



## Starters

### Baked Brie

Baked brie topped with a walnut-brown sugar glaze, and raspberry sauce, served with toast points/18

### Fried Calamari

Calamari rings and tentacles lightly dusted and fried. Served with homemade red sauce & chipotle aioli /17

### Seared Tuna

Pan seared sesame encrusted ahi tuna, pickled ginger, wasabi and ponzu sauce/22

### Shrimp Cocktail

4 Jumbo shrimp, cocktail sauce, and lemon wedge/19

### Olive Crostini

Toasted asiago bread drizzled with balsamic glaze. Served with olive tapenade made with a variety of imported olives, tomatoes, garlic and parmesan cheese/ 16

### Mussels

Fresh mussels steamed with oven-roasted tomatoes and spinach in a garlic and white wine butter sauce. Served with toast points / 18

### Artichoke Dip

Roasted garlic, artichoke hearts, spinach, fresh herbs, and cheeses baked. Served with tortilla chips /18

## Salads

### CHOICE OF HOMEMADE DRESSINGS:

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

### Dina's Field Greens

Mixed field greens, shaved carrot, cucumber, shaved red onion, cherry tomato /9

### Wedge

Fresh iceberg lettuce, crispy bacon, gorgonzola cheese, cherry tomato & cucumber /16

### Caesar

Crisp romaine, shredded parmesan, garlic & herb croutons, drizzled with caesar dressing 13/22

### Poached Pear & Gorgonzola

Mixed field greens, red wine poached pears, candied pecans, roasted red peppers, and gorgonzola cheese  
13/22

### Roasted Beet & Arugula

Fresh arugula, roasted beets, cherry tomatoes, crumbled goat cheese, candied pecans 13/22

### Enhancements

Free-Range Chicken Breast /9

Norwegian Salmon /16

3 Colossal Shrimp/14

6oz Flat Iron Steak /17

## Pizza

SMALL 17

SMALL GLUTEN FREE PIZZA 19

LARGE 23

### Formaggio

Grandma DiPasquale's red sauce, mozzarella, parmesan

### Margherita

Grandma DiPasquale's red sauce, fresh mozzarella, basil, parmesan

### Sean L.

Grandma DiPasquale's red sauce, mozzarella, pepperoni

### Joe D

Crumbled italian sausage, pepperoni, banana peppers, mozzarella, grandma's DiPasquale's red sauce

Make it "Joe D Style" add anchovies \$1

### Judy

Roasted garlic, olive oil & lemon, spinach, sun-dried tomato, mozzarella, feta

### Arugula

Roasted garlic, olive oil & lemon, with mozzarella & parmesan cheeses, topped with fresh arugula tossed with olive oil, salt and pepper

### The Big Al

Bacon, sausage, pepperoni, and mozzarella with red sauce

### The Boss

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

## Pasta

### Spaghetti & Meatballs

Grandma's DiPasquale's red sauce, colossal house-made meatballs, shaved parmesan /25

### Spinach Ravioli

Grandma DiPasquale's red sauce, spinach, mozzarella, shaved parmesan /24

### Lobster Ravioli

Lobster stuffed ravioli and vodka sauce topped with a 4 oz. lobster tail /42

### Pasta & Peas

Classic dish of fresh campanelle pasta, peas, oven-roasted tomatoes and parmesan cheese in a white wine, butter and garlic sauce /22

### Enhancements

Free-Range Chicken Breast /9

3 Colossal Shrimp /14

Colossal House-Made Meatball /8

4 oz. Cold Water Lobster Tail /19

## Mains

### Chicken Cecelia

Panko & herb crusted pan-fried free-range chicken breast, gorgonzola potato rissole, baby arugula, oven-roasted tomato, shaved parmesan, balsamic glaze /30

### Asian Cauliflower (Vegan)

Cauliflower florets sauteed in an Asian BBQ sauce with fried rice and sauteed spinach /25

Add sunny side up egg - \$3

### Roasted Half Duck

Rosemary and sage roasted half duck with a black cherry-malbec reduction sauce. Served with smoked cheddar grits and sauteed carrot spikes /45

### Filet Mignon

Rubbed with olive oil, salt & pepper. Served with gorgonzola potato rissole, sauteed spinach, house made demi-glaze and roasted cipollini onion /62

### Dry Aged NY Strip

14oz chargrilled NY Strip rubbed with olive oil, salt & pepper. Served with rustic red skin mashed potatoes, sauteed broccolini, house made demi-glaze, and roasted cipollini onion /58

### Cowgirl Ribs

Dry-rubbed and slow roasted ribs glazed with our honey chipotle barbeque sauce. Served with smoked cheddar grits and sauteed carrot spikes Half Rack 28/Full Rack 44

### Teriyaki Glazed Salmon

Chargrilled Norwegian salmon, asian fried rice, sauteed carrot spikes, mango salsa /35

### Tuna Entrée

Sesame seared tuna, Asian fried rice, with a Japanese slaw of cabbage, shaved carrot and fresh seaweed. Served wasabi, pickled ginger, and ponzu sauce /40

Substitute Sauteed asian BBQ Cauliflower florets (Vegan) /25

### Enhancements

4oz Cold Water Lobster Tail /19

Gorgonzola Crown /5

Red Wine Braised sautéed wild mushroom blend /5

Caramelized Onions /4

## Sides

Rosemary french fries /7

White truffle & parmesan rosemary french fries /10

Rustic Red Potato Mashed /8

Red wine braised sautéed wild mushroom blend /9

Sauteed Broccolini /8

Sauteed Carrot Spikes /8