



~ 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**
 - Il Forteto Pecorino, Italy** young but firm with a little sweetness
 - Il 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-**
- Superfood** Fresh baby spinach, kale, blueberries, pistachios, Granny Smith apples, goat cheese with a cinnamon balsamic vinaigrette **11-**
-  **Summer** (seasonal) House greens, fresh baby spinach, strawberry, mandarin orange, red onion, house roasted pecans, hearts of palm, cherry pepper, and feta with balsamic vinaigrette **11-**
- Tuna** House 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-**

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

~Pizza~

Build your own masterpiece...

	<u>Cheese</u>	<u>Additional Toppings</u>
8" Personal	5.50	.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	Prosciutto	Roasted Tomato	Spinach	Roasted Corn	Garlic
Pepperoni	Crumbled Bacon	Sun dried Tomato	Broccoli	Feta	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	
Sausage	Mushroom	Banana Pepper	Pineapple	Cheddar	Crab*
Cherry Drop Pepper		Roasted Red Pepper	Basil	*An additional charge applies	

~ Specialty Pizzas ~

Include our house cheese blend



The Signature Our creamy white garlic sauce with fresh sliced tomato, fresh spinach, red onion, Sweet red and green pepper, banana pepper, and bacon **personal 8- small 16- large 20-**

Deluxe Traditional red sauce with pepperoni, Italian sausage, onion, green pepper, mushroom, and black olive **personal 8- small 16- large 20-**

Greek Garden White garlic sauce with fresh sliced tomato, spinach, black olive, and feta **personal 8- small 16- large 20-**

Margherita A touch of red sauce with roma tomato, fresh basil and mozzarella **personal 7.50 small 15- large 19-**

Family Favorite Traditional red sauce with pepperoni, fresh mushroom, red onion, 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 sausage **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, mushroom, green pepper, and black olive **personal 8- small 16- large 20-**

Taste of the Sea Crab, red onion, mushroom, red pepper on our white garlic sauce **personal 8- small 16- large 20-**

Triple Pepp Traditional red sauce with double pepperoni, sliced pepperoncini, and 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 Rolls Spinach, ricotta and parmesan rolled up in lasagna noodles, with mozzarella and our marinara **14-**

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

Lasagna Seasoned beef and a blend of cheeses **14-**

Gidget's Pasta Angel hair and oven roasted tomato with a basil pesto **15-**
Add grilled chicken **18-**

Fettuccini Alfredo Fettuccini with housemade Alfredo sauce **10-**
Add grilled chicken **13-** Add crab **17-**



Mushroom Spinach Alfredo Fettuccini with housemade alfredo, fresh sautéed cremini mushroom and baby spinach **15-**
Add grilled chicken **18-** Add crab **22-**

Spaghetti Marinara - with house marinara **10-**
Add homemade meatballs **14-** Add a link of Italian sausage **13-**

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 ~

Spaghetti angelhair with marinara and garlic bread **6-** add a meatball **9-**
Fettuccini Alfredo fettuccini served with garlic bread **6-**
8" Personal Pizza with cheese **5.50**

~ 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