Seasons
COAL FIRED BISTRO

WEEKLY SPECIALS

COCKTAIL OF THE WEEK

Espresso Cannoli Martini 15.5

APPETIZERS

Breaded Eggplant Tower 14
Layers of breaded eggplant & ricotta cheese topped with marinara & melted mozzarella

Baked Clams 14.5
Seasoned with bread crumbs in a butter sauce

Buffalo Calamari 15.5
Crispy calamari w/ celery, blue cheese crumbs, topped w/ Sweet Baby Ray's hot sauce

Voodoo Shrimp 14.5
Sautéed shrimp over a bed of corn bread topped with creamy shrimp sauce

ENTRÉES

Colossal Shrimp Fra Diavolo 29.5
Jumbo shrimp, in a spicy plum tomato sauce served over linguine

NY Strip Steak Saltimbucca 34
12 oz Prime choice NY strip topped with sliced prosciutto, spinach, mozz and demi glaze served with mashed potatoes

Chicken Kabob with Risotto 29.5
Peppers, onions grape tomato on a kabob with grilled teriyaki chicken

Chicken Arugula 28.5
Sautéed chicken, arugula, strained tomato sauce topped with melted mozzarella over spaghetti

Nans Manicotti 21
Homemade baked manicotti w/ melted mozzarella, marinara sauce and a touch of cream sauce

Horseradish Crusted Salmon 29.5
Fresh filet of salmon topped with a horseradish crust served with veggies & mashed potatoes

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

DRAFTS

Coors Light
Blue Moon
Miller Light
Yuengling
Michelob Ultra
Garage
Stella Artois
Kane IPA
Icarus IPA
Rotating Beer
Sam Adams Seasonal

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
Apple Tart With Vanilla Ice Cream	7.5

Add Ice Cream 3

Seasons

ANTIPASTI

Crostini Meatball Sliders 13.0
Our homemade meatballs sliced and topped with melted mozzarella and marinara sauce

Boneless Fried Wings 13.5
Buffalo, Garlic Parmigiana or Tangy Gold BBQ

Zuppa Di Mussels 15.0
Homemade hot or mild pomodoro sauce

Boom Boom Shrimp 13.5
Breaded shrimp served with boom boom sauce

Eggplant Ala Seasons 14.0
Thin sliced eggplant rolled with ricotta and mozzarella cheese

Meatballs (3) 11.5 (6) 20.5
Homemade meatballs served with ricotta cheese

Mozzarella Sticks 11.5
Served with marinara sauce

Calamari 16.0
Original, Balsamic, Sweet & Sour, or Garlic Parm

Grilled Clams 15.0
Served in a white wine garlic sauce

Hot Antipasti For Two 23.5
Eggplant rollatini, calamari, mussels and shrimp in a plum tomato sauce

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, Slighty Sweet With A Hint Of Heat

Tangy Gold BBQ
Smooth, Tangy Mustard With Mild Heat

FLATBREADS

Pepperoni & Hot Honey 15.5
Hot honey, pepperoni, and mozzarella cheese

Pesto 15.5
Fresh mozzarella, sliced tomato, and pesto sauce

Bruschetta 15.5
Tomato, basil, garlic, onions, olive oil, balsamic glaze, and mozzarella cheese

Buffalo Chicken Ranch 15.5
Crispy buffalo chicken, bacon, and ranch

Caprese 15.5
Fresh mozzarella, sliced tomato, basil and olive oil

Spinach & Ricotta 15.5
Baby spinach and ricotta cheese

HANDHELDS

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

Chicken Caesar Wrap 16.5
Grilled chicken and romaine with caesar dressing

Chicken 16.5
Parmigiana or roasted red peppers, fresh mozzarella and balsamic glaze

Pollo Di Forno 16.5
Coal roasted chicken, monterey jack cheese peppers and caramelized onions

Eggplant 16.5
Thin eggplant parmigiana or roasted peppers mozzarella and balsamic glaze

Meatball Parmigiana 16.5
Homemade meatballs with mozzarella and marinara

Cheese Steak 16.5
Meat topped with melted mozzarella, peppers and onions

French Onion Burger 17.0
1/2 lb. Angus beef topped with caramelized onions mozzarella cheese with french onion sauce

Hamburger 16.5
1/2 lb. Angus beef topped with lettuce, tomato and onions. Add cheese or bacon .50

INSALATA

Gorgonzola 3 | Chicken 6 | Shrimp 8

Side Salad 5.5
Romaine, onion, and tomato with house dressing

Caprese 13.0
Sliced tomato, fresh mozzarella, basil, olive oil and balsamic glaze

Chopped Salad 15.5
Romaine, onions, tomatoes, green olives, salami ham, and provolone with italian dressing

Caesar Salad 12.0
Romaine, grated romano cheese & caesar dressing

Insalata Di Casa 12.0
Romaine, plum tomatoes, onions, chickpeas olives, and hard-boiled eggs in our house dressing

Southwest Salad 14.5
Romaine, onions, tomatoes, black beans and corn served with mixed cheese and salsa & ranch dressing

KIDS MENU 13.5

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

Personal Pizza
Macaroni and Cheese
Spaghetti and Meatball
Chicken Parmigiana and Pasta
Chicken Fingers and Fries
Mozzarella Sticks and Fries

Gluten Free Options Available Upon Request.

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

ENTREES

No Substitutions On 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

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

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

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

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

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

SIDES

Risotto 5.5
French Fries 5.5
Mashed Potatoes 5.5
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

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

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

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