

~ Appetizers ~

- Bread Sticks Fresh breadsticks...your choice: Plain or Garlic with marinara or ranch 5.75
- **Cheese Sticks** Mozzarella cheese sticks served with our marinara **5.50**
- Wings Naked, Hot, Raspberry, or Jessica's Honey Mustard served with bleu cheese or ranch dressing 7-
- **Cheese Fries** Seasoned fries with bacon and a blend of cheeses served with Colter's Secret Sauce or ranch dressing **7-**
- Basket of Fries Served with pesto alfredo 6-
- Bruschetta Fresh diced tomato, chopped basil, onion, black olive, and pepperoncini served with crostinis 8-

~ Cheese Slates ~

Available after 5 pm—Dine In only

Served with crackers, fig compote, and honey

Your choice 2 for 12- 3 for 16-

Goat Midnight Moon, Holland nutty and brown buttery with a slight crunch of protein crystals that form naturally with aging

Humbolt Fog, CA creamy and light, slightly lemony with a distinguishing layer of edible ash

Sheep II Forteto Pecorino, Italy young but firm with a little sweetness

II Forteto Pecorino Toscano Stagionato, Italy aged an additional 3 to 4 months, has a sharper flavor and more brittle texture

- **Sheep/Cow** Vermont Shepherd Invierno, VT a blend of sheep and cow's milk, has a rich butter and earthy flavor
- Cow Widmer's 10 Year Reserve Cheddar intense flavor and sharpness

BellaVitano Espresso, WI rich, creamy, and hand rubbed with roasted espresso aged 6 months producing a sharper flavor

Jake's Gouda, NY aged 6 months producing a sharper flavor

St. Andre Triple Cream, France very buttery, rich and slightly salty

~ Salads ~

Antipasto	House greens with rolled ham and provolone, salami, pepperoni, pepperoncini, red onion, and black olives 10-			
Spinach	Fresh baby spinach, red onion, crumbled bacon, boiled egg, and house roasted pecans served with a warm bacon dressing or balsamic vinaigrette 10-			
APK House greens, fresh baby spinach, sliced avocado, hearts of palm, Kalamata olive, red onion with balsamic vinaigrette 11-				
Arugula	Baby arugula, prosciutto crisp, goat cheese, house roasted pecans, and bosc pears with fig balsamic dressing 10-			
Superfoo	d Fresh baby spinach, kale, blueberries, pistachios, Granny Smith apples, goat cheese with a cinnamon balsamic vinaigrette 11-			
SummerHouse greens, fresh baby spinach, strawberry, mandarin orange, red onion, house roasted pecans, hearts of palm, cherry pepper, and feta with balsamic vinaigrette11-				
Tuna ⊦	louse greens, tomato, cucumber, red onion, and banana pepper with tuna salad 9-			
Caesar	Romaine, croutons, shredded parmesan 8- add chicken 11-			
Greek	House greens, feta, Kalamata olive, cucumber, and tomato 8- add chicken 11-			
House	House greens, tomato, cucumber, croutons, and shredded parmesan 4-			
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Dressings: House (oil & vinegar with herbs), Raspberry Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, Ranch, Honey Mustard, Peppercorn, or Caesar

~Pizza~

Build your own masterpiece		Additional	
		<u>Cheese</u>	<u>Toppings</u>
8" Personal		5.50	
12" Small	(6 slices)	11.00	1.50
16" Large	(8 slices)	13.25	2.00

Choose traditional red sauce, our creamy white garlic sauce, swirl them together, or pesto*. Cauliflower crust is available in 12" size for an additional 4.00

~ Toppings ~

Chicken Breast Pepperoni	Canadian Bacon Crumbled Bacon	Roasted Tomato Sun dried Tomato	Spinach Broccoli	Roasted Corn Feta	Garlic Jalapeno
Beef	Anchovy	Sliced Tomato	Red Onion	Provolone	Pepperoncini
Ham	Chorizo	Green Pepper	Black Olive	Ricotta	Fig
Italian Sausage	Artichoke Heart	Red Pepper	Green Olive	Monterey Jack	5
Andouille Sausage	Mushroom	Banana Pepper	Pineapple	Cheddar	Crab*
Prosciutto	Cherry Drop Pepper	Roasted Red Pepper	Basil	*An additional of	charge applies

~ Specialty Pizzas ~ Include our house cheese blend

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The Signature Our creamy white garlic sauce with fresh sliced tomato, fresh s Sweet red and green pepper, banana pepper, and bacon	spinach, red onion, personal 8- small 16- large 20-
Deluxe Traditional red sauce with pepperoni, Italian sausage, onion, green pepp black olive	er, mushroom, and personal 8- small 16- large 20-
Greek Garden White garlic sauce with fresh sliced tomato, spinach, black olive, Margherita A touch of red sauce with roma tomato, fresh basil and mozzarella	and feta personal 8- small 16- large 20-
Family Favorite Traditional red sauce with pepperoni, fresh mushroom, red onio	personal 7.50 small 15- large 19- on, and sliced tomato personal 8- small 16- large 20-
Maui Love Red sauce with ham, and pineapple	personal 7.50- small 13- large 17-
The Heavyweight Red sauce with beef, bacon, pepperoni and mild Italian sausa	ege personal 8- small 16- large 20-
5-Cheese Pie Mozzarella, provolone, monterey jack, cheddar and parmesan	personal 7.50 small 15- large 19-
Veggie Deluxe Traditional red sauce with sliced tomato, spinach, red onion, mus and black olive	shroom, green pepper, personal 8- small 16- large 20-
Taste of the Sea Crab, red onion, mushroom, red pepper on our white garlic sau	uce personal 8- small 16- large 20-
The Big Easy Spicy red sauce with sliced andouille sausage, red onion, green a	nd red pepper personal 7.50 small 15- large 19-
Triple Pepp Traditional red sauce with double pepperoni, sliced pepperoncini, ar	nd cracked black pepper personal 7.50 small 15- large 19-
The Mediterranean Basil pesto, roasted tomato, and artichoke heart	personal 8- small 16- large 20-
The Sonoma Shaved prosciutto with diced fig on our white garlic sauce	personal 7.50 small 15- large 19-
Simply Meatball Red sauce with crumbled housemade meatballs	personal 8- small 16- large 20-

~ Calzones ~

Served with marinara or tomato cream sauce				
Cheese		\$8.00		
Choose your own fillings from the list of toppings		\$.75 each		
	seafood	\$ 1.25 each		
Deluxe pepperoni, sausage, mushroom, green pepper, black olive, and onion		\$10.50		

~Pasta~



Spinach Spinach, ricotta and parmesan rolled up in lasagna noodles, with mozzarella and our marinara **14-Rolls**

Grilled Chicken Marinated, grilled chicken breast, with provolone, served over angel hair with marinara 13-Parmesan

Lasagna Seasoned beef and a blend of cheeses 14-

Manicotti Pasta stuffed with ricotta, topped with mozzarella and our marinara 12-

Gidget'sAngel hair and oven roasted tomato with a basil pesto15-PastaAdd grilled chicken18-

FettucciniFettuccini with housemade Alfredo sauce10-AlfredoAdd grilled chicken13-Add crab17-

Mushroom Spinach
AlfredoFettuccini with housemade alfredo, fresh sautéed cremini mushroom and baby spinach
Add grilled chicken 18-Add crab 22-

SpaghettiMarinara - with house marinara10-Add homemade meatballs14-Add a link of Italian sausage13-

Served with salad and garlic bread.

Dressings: House (oil & vinegar with herbs), Raspberry Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, Ranch, Honey Mustard, Peppercorn, or Caesar

~ Children's Menu ~

Spaghettiangelhair with marinara and garlic bread6-add a meatball8-Fettuccini Alfredofettuccini served with garlic bread6-with cheese5.50

~ Oven Baked Subs ~

Served with chips 8-Substitute fries for 2- more

Ham and Cheese Black forest ham and provolone, with lettuce, tomato, onion, banana pepper, and raspberry vinaigrette dressing

Classic Italian Black forest ham, pepperoni, Genoa salami, and provolone with lettuce, tomato, onion, banana pepper, and raspberry vinaigrette dressing

Cheese Steak Seasoned shaved rib eye grilled with onion, red and green pepper, provolone raspberry vinaigrette dressing

Meatball Housemade meatballs with marinara and mozzarella

Chicken Parmesan Grilled chicken breast with marinara and mozzarella

Tuna Salad Housemade with our own blend of herbs and spices, provolone, lettuce, tomato, onion, and banana pepper