

Seasons Specials

Specialty Cocktail

Cotton Candy Prosecco 9

Love Potion #9 Martini 14.5

Peach schnapps, vodka & white cranberry

Appetizers

True Love Baby Back Ribs 15.5

Slow cooked ribs topped with tangy gold BBQ sauce

Lovers Scallop Risotto Balls 14.5

Scallop risotto balls served with roasted pepper mayo

Soulmate Baked Clams 14.5

Seasoned bread crumb stuffed clams topped with a butter sauce

Date Night Eggplant & Burrata Tower 15

Grilled eggplant, buratta, sun dried roasted peppers layered with balsamic reduction

Entrées

Sweetheart Pan Seared Halibut 29.5

Pan seared halibut over a bed of corn puree

Heart Shaped Cheese Raviolis 20

Heart shaped cheese raviolis served with alfredo sauce

Heart Throb Salmon Over Spinach Risotto 27

Filet of salmon served over a bed of spinach risotto

Marry Me Chicken 23.5

Sautéed chicken, onions, sun dried tomatos, spinach in a blush sauce over linguine

Steadfast Short Rib Pappardelle Ragu 28.5

Braised short rib w/ mushroom creamy demi glaze served with pappardelle pasta

Cupid French Cut Honey Balsamic Pork Chop 29

Grilled french cut pork chop topped with honey balsamic demi glaze served with veggies and red potato

Dessert

Chocolate Chip Cake With Vanilla Ice Cream 9.75

COAL OVEN ROASTED CHICKEN WINGS

Original - Served With Caramelized Onions & Hot Peppers
Buffalo Style or Tangy Gold B.B.Q

SMALL (10) 14.5 LARGE (20) 26

APPETIZERS

MEATBALLS (3) Served W/ Ricotta Cheese	11.5	MINI PORK SHANKS Tender shanks with tangy barbeque sauce	13.5
MEATBALLS (6) Served W/ Ricotta Cheese	20	BONELESS FRIED WINGS Buffalo or garlic parmigiana	13
MOZZARELLA STICKS	11	EGGPLANT ALA SEASONS Thin sliced & rolled with ricotta & mozzarella	13.5
CALAMARI Original , Balsamic, Sweet N Sour Or Garlic Parm	15.5	CHICKEN FINGERS	11
BOOM BOOM SHRIMP Breaded shrimp topped with zesty boom boom sauce	13	ZUPPA DI MUSSELS Homemade hot or mild pomodoro sauce	14.5
BATTERED ONION PEEL Spicy horseradish sauce on the side	11.5	SHRIMP WHITE BEAN PANCETTA Sautéed italian bacon, cannelloni beans & shrimp	14.5
FRIED PICKLES Crispy fried pickles served with ranch dressing	11	GRILLED CLAMS Served in white wine with garlic & plum tomatoes	14.5
HOT ANTIPASTI FOR TWO Eggplant rollatini, calamari, mussels & shrimp in a zesty tomato sauce	22.5	BROCCOLI RABE & SAUSAGE Served in oil and garlic	15

FLAT-BREADS

CAPRESE Sliced fresh mozzarella, plum tomato, basil, olive oil	15	NANA'S Spinach, white bean & pancetta & mozz cheese	15
BRUSCHETTA Chopped tomato, basil, garlic & olive oil & balsamic glaze	15	MEAT TRIO Ground sausage, pepperoni & meatballs	16
PESTO Mozzarella roasted tomato, garlic, olive oil & fresh pesto	15	VEGGIE Mushroom, roasted peppers & onions	15

SALADS

Gorgonzola 2.5 Chicken 4.5 Shrimp 7			
SIDE SALAD Romaine, onion & tomato with our house dressing	5	ARUGULA Arugula salad, tomato, dried cranberries, onion olive oil & fresh lemon juice	12.5
CAESAR SALAD Romaine, grated romano tossed in caesar dressing	11.5	COLD ANTIPASTI Lettuce, pepperoni, ham, prosciutto, mozzarella olives, roasted peppers in house dressing	14.5
INSALATA DI CASA Romaine lettuce, plum tomato, onion, beans olives & boiled eggs tossed in house dressing	11.5	CRISPY BUFFALO CHICKEN Breaded chicken, gorgonzola cheese over romaine with grape tomatoes & ranch dressing	15.5
CAPRESE Sliced fresh mozzarella, plum tomato, fresh basil drizzled with olive oil & balsamic	12.5		

SANDWICHES

Hoagie Roll, Flatbread Or Wrap (Substitute Fries For Side Salad 2.5)

CHICKEN Parmigiana or roasted red peppers & mozzarella	15.5	EGGPLANT Sliced thin breaded & pan seared Parmigiana or roasted peppers & mozzarella	15.5
POLLO DI FORNO Coal roasted chicken, monterey jack cheese peppers & caramelized onions	15.5	CHEESE STEAK Melted mozzarella topped with peppers, onions	16
CHICKEN CAESAR SALAD WRAP Grilled chicken with homemade caesar dressing	15.5	HAMBURGER ½ lb. Angus beef with lettuce, tomato & onions • Add cheese .50	15.5
MEATBALL PARMIGIANA Homemade with mozzarella & marinara sauce	15.5	BACON JALAPENO BURGER ½ lb Angus beef with bacon, jalapeños & monterey jack cheese	17
ITALIAN SAUSAGE & PEPPERS Peppers, onion, mozzarella & tomato sauce	15.5		

GLUTEN FREE

GF MARGHERITA PIZZA Homemade tomato sauce, fresh mozzarella & basil • Served on a 12 inch cauliflower crust	15.5	GF VEGETARIAN PIZZA Roasted peppers mushrooms, onions & ricotta • Served on a 12" cauliflower crust	16.5
GF CHICKEN GERARD Sausage, roasted peppers in a strained tomato sauce over gluten free penne pasta	23	GF PENNE ALA VODKA Served over a gluten free pasta	21.5
GF POACHED SALMON Fresh salmon poached in a creamy dill sauce with a side of spinach & red potato	26	GF ASIAGO CHICKEN Sautéed onions, sun dried tomatoes in a blush sauce topped w/ asiago cheese over gluten free penne pasta	23

KIDS MENU 13

Under 10 Yrs. Includes Fountain Drink (Dine In Only)

PERSONAL PIZZA

CHICKEN FINGERS & FRIES

MOZZARELLA STICKS & FRIES

MACARONI & CHEESE

SPAGHETTI & MEATBALL

CHICKEN PARMIGIANA WITH PASTA

DESSERTS

ZEPPOLI • Add whipped cream or chocolate syrup .50 each	10.5	NY STYLE CHEESECAKE	5.5
HOMEMADE CANNOLI	4.5	TARTUFO	7
CHOCOLATE OR VANILLA ICE CREAM	5.5	CHOCOLATE LAVA CAKE • Add ice cream 2.5	7.5

CHICKEN & VEAL

Served With Fresh Organic Chicken Breasts

No Substitutions On Entrees

CHICKEN CLASSICS Choice Of One Parmigiana - Francaise - Marsala • Served with pasta	22	VEAL CLASSICS Choice Of One Parmigiana - Milanese	25
CHICKEN CAPRESE & LINGUINE Chicken, tomato with fresh mozzarella in oil & garlic	22.5	CHICKEN FAGIOLI BIANCO White bean, chicken, spinach roasted garlic over orecchiette pasta	22.5
CHICKEN ALA VODKA Breaded chicken cutlet in a vodka sauce melted mozzarella served with pasta	22.5	ASIAGO CHICKEN Sautéed with onions, sun dried tomatoes in a blush sauce topped with asiago cheese over penne	22.5
CRISPY CHICKEN BRUSCHETTA Chicken cutlet with a tomato salad over linguine	22.5	CHICKEN LOUISIANA Sautéed chicken, plum tomato & onions in a spicy cream sauce over linguine	22.5
CHICKEN GERARD Chicken, roasted peppers, sliced sausage in a strained tomato sauce over linguine	22.5	CHICKEN ALFREDO BAKED PENNE Breaded cutlet, melted mozzarella in alfredo sauce	22.5

SEAFOOD

FLOUNDER CLASSICS Choice Of One Francaise - Fra Diavolo - Florentine • Served over linguine	22.5	SHRIMP CLASSICS Choice Of One Parmigiana - Francaise - Scampi • Served over linguine	24.5
LINGUINE CLAM Fresh clams, garlic, basil in white wine sauce • Red or White	21	SPAGHETTI WITH CRABMEAT Lump crabmeat, tomato, arugula & garlic served in a white wine sauce	28.5
SHRIMP PANCETTA Tomato sauce, pancetta bacon served over linguine	24.5	POACHED SALMON Poached in a creamy dill with spinach & red potato	26
SHRIMP FAGIOLI BIANCO White bean, shrimp, spinach, roasted garlic over orecchiette pasta	24.5	CRAB MEAT FRA DIAVOLO Lump crabmeat, tomato, arugula & garlic served in a zesty marinara sauce	28.5
SEAFOOD STEW Shrimp, clams, mussels, calamari in a seafood broth & spinach served with linguine	30	ZUPPA DI PESCE Shrimp, clams, mussels, calamari served in a plum sauce over linguine	30
SHRIMP LOUISIANA Sautéed shrimp, plum tomato & onion in a spicy cream sauce over linguine	24.5	TUSCANY SALMON Spinach, artichoke, sundried tomato in a creamy garlic sauce served with penne	26

PASTA

PENNE SPINACH & TOMATO Baby spinach, chopped tomato & onion in a blush sauce	20	ORECCHIETTE & SAUSAGE Broccoli rabe, sausage, in a white wine sauce	23.5
SPAGHETTI AGLIO E OLIO Olive oil, roasted garlic & fresh basil	18.5	PENNE ALA VODKA Creamy blush sauce, garlic & red onion	21
CHEESE OR MEAT RAVIOLI Served with marinara sauce	18.5	SPAGHETTI & MEATBALLS Served in home made marinara sauce	21
BAKED PENNE Penne, ricotta cheese, mozz. & marinara sauce	19	PENNE BOLOGNESE Sausage & ground beef in a creamy blush sauce	23.5
LINGUINE ALFREDO Served in a creamy alfredo sauce	20	EGGPLANT PARMIGIANA Sliced thin breaded eggplant with ricotta mozzarella served with tomato sauce over pasta	22

TRADITIONAL PIZZA

Our Traditional Pizza Has Our Homemade Tomato Sauce, Mozzarella & Romano Cheese

PERSONAL PIZZA 12"	13	MEDIUM PIZZA 14"	16	LARGE PIZZA 16"	18
• Additional topping 2.5		• Additional topping 3		• Additional topping 4	

STROMBOLIS & CALZONES

SMALL STROMBOLI	9.5	LARGE STROMBOLI	17
• Additional per item 2.5		• Additional per item 3.5	
SMALL CALZONE	11.5	LARGE CALZONE	20
• Additional per item 2.5		• Additional per item 3.5	

Create Your Own From Any Of These Toppings

Roasted Peppers, Sweet Peppers, Caramelized Onions, Red Onions, Roasted Garlic, Hot Finger Peppers, Mushrooms, Kalamata Olives, Sliced Plum Tomatoes, Sun Dried Tomatoes, Ricotta, Anchovies, Pepperoni, Italian Sausage, Baby Meatballs Ham, Chicken, Bacon, Broccoli Rabe, Prosciutto

SPECIALTY PIZZAS

12" 15.5 14" 19.5 16" 21.5

MARGHERITA

Homemade tomato sauce, fresh mozzarella & basil

DONNY BRASCO

Fresh pesto, mozzarella, roasted tomato, garlic & olive oil

JOE DIMAGGIO

Breaded eggplant, tomato sauce & romano cheese

THERESA COCUZZA

Ricotta, mozzarella topped with romano cheese & extra virgin olive oil *No sauce

TONY SOPRANO

Breaded chicken, mozzarella, tomato sauce, romano cheese & fresh basil

ANDREA BOCELLI

Fresh arugula, homemade tomato sauce, mozzarella & romano cheese

OLD FASHION

First the fresh mozzarella then we add the sauce

MONA LISA

Homemade vodka sauce, fresh mozzarella & basil

THE GODFATHER

Fresh mozzarella, sliced tomato & basil *No sauce

AL CAPONE

Buffalo chicken topped with bleu cheese dressing & hot sauce

GOURMET PIZZAS

12" 16.5 14" 20 16" 23

AL PACINO

Traditional pie with broccoli rabe, sausage & garlic

JOE PESCI

Roasted peppers, mushrooms, onions & ricotta

ROCKY MARCIANO

Baby meatballs & ricotta cheese over our traditional pie

FRANK SINATRA

Italian sausage, meatballs, hot or sweet peppers, ricotta & tomato sauce

BROOKLYN BRIDGE

Our Margherita pie with meatballs, italian sausage and pepperoni & fresh basil

ROCKY BALBOA

Fresh clams & mozzarella with a scampi sauce

SPECIALTY DRINK MENU

MARTINIS

PEAR MARTINI

Grey Goose Vodka, Triple Sec, & Pear Nectar

TOASTED ALMOND TINI

Amaretto, Melon Liqueur, Kahlua & Milk

TROPICAL MARTINI

Peach Schnapps, Vodka, Malibu, Cranberry Juice & Pineapple Juice

ITALIAN WEDDING MARTINI

Vanilla Vodka, Amaretto, Creme De Cacao Cranberry Juice & Pineapple Juice

ORANGE CREAMSICLE TINI

Vanilla Vodka, Triple Sec, OJ, & Milk

ESPRESSO MARTINI

Espresso, Vodka, Kahlua, Amaretto, Frangelica & Baileys

CHOCOLATE MARTINI

Vanilla Vodka, Amaretto, Bailey's & Tippy Cow Rum

PINA COLADA MARTINI

Vodka, Triple Sec, Malibu & Pineapple Juice

COCKTAILS

CLASSIC MARGARITA

Tequila, Triple Sec & Sour Mix

CRANBERRY MOJITO

Simple Syrup, Bacardi, Malibu, Cranberry Juice & Mint Leaves

RELAXER

Vodka, Coco Rum, Peach Schnapps, Cranberry & Pineapple Juice

SUMMER BREEZE

Orange Vodka, Malibu Rum, Pineapple & OJ With A Splash Of Grenadine

POOLSIDE

Bacardi Rum, Blue Curacao, Sour Mix, Pineapple Juice & Sprite

ORANGE DELIGHT

Orange Vodka, Triple Sec, Fresh Lime Cranberry Juice

TIKI TEA

Sweet Tea, Vodka, Lemonade With A Splash Of OJ

TITO'S BERRY LEMONADE

Tito's Vodka, Lemonade With Blueberries & Mint Leaves

MIDNIGHT IN MANHATTAN

Bourbon, Sweet Vermouth With Bitters

SEASONS BLUEBERRY MULE

Blueberry Vodka, Ginger Beer & Lime Juice

LONG BEACH TEA

Vodka, Triple Sec, Tequila, Sour Mix & Cranberry Juice

MEXICAN MULE

Tequilla, Lime Juice & Ginger Beer

OLD FASHION

Bourbon With Muddled Fruit, Bitters, With A Splash Of Club Soda

CLASSIC MOJITO

Simple Syrup, Bacardi, Malibu & Mint Leaves

LYNCHBURG LEMONADE

Jack Daniels & Lemonade

CUCUMBER MOJITO

Our Classic Mojito With Cucumber Vodka

MAI TAI

Rum, Fresh lime Juice, Triple Sec, Orange Juice, Float Dark Rum On Top

Martinis 14 Cocktails 9.5



BEVERAGES

One Free Refill On Soft Drinks

PEPSI - DIET PEPSI - SIERRA MIST - UNSWEETENED ICED TEA - RASPBERRY ICED TEA HALF & HALF ARNOLD PALMER - LEMONADE - APPLE JUICE

BOTTLE BEERS

GUINNESS STOUT - CORONA - HEINEKEN - MICHELOB ULTRA - BUDWEISER - BUD LIGHT
COORS LIGHT - MILLER LIGHT

DRAFT BEER

COORS LIGHT - MILLER LIGHT - YUENGLING LAGER - BLUE MOON BELGIAN WHEAT
STELLA ARTOIS - KANE I.P.A - ICARUS I.P.A - LOCAL BEER BREWERIES

ASK ABOUT OUR ROTATING BEERS ON TAP

WHITE WINE

HOUSE PINOT GRIGIO	8	25
CAVIT PINOT GRIGIO	9	30
HOUSE WHITE ZINFANDEL	8	25
HOUSE CHARDONNAY	8	25
C.K MONDAVI CHARDONNAY	9	35
SAUVIGNON BLANC	8	25
RIESLING	8	30
ROSE	8	25

RED WINE

HOUSE MERLOT	8	25
HOUSE CABERNET SAUVIGNON	8	25
CAVIT CABERNET SAUVIGNON	9	30
LOST ANGEL PINOT NOIR	8.5	30
RUFFINO CHIANTI	8.5	30
Z.ALEXANDER BROWN CABERNET SAUVINON (BOTTLE ONLY)		40

HOMEMADE SANGRIA

RED OR WHITE PEACH	8	26
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