

WINE

W H I T E

BUBBLES & ROSÉ

ROSÉ, MAISON SAINT AIX, FRANCE	12/42
PROSECCO, LA MARCA, ITALY	11 SPLIT
CAVA, CAMPO VIEJO, SPAIN	8/31

CRISP & FRUITY

PINOT GRIGIO, CA' BOLANI, ITALY	10/39
SAUVIGNON BLANC, MASON CELLARS, NAPA VALLEY	11/40
SAUVIGNON BLANC, WHITEHAVEN, MARLBOROUGH	10/39
VERMENTINO, SASSOREGALE, ITALY	10/39

LUSH & RICH

CHARDONNAY, UNOAKED, JOEL GOTT, CALIFORNIA	11/40
CHARDONNAY, DAVIS-BYNUM, NAPA VALLEY	12/42

SWEET

RIESLING, SCHMITT SÖHNE, GERMANY	9/35
MOSCATO DI ASTI, POGGIO, ITALY	8/31

R E D

SOFT & SUBTLE

PINOT NOIR, DELOACH, CALIFORNIA	8/31
PINOT NOIR, ELOUAN, OREGON	12/42
MONTEPULCIANO DE ABRUZZO, CARLETTO, ITALY	8/31

RICH & RIPE

MERLOT, RODNEY STRONG, SONOMA	10/39
MALBEC-SYRAH, PERLITA, MENDOZA	8/31
CHIANTI, CASTELLO DI ALBOLA, ITALY	11/40
RED BLEND, ALLEGRINI, "P.D.T.", ITALY	12/42
CABERNET SAUVIGNON, MARTIN RAY, NAPA VALLEY	13/44

DEEP & DARK

VALPOLICELLA RIPASSO, SECOLI, ITALY	10/39
RED BLEND, UPSHOT, CALIFORNIA	10/39
CABERNET SAUVIGNON, IRON & SAND, PASO ROBLES	15/56
CABERNET SAUVIGNON, IMAGERY, CALIFORNIA	11/40
RED BLEND, LOCATIONS "IT" BY DAVE PHINNEY, ITALY	13/44

PANNA OR SAN PELLIGRINO 5.00 EACH

COCKTAILS

PETE'S WORD 14

ARDBEG 10 YEAR SCOTCH, CHARTREUSE, LUXARDO
MARASCHINO LIQUEUR, LIME JUICE

THE HOLLY BERRY 12

BASIL-HAYDEN BOURBON, MUDDLED BLUEBERRIES,
LEMON-BLUEBERRY SYRUP, SODA

THE SWEET MELISSA 13

DON JULIO BLANCO, GRAPEFRUIT, LIME JUICE, FRESH BASIL,
AGAVE, KOSHER SALT RIM

THE QUEEN ELIZABETH 13

CANTERA NEGRA CAFÉ, COOLE SWAN IRISH CREAM
LIQUEUR, ESPRESSO

THE BRE'S KNEES 12

COURVOISER V.S., HONEY SIMPLE SYRUP,
LEMON JUICE

THE SHERRI BABY 14

THE BOTANIST GIN, CAMPARI, CARPANO ANTICA
VERMOUTH, CAMPO VIEJO CAVA FLOAT

THE JACK AND JILL 9

JACK DANIELS, GINGER BEER, LIME JUICE

THE LILLY VANILLI 9

VANILLA VODKA, ST. GERMAIN, LEMON JUICE, SODA

D R A F T S

PINTS

CORLEONE'S, ITALIAN LAGER	7
DORTMUNDER, GOLD LAGER	9
THIRSTY DOG, SEASONAL	9
PERONI, ITALIAN LAGER	6.5
GREAT LAKES, HAZECRAFT, IPA	9
NEW BELGIUM, VODOO RANGER, IPA	10
GUINNESS	7.5
MILLER LIGHT	5

BOTTLES

CRAFT AND IMPORT

STELLA ARTOIS	5
LABBAT BLUE	4.5
CORONA	5
CORONA LIGHT	5

DOMESTIC

BUDWEISER	4.25
BUD LIGHT	4.25
MILLER LIGHT	4.25
COORS LIGHT	4.25
MICHELOB ULTRA LIGHT	4.5

WHITE CLAW	5.5
ANGRY ORCHARD	5.5

DUE TO ONGOING COMPLICATIONS FROM COVID-19, SHIPPING DELAYS ARE COMMON.
MANY OF OUR WINES MAY BE OUT OF STOCK.

ADDITIONAL OPTIONS CAN BE FOUND ON OUR BOTTLE ONLY WINE LIST.

S T A R T E R S

CALAMARI FRITTI 16 Crispy calamari with our signature house marinara and spicy tomato chutney	CLASSIC FLAT BREAD 15 Pepperoni, sausage, provolone, ricotta, marinara
STUFFED PEPPERS 16 Hot banana peppers stuffed with ground veal, sausage, and Fontina, over house marinara	SHRIMP SAMMY 17 Macadamia and coconut encrusted Jumbo Gulf Shrimp, sweet chili sauce, pickled red onion.....15
SAUSAGE AND PEPPERS 15 Sautéed mild Italian sausage with green and red peppers and house marinara	BAKED BRUSCHETTA 14 Ciabatta bread baked with herb marinated tomatoes and Italian cheese blend, with house marinara
MARGHERITA FLAT BREAD 15 Tomato, fresh mozzarella, olive oil, fresh basil	ITALIAN WEDDING SOUP 8 SOUP OF THE DAY 9 FRENCH ONION SOUP 10

S A L A D S

CAPRESE 16 Fresh Mozzarella di Bufala Campana, basil and tomato layered and finished with aged balsamic and extra virgin olive oil
WEDGE 14 Crisp iceberg lettuce, diced tomatoes, red onions, cucumber, bacon, crumbled blue cheese and creamy blue cheese dressing
MEDITERRANEAN SALMON SALAD 27 Grilled Clare Island Organic Salmon, arugula, red onions, artichokes, sun dried tomatoes, and almonds with feta vinaigrette
PECAN ENCRUSTED CHICKEN SALAD 21 Mixed greens, cucumber, onions, strawberries, pecan encrusted chicken, and honey lime vinaigrette
CLASSIC CAESAR....15 CHICKEN.....21 SALMON.....27

C L A S S I C V E A L & C H I C K E N

PARMIGIANA Breaded, with provolone and marinara sauce Chicken...26 Veal...30
MARSALA Lightly floured, with fresh mushrooms in Marsala wine Chicken...26 Veal...30
PICATTA Lightly floured, with capers and green onions in white wine lemon butter Chicken...26 Veal...30

All veal and chicken dishes are served with linguine marinara

V E G A N & G L U T E N - F R E E

PORTOBELLO STEAK 21 Portobello, eggplant, zucchini, tomato, spinach and squash, stacked and drizzled with balsamic reduction
VEGAN STUFFED PEPPERS 20 Hot banana peppers stuffed with ratatouille and quinoa, over a bed of marinara, drizzled with basil coulis

SEAFOOD

SEA BASS ALLEGA 40

Almond encrusted Chilean sea bass in a lemon butter sauce with market fresh vegetables

CALABRESE 39

Crab meat stuffed scampi with artichokes, grape tomatoes, and spinach tossed in a spicy aglio e olio with fresh pappardelle

FERENCINI 42

Shrimp, calamari, clams, and scallops in a lobster chardonnay cream sauce tossed with linguine

SCALLOP RAVIOLI 42

Pan seared sea scallops, crab and lobster ravioli, spinach, and tomatoes in a lobster cream sauce

SALMON LOCONTI 32

Blackened Clare Island Organic Salmon, with a lemon butter caper sauce over a bed of sautéed spinach, served with market fresh vegetables

CLASSIC CUTS

14 OZ. CENTER CUT NEW YORK STRIP STEAK....50

10 OZ. FILET MIGNON....60

CHOOSE YOUR PREPARATION

Marinated and Grilled, topped with onion straws

Peppercorn encrusted, finished with dill gorgonzola cream sauce

Mushroom demi-glace

Served with the potato of the day and market fresh vegetable

VEAL CHOPS....48

O'SULLIVANI

14 ounce bone-in veal chop, breaded and topped with diced prosciutto and tomato in a light cream sauce, served with potato of the day

KOSAR

14 ounce bone-in veal chop, grilled and finished with peppers, onions, kalamata olives, Genoa salami and Maytag blue in a light aglio e olio, served with a grilled hot Hungarian pepper and potato of the day

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

VEAL & CHICKEN

GOTTI 33

Milk-fed veal, breaded, layered with crab meat stuffing, provolone, portabella mushrooms and diced tomatoes in a sherry basil pesto sauce

SINATRA 31

Milk-fed veal, lightly floured and topped with spinach, ricotta, eggplant, and provolone, finished with marinara

TRIVISONNO 31

Milk-fed veal medallions, breaded, layered with prosciutto, fresh mozzarella, basil, and roasted red peppers in sherry cream sauce with mushrooms

FRATELLO 29

Milk-fed veal, breaded, layered with prosciutto, eggplant, and provolone in house marinara

LIZA 28

Sautéed chicken encrusted with pine nuts and Asiago in a Romano Chardonnay cream sauce

LUCIANO 28

Chicken, served lightly floured and sautéed, with artichoke hearts, spinach, diced tomatoes, and capers in a roasted red pepper sauce

All veal and chicken dishes served with linguine marinara

SPECIALTIES OF THE HOUSE

PENNE ALLA SICILIANA 26

Italian sausage and chicken, green peppers, roasted red peppers and onions in an aglio e olio tossed with penne pasta

EGGPLANT ROLLATINI 23

Eggplant breaded layered with spinach and ricotta and topped with provolone and marinara. Served with a side of linguine marinara

CHICKEN CARBONARA 26

Grilled chicken, pancetta, spinach, early harvest peas and egg, with white wine butter sauce

PASTA

HOMEMADE LASAGNA 23

Fresh spinach, ricotta, imported Parmesan-Romano and provolone, layered with pasta and finished with marinara

PENNE ALLA VODKA 22

Sweet onions flamed in vodka with a spicy marinara cream sauce
Add meatball or sausage for 5.00 or grilled chicken for 6.00

LINGUINE MARINARA 23

Served with meatball or sausage

GNOCCHI 23

Potato dumplings sautéed with mushrooms, onions, and pancetta in a garlic butter sauce

ITALIAN MAC-N-CHEESE 22

Cavatappi with mozzarella, provolone, Parmesan, Pecorino-Romano, and Asiago blended into a rich sauce, finished with crispy pancetta

WILD MUSHROOM PAPPARDELLE 23

Mushrooms, caramelized onions, spinach and cherry tomatoes with prosciutto and salami in an aglio e olio

FETTUCCINE ALFREDO 24

Fettuccine tossed with creamy Alfredo, grilled chicken, artichokes, and broccoli

A LA CARTE

PASTAS

HOUSE MARINARA 5

AGLIO E OLIO 8

ALFREDO 8

BLUSH 8

VODKA 8

Choice of linguine, penne, angel hair, fettuccine or substitute gnocchi for an additional \$3

SPECIALTY SIDES

ITALIAN MAC-N-CHEESE 9

POTATO OF THE DAY 6

MEAT

MEATBALL.....5

SAUSAGE.....5

GRILLED CHICKEN.....6

VEGETABLES

BROCCOLI 5

ASPARAGUS 7

GRILLED VEGETABLES 7

SAUTEED SPINACH 7

VEGETABLE OF THE DAY 7

ADD A HOUSE SIDE SALAD FOR \$4

DESSERT

8 EACH

RASPBERRY CHEESECAKE

LEMON CHEESECAKE

OREO CHOCOLATE CAKE

TIRAMISU

CANNOLIS

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.