



DINNER MENU

APPETIZERS

Fresh Holland mussels, \$12

Mussels in a lite tomato sauce served with crostini

Flash fried calamari, \$9-

Calamari tossed in cornmeal with saffron aioli and tomato sauce

Salmon toast, \$9-

Crostini topped with cream cheese, pickled onion, capers, & smoked salmon drizzled with balsamic glaze

Roasted eggplant caprese (v), \$11-

Eggplant cutlets roasted with fresh herbs, tomato slices, & fresh mozzarella drizzled with basil infused olive oil

Bruschetta tomato, \$6-

Mixture of tomato, garlic, basil, kalamata olives, and extra virgin olive oil served with garlic herb crostini

Smoked wings, \$9-

With your choice of sauce: Frank's wing sauce, Sweet Baby Ray bbq, house garlic parm, or balsamic glaze

Hand breaded mozzarella, \$6-

CHOPPED SALADS

Antipasto, \$9-

Romaine, cucumber, tomato, red onion, ham & provolone rolls, pepperoni, artichokes, roasted peppers with house balsamic dressing

Beet and Arugula, \$8-

Roasted red & gold beets, baby arugula, candied walnuts, & goat cheese with lemon honey vinaigrette

Classic Caesar, \$7-

Romaine, garlic herb croutons tossed in homemade Caesar dressing with shaved parmigiano

Add-ons:

Grilled chicken \$4-, strip steak \$5-, grilled shrimp \$6-
grilled scallops \$6 -

Dressings:

House balsamic, honey lemon, gorgonzola, raspberry vinaigrette, ranch, and honey mustard

SOUPS

Homemade tomato bisque \$5-
Zuppa del Giorno - price varies

A LA CARTE ITEMS

Asparagus \$5-
Spaghetti with tomato sauce \$4.5-
Sautéed spinach \$4-
Meatballs \$5-
Side salad \$3-
Cheesy potato au gratin \$5-
Hand cut fries \$3.5-

BYO PASTA!

All pastas are homemade with farm fresh eggs and semolina flour. Choose one pasta & one sauce starting at \$12-

Pastas

Capellini, fettuccine, rigatoni, spaghetti, or cheese ravioli

Sauces

Tomato, Dead Lightening vodka cream, Bolognese, alfredo, pesto, garlic & oil, and white wine lemon butter

ADD-ONS

Meats:

Chicken \$4-, sausage \$4-, meatballs \$5-, strip steak \$5-

Seafood:

Calamari \$5-, clams \$4-, jumbo lump crab meat \$10-, mussels \$6, Texas Gulf shrimp \$6-, scallops \$6-, smoked salmon \$6-

Veggies:

Artichokes, asparagus, broccoli, kalamata olives, mushrooms, peas, pine nuts, red onion, roasted eggplant, roasted pepper, spinach, tomato - each \$3-

Cheeses:

Fontina, gorgonzola, ricotta, and fresh mozzarella - each \$2-

Gluten free pasta available in penne or spaghetti, \$3- upcharge

ENTREES

Diver sea scallops, \$26-

Sea scallops pan seared served with cheesy potato au gratin, sautéed spinach, and a white wine sauce

Lobster ravioli, \$25-

Lobster ravioli served in a saffron champagne cream sauce with shrimp and lump crab meat

Chicken marsala, \$18-

Chicken breast sautéed with marsala wine and mushrooms, served with spaghetti

Chicken piccata, \$18-

Chicken breast sautéed with white wine, capers, artichokes, and lemon juice, served with spaghetti

Chicken or eggplant parmigiano, \$16-

Chicken breast or eggplant cutlets, fried, topped with tomato sauce & mozzarella, served with spaghetti

Lasagna béchamel, \$15-

Pasta sheets layered with béchamel ricotta sauce, and Bolognese topped with mozzarella then baked

AMERICANO

Cheese burger or veggie burger with fries, \$12-

8 oz. burger with your choice of American or provolone, LTO & aioli. Add bacon for \$1-

Grilled chicken sandwich with fries, \$12-

Grilled chicken, LTO with either BBQ sauce, honey mustard, or aioli. Add bacon for \$1-

NY strip steak with cheesy potato au gratin, \$25-

Grilled your way served with cheesy potato au gratin. Add sautéed mushrooms for \$3-

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.



PIZZAS, 16" / 10"

Margherita, \$14- / \$8-

Crushed tomato, fresh mozzarella, fresh basil, and extra virgin olive oil

The One Up, \$18- / \$10-

Gorgonzola, mozzarella, fontina, provolone, and roasted garlic ricotta

Bruschetta, \$15- / \$8.5-

Fresh tomato, garlic, kalamata olives, fresh basil, fresh mozzarella, and grilled chicken

My Year of Meat, \$19- / \$10.5-

Homemade meatballs, sausage, pepperoni, and ham with sauce and mozzarella

La Cosa Nostra, \$15- / \$8.5-

Prosciutto di Parma, mozzarella, shaved parmigiano, and baby arugula

Blue Lagoon, \$18- / \$10-

House smoked bacon, ham, and fresh pineapple with sauce and mozzarella

The Whites, \$18- / \$10-

White pizza topped with broccoli, ham, and thinly sliced onion, ricotta, and mozzarella

Veg Out, \$17- / \$8-

Mushrooms, broccoli, roasted pepper, and spinach with sauce and mozzarella

Plain Jane, 12- / \$7-

Mozzarella and sauce

Mystic Pizza, \$18- / \$10-

Cheese pizza with four toppings of your choice

TOPPINGS

\$3/each for 16" / \$1.50/each for 10"

Meat

House smoked bacon, pepperoni, homemade sausage, homemade meatballs, ham, prosciutto, marinated grilled chicken

Cheese

Extra mozzarella, gorgonzola, fresh mozzarella, ricotta, provolone, fontina

Veg

Broccoli, tomato, kalamata olives, roasted pepper, green pepper, mushroom, spinach, onion, roasted eggplant, pineapple

All pizza available in 12" gluten free shell for \$3- upcharge.
Daiya cheese available \$5 -upcharge for large; \$3- upcharge for small.

STROMBOLI, Large / Small

All stromboli are served with a side of homemade tomato sauce

Classic, \$18- / \$10-

Ham, pepperoni, sausage, and mozzarella

Steak, \$23- / \$12-

House shaved ribeye, gorgonzola, mozzarella, and champagne balsamic glazed onions

Veggie, \$16- / \$9-

Mushrooms, broccoli, roasted peppers, spinach, and mozzarella

KID'S MENU

For kids 12 years and younger

Pizza sticks \$5-, Chicken fingers & fries \$6-, Spaghetti & meatball \$6-