULLED PORK SANDWICH 14**

BBQ pulled pork on a brioche roll, served with French fries and coleslaw

**TERIYAKI GLAZED SALMON 24**

Norwegian salmon, ancient grain blend, mango salsa, chefs choice vegetables

**SEABASS 30**

Pan seared seabass served with a roasted tomato caper sauce, ancient grain blend and chefs choice vegetables

**CHICKEN PARMESAN 20**

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

**LOBSTER RAVIOLI 34**

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

**COWGIRL RIBS 20 / 34**

Dry-rubbed, slow roasted ribs, served with our honey chipotle barbeque glaze, smoked gouda mashed potatoes and chefs choice vegetables

**CHICKEN CECILIA 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, chefs choice vegetables and smoked gouda mashed potatoes

**SMOKED RED WINE FILET 40**

8oz. prime center cut beef tenderloin, cabernet brined and cold smoked, served with gorgonzola rissole and chefs choice vegetables

**SEARED BIG EYE TUNA 20**

Sesame encrusted seared big eye tuna served with wasabi, ginger and soy sauce