

# Seasons Specials

## COCKTAIL OF THE WEEK

**Shamrock Mimosa 8.5**  
Prosecco, OJ & Blue Curacao

## APPETIZERS

**Chicken Dumplings 14.5**  
Pan seared dumplings with rooted veggies in a teriyaki glaze

**Stuffed Clams 16**  
Clams stuffed w/ lump crabmeat topped w/ butter sauce

**Cheese Steak Egg Rolls 15**  
Cheese steak egg rolls wrapped and fried with our homemade dipping sauce

**Seafood Crepes 17.5**  
Shrimp, lump crabmeat and scallops served in a parmesan cream sauce wrapped in a crepe

## ENTRÉES

**Broiled Seafood Combo 32**  
Shrimp, scallops, flounder, stuffed clams in a scampi sauce served with rice

**Scallops Fra Diablo 30**  
Scallops pan seared in a spicy plum tomato sauce over fresh basil linguine

**Four Cheese Farfalle 25**  
Bow tie pasta with provolone, mozzarella, montana & grated cheese in a pink sauce

**Horseradish Crusted Salmon 27**  
Fresh filet of salmon topped with a horseradish crust served with veggies & mashed potatoes

**Creamy Fluke Piccata 28.5**  
Pan fried Fluke with onions, capers and a light cream white wine lemon sauce served with linguine

**Filet Mignon Saltimbocca 34**  
Black Angus filet layered with spinach, prosciutto and melted mozzarella in a demi glaze served with mashed potatoes

## Fountain Drinks

Pepsi  
Diet Pepsi  
Starry  
Iced Tea  
Lemonade  
Unsweetened Iced Tea  
Arnold Palmer Raspberry

## Bottles

Coors Light  
Miller Light  
Budweiser  
Corona  
Heineken  
Michelob Ultra  
Guinness Stout  
Surfside  
White Claw  
Get Ready With Tea

## 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

### Original

Served With Hot Peppers and Caramelized Onions

### Buffalo

Bold Flavor With A Spicy Kick

### Boom Boom

Zesty, Slightly Sweet With A Hint Of Heat

### Tangy Gold BBQ

Smooth, Tangy Mustard With Mild Heat

## 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

Sauteed 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

Sauteed 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