



## Starters

### **Burrata**

Fresh burrata cheese, pumpkin seeds, blackberries, blistered cherry tomatoes, red wine poached pears with salt & pepper, olive oil and toasted asiago bread/18

### **Fried Calamari**

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

### **Seared Tuna Crisps**

Pan seared sesame encrusted ahi tuna on fried wonton chips with siracha mayo and pickled ginger/22

### **Shrimp Tempura**

4 Jumbo shrimp lightly battered and fried, served over Asian slaw with Teriyaki dipping sauce/22

### **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

### **Mushroom Toast**

Toasted Asiago bread, roasted garlic whipped ricotta, red wine braised wild mushrooms topped with pickled balsamic onions/18

## Salads

### **CHOICE OF HOMEMADE DRESSINGS:**

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

### **Dina's Field Greens**

Spring mix, 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, tossed with caesar dressing 13/22

### **Poached Pear & Gorgonzola**

Spring mix, red wine poached pears, candied pecans, roasted red peppers, and gorgonzola cheese 13/22

### **Arugula & Burrata**

Fresh arugula, burrata cheese, cherry tomatoes, candied pecans, blackberries, cucumber, and pumpkin seeds 13/22

### **Enhancements**

Free-Range Chicken Breast /9

Norwegian Salmon /16

3 Colossal Shrimp/14

6oz Flat Iron Steak /17

## Pizza

SMALL 18

SMALL GLUTEN FREE PIZZA(Cauliflower Crust) 19

LARGE 24

### **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 radiatore 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

### Curried Cauliflower (Vegan)

Cauliflower florets sauteed in a curry sauce with wilted spinach, scallion basmati rice and roasted carrots /25

### Filet Mignon

8oz chargrilled filet rubbed with olive oil, salt & pepper. Served with gorgonzola potato rissole, asparagus and house made red wine demi-glaze and /60

### Delmonico

16oz chargrilled Delmonico rubbed with olive oil, salt & pepper, roasted red potatoes, sweet corn and bacon in a dijon vinaigrette, and house made red wine demi-glaze/68

### Cowgirl Ribs

Dry-rubbed and slow roasted ribs glazed with our honey chipotle barbeque sauce. Served with roasted red potatoes, sweet corn and bacon in a dijon vinaigrette and sauteed carrots Half Rack 28/Full Rack 44

### Salmon

8 oz pan seared Norwegian salmon, 5 grain couscous/quinoa blend, sauteed carrots, lemon dill beurre blanc and cucumber & honeydew melon salsa /35

### Tuna Entrée

Sesame seared tuna, Asian seaweed/cabbage slaw, basmati scallion rice and fried wontons. Served wasabi, pickled ginger, and ponzu sauce /40

Substitute sauteed curried 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

Roasted red potatoes, sweet corn and bacon in a dijon vinaigrette /8

Red wine braised sautéed wild mushroom blend /9

Sauteed Asparagus /8

Sauteed Carrots /8