

# Seasons

COAL FIRED BISTRO

## WEEKLY SPECIALS



### COCKTAIL OF THE WEEK

Spiked Ade 7.5

A refreshing spiked ade bursting with bright flavor



### APPETIZERS

Bang Bang Chicken Skewers 14.5

BBQ chicken on a stick served with bang bang sauce

Panko Lemon Crusted Zucchini 13

Crispy lemon panko crusted zucchini served with a basil oil dip

Pierogie Carbonara 14

Pan seared pierogies with pancetta, green peas in a creamy parmesan sauce

Scallops Wrapped With Bacon 17.5

Pan seared fresh scallops wrapped with bacon with creamy horseradish sauce



### FOUNTAIN DRINKS

Pepsi

Diet Pepsi

Starry

Iced Tea

Lemonade

Unsweetened Iced Tea

Arnold Palmer

Raspberry Iced Tea



### BOTTLES

Coors Light

Miller Light

Budweiser

Corona

Heineken

Michelob Ultra

Guinness Stout

Surfside

White Claw

Get Ready With Tea



### ENTRÉES

Pappardelle Bolognese 26

Made to order pappardelle with our traditional bolognese sauce

Salmon Florentine 27.5

Fresh filet topped with baby spinach, mushrooms, sun dried tomatoes served with linguine Alfredo

Swordfish Oregano 28.5

Grilled swordfish topped with lump crabmeat, oregano with a butter & white wine sauce served with veggies & mashed potatoes

Hawaiian Teriyaki Chicken 26.5

Teriyaki marinated chicken over a bed of rice

Blackened Grouper Over Cucumber Salad 29.5

Pan seared filet of grouper over cucumber, feta and red onion salad with vinaigrette

Miriam's Chicken Marsala 26.5

Pan seared chicken portabella mushrooms and linguine in a creamy marsala sauce



### DRAFTS

Coors Light

Blue Moon

Miller Light

Yuengling

Michelob Ultra

Cape May IPA

Sam Adams Seasonal

Stella Artois

Kane IPA

Icarus IPA

Rotating Beers



### DESSERTS

Tartufo 8

Zeppolis 11.5

Chocolate Chip Cookie Skillet 8.5

Homemade Cannoli 6

Vanilla Ice Cream 6.5

Chocolate Lava Cake 8.5

Add Ice Cream 3

# Seasons

## ANTIPASTI

<b>Crostini Meatball Sliders</b> Our homemade meatballs sliced and topped with melted mozzarella and marinara sauce	13.0	<b>Meatballs</b> Homemade meatballs served with ricotta cheese	(3) 11.5 (6) 20.5
<b>Boneless Fried Wings</b> Buffalo, Garlic Parmigiana or Tangy Gold BBQ	13.5	<b>Mozzarella Sticks</b> Served with marinara sauce	11.5
<b>Zuppa Di Mussels</b>  Homemade hot or mild pomodoro sauce	15.0	<b>Calamari</b> Original, Balsamic, Sweet & Sour, or Garlic Parm	16.0
<b>Boom Boom Shrimp</b> Breaded shrimp served with boom boom sauce	13.5	<b>Grilled Clams</b> Served in a white wine garlic sauce	15.0
<b>Eggplant Ala Seasons</b>  Thin sliced eggplant rolled with ricotta and mozzarella cheese	14.0	<b>Hot Antipasti For Two</b> Eggplant rollatini, calamari, mussels and shrimp in a plum tomato sauce	23.5

## COAL FIRED WINGS

Small (10) 14.5 | Large (20) 26

<b>Original</b>  Served With Hot Peppers and Caramelized Onions	<b>Buffalo</b> Bold Flavor With A Spicy Kick	<b>Boom Boom</b> Zesty, Slightly Sweet With A Hint Of Heat	<b>Tangy Gold BBQ</b> Smooth, Tangy Mustard With Mild Heat
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## FLATBREADS

<b>Pepperoni &amp; Hot Honey</b> Hot honey, pepperoni, and mozzarella cheese	15.5	<b>Buffalo Chicken Ranch</b> Crispy buffalo chicken, bacon, and ranch	15.5
<b>Pesto</b> Fresh mozzarella, sliced tomato, and pesto sauce	15.5	<b>Caprese</b> Fresh mozzarella, sliced tomato, basil and olive oil	15.5
<b>Bruschetta</b> Tomato, basil, garlic, onions, olive oil, balsamic glaze, and mozzarella cheese	15.5	<b>Spinach &amp; Ricotta</b> Baby spinach and ricotta cheese	15.5

## HANDHELDS

Hoagie, Flatbread Or Wrap (Substitute Fries For Side Salad 3)

<b>Chicken Caesar Wrap</b> Grilled chicken and romaine with caesar dressing	16.5	<b>Meatball Parmigiana</b> Homemade meatballs with mozzarella and marinara	16.5
<b>Chicken</b> Parmigiana or roasted red peppers, fresh mozzarella and balsamic glaze	16.5	<b>Cheese Steak</b> Meat topped with melted mozzarella, peppers and onions	16.5
<b>Pollo Di Forno</b> Coal roasted chicken, monterey jack cheese peppers and caramelized onions	16.5	<b>French Onion Burger</b> 1/2 lb. Angus beef topped with caramelized onions mozzarella cheese with french onion sauce	17.0
<b>Eggplant</b> Thin eggplant parmigiana or roasted peppers mozzarella and balsamic glaze	16.5	<b>Hamburger</b> 1/2 lb. Angus beef topped with lettuce, tomato and onions. Add cheese or bacon .50	16.5

## INSALATA

Gorgonzola 3 | Chicken 6 | Shrimp 8

<b>Side Salad</b> Romaine, onion, and tomato with house dressing	5.5	<b>Caesar Salad</b> Romaine, grated romano cheese & caesar dressing	12.0
<b>Caprese</b> Sliced tomato, fresh mozzarella, basil, olive oil and balsamic glaze	13.0	<b>Insalata Di Casa</b> Romaine, plum tomatoes, onions, chickpeas olives, and hard-boiled eggs in our house dressing	12.0
<b>Chopped Salad</b> Romaine, onions, tomatoes, green olives, salami ham, and provolone with italian dressing	15.5	<b>Southwest Salad</b> Romaine, onions, tomatoes, black beans and corn served with mixed cheese and salsa & ranch dressing	14.5

## KIDS MENU 13.5 Under 10 Yrs. Includes Fountain Drink (Dine In Only)

<b>Personal Pizza</b>	<b>Spaghetti and Meatball</b>	<b>Chicken Fingers and Fries</b>
<b>Macaroni and Cheese</b>	<b>Chicken Parmigiana and Pasta</b>	<b>Mozzarella Sticks and Fries</b>

 Gluten Free Options Available Upon Request.

A Service Fee Of 2.9% Will Be Added To All Debit & Credit Card Transactions.

## ENTREES

### Classics

Chicken Parmigiana or Francaise 25.0  
Veal Parmigiana 28.0  
• Served with pasta

**Asiago Chicken** 25.0  
Sautéed with onions and sundried tomatoes in a blush sauce topped with asiago cheese over penne

**Chicken Ala Vodka** 25.0  
Breaded chicken cutlet in a vodka sauce, melted mozz served with pasta

**Chicken Scarpiello** 25.0  
Chicken, hot sausage, peppers, onions, red potatoes diced hot cherry peppers in a white wine sauce

**French Cut Pork Chop** 30.5  
Pork chop with sausage, peppers, onions and cherry peppers in a white wine sauce with mashed potatoes

## SEAFOOD

**Shrimp Classics** 27.5  
Choice of Scampi or Parmigiana, served over linguine

**Lobster Ravioli** 28.5  
Lobster ravioli, topped with shrimp in a blush sauce

**Stuffed Salmon** 29.0  
Filet of salmon stuffed with our traditional lump crabmeat served with veggies and mashed potatoes

**Seafood Risotto** 33.5  
Shrimp, calamari, crabmeat, and mussels with risotto in a garlic sauce

## PASTA

**Rigatoni Sausage Murphy** 24.0  
Italian sausage, peppers, onions and diced cherry peppers in a white wine sauce

**Penne Ala Vodka** 24.0  
Creamy blush sauce, garlic and red onions

**Rigatoni Bolognese** 25.0  
Ground sausage and beef with a touch of creamy plum tomato sauce

## SIDES

**Risotto** 5.5

**French Fries** 5.5

**Mashed Potatoes** 5.5

*No Substitutions On Entrees*

**New Orleans Chicken** 25.0  
Sautéed chicken, plum tomatoes in a spicy cream sauce over linguine

**Chicken Gerard** 25.0  
Chicken, roasted peppers, sliced sausage in a strained tomato sauce over linguine

**Baked Chicken Alfredo** 25.0  
Breaded cutlet, penne, melted mozzarella in alfredo sauce

**Chicken Michelle** 25.0  
Chicken cutlet with artichokes, sundried tomatoes mushrooms and mozzarella in a scampi sauce

**Filet Mignon** 33.0  
8 oz choice filet mignon, served with vegetables and mashed potatoes

**Spaghetti With Crabmeat** 30.5  
Lump crabmeat, tomatoes, arugula, and garlic served in a white wine sauce or Fra Diavolo

**Linguini With Clam Sauce** 24.0  
Fresh clams, garlic, basil in white wine sauce

**Pesto Shrimp Rigatoni** 27.5  
Jumbo shrimp with a light pesto sauce served with rigatoni

**Zuppa Di Pesce** 33.5  
Shrimp, clams, mussels, calamari served in a plum sauce over linguine

**Eggplant Parmigiana** 26.0  
Thin eggplant with ricotta and mozz served with tomato sauce over pasta

**Rigatoni Sausage Broccoli Rabe** 26.0  
Broccoli rabe, sausage in a white wine sauce

**Rigatoni Pomodoro** 24.0  
Garlic, onions, plum tomatoes, prosciutto, and mushrooms in a plum tomato sauce with rigatoni

**Spinach** 5.0

**Veggies** 4.0

**Broccoli Rabe** 9.0

## TRADITIONAL PIZZA

Homemade Tomato Sauce, Mozzarella and Romano Cheese

☞ **Personal Pizza 12"** 13.5 Additional Topping 2.5

**Large Pizza 16"** 18.5 Additional Topping 4

## SPECIALTY PIZZA

12" 15.5 | 16" 22.5

### Margherita

Homemade tomato sauce fresh mozzarella and basil

### Donny Brasco

Pesto, mozzarella, garlic roasted tomato and olive oil

### The Godfather

Fresh mozzarella, basil and sliced tomato (no sauce)

### Theresa Cocuzza

Ricotta, Romano, mozzarella cheese and olive oil (no sauce)

## GOURMET PIZZA

12" 16.5 | 16" 24

### Al Pacino

Traditional pie with broccoli rabe, sausage and garlic

### Frank Sinatra

Sausage, meatballs hot or sweet peppers, ricotta and tomato sauce

### Tony Soprano

Breaded chicken, mozz, tomato sauce, romano cheese and basil

### Joe Pesci

Roasted peppers, onions mushrooms and ricotta

### Rocky Marciano

Meatballs and ricotta cheese over our traditional pie

### Brooklyn Bridge

Margherita pie with meatballs italian sausage, pepperoni and fresh basil

### Al Capone

Breaded chicken, mozz, tomato sauce, buffalo chicken and bleu cheese dressing

### Mona Lisa

Homemade vodka sauce fresh mozz with basil

☞ *Gluten Free Options Available Upon Request*

# Seasons

## WINE & DINE WEDNESDAYS

**2 FOR \$40**

**1 APPETIZER AND 2 ENTREES!**

### APPETIZERS

#### BONELESS WINGS

Buffalo, Garlic Parm or Tangy Gold BBQ

#### TWO SIDE SALADS

Choice of House or Caesar

#### MOZZARELLA STICKS

Served with marinara sauce

#### CROSTINI MEATBALL SLIDERS

Sliced meatballs topped with marinara and mozzarella on crostini

### ENTREES

#### PENNE ALA VODKA

Creamy blush sauce, garlic and red onions

#### BAKED CHICKEN ALFREDO

Breaded cutlet, penne, melted mozzarella in alfredo sauce

#### CHICKEN PARMIGIANA

Breaded chicken cutlet topped with melted mozzarella with choice of marinara or vodka sauce

#### CHICKEN FRANCAISE

Sauteed chicken cutlet in a lemon white wine sauce served with pasta

#### ASIAGO CHICKEN

Sauteed with onions and sundried tomatoes in a blush sauce topped with asiago cheese over penne

#### RIGATONI BOLOGNESE

Ground sausage and beef with a touch of creamy plum tomato sauce

#### EGGPLANT ALA SEASONS

Thin sliced eggplant rolled with ricotta & mozzarella cheese

#### PESTO FLATBREAD

Fresh mozzarella, sliced tomato and pesto sauce

#### CAPRESE FLATBREAD

Fresh mozzarella, sliced tomato, basil & olive oil

#### BRUSCHETTA FLATBREAD

Tomatoes, basil, garlic, onions, olive oil, balsamic glaze and mozzarella cheese

#### SPAGHETTI AND MEATBALLS

Spaghetti and meatballs served with marinara sauce

#### INSALATA OR CAESAR SALAD

Salad includes grilled chicken

#### EGGPLANT PARMIGIANA

Sliced eggplant layered with ricotta topped with mozzarella cheese with pasta

#### NEW ORLEANS CHICKEN

Sauteed chicken, plum tomatoes in a spicy cream sauce over linguine

#### RIGATONI SAUSAGE MURPHY

Italian sausage, peppers, onions and diced cherry peppers in a white wine sauce

#### CHICKEN MICHELLE

Breaded chicken cutlet with artichokes, sundried tomatoes mushrooms, and mozzarella in a scampi sauce

DINE IN ONLY – NO MODIFICATIONS