

SEASONS SPECIALS

APPETIZERS

TERIYAKI MEATBALLS 12.5

- Mini meatballs topped with teriyaki demi glaze -

BUFFALO CALAMARI 13.5

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

PAN SEARED PIEROGI & PANCETTA 11.5

- Pan seared pierogi & pancetta w/ green peas in a creamy parmesan sauce -

PROSCIUTTO & PROVOLONE RISOTTO BALLS 12

- Breaded risotto balls stuffed with provolone & prosciutto -

CHEFS CHOICE

SEAFOOD RISOTTO 24.5

- Shrimp, scallops, lump crabmeat & calamari served with risotto in a roasted garlic white sauce -

ENTRÉES

PORK OSSO BUCCO 19.5

- Tender slow cooked pork shank over a bed of veggie couscous topped with a demi glaze sauce -

BUTTERNUT SQUASH RAVIOLI 18

- Butternut squash ravioli served with butter sage sauce -

HORSERADISH CRUSTED SALMON 23

- Grilled filet of salmon topped with a horseradish crust served with red potatoes -

CHICKEN SALTIMBOCCA 18.5

- Sautéed chicken layers of spinach, prosciutto, melted mozzarella, demi glaze and red potato -

COAL OVEN ROASTED CHICKEN WINGS

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

SMALL (10) 12.5 LARGE (20) 20

APPETIZERS

MEATBALLS (3) Served W/ Ricotta Cheese	8	MINI PORK SHANKS Tender shanks with tangy barbeque sauce	12
MEATBALLS (6) Served W/ Ricotta Cheese	14	BONELESS FRIED WINGS Buffalo or garlic parmigiana	11.5
MOZZARELLA STICKS	9	EGGPLANT ALA SEASONS Thin sliced & rolled with ricotta & mozzarella	11.5
CALAMARI Original , Balsamic, Sweet N Sour Or Garlic Parm	14	CHICKEN FINGERS	9
BOOM BOOM SHRIMP Breaded shrimp topped with zesty boom boom sauce	10	ZUPPA DI MUSSELS Homemade hot or mild pomodoro sauce	13
BATTERED ONION PEEL Spicy horseradish sauce on the side	9.5	SHRIMP WHITE BEAN PANCETTA Sautéed italian bacon, cannelloni beans & shrimp	13
FRIED PICKLES Crispy fried pickles served with ranch dressing	10	GRILLED CLAMS Served in white wine with garlic & plum tomatoes	13
HOT ANTIPASTI FOR TWO Eggplant rollatini, calamari, mussels & shrimp in a zesty tomato sauce	18.5	BROCCOLI RABE & SAUSAGE Served in oil and garlic	12.5

FLAT-BREADS

CAPRESE Sliced fresh mozzarella, plum tomato, basil, olive oil	12.5	NANA'S Spinach, white bean & pancetta & mozz cheese	12.5
BRUSCHETTA Chopped tomato, basil, garlic & olive oil & balsamic glaze	12.5	MEAT TRIO Ground sausage, pepperoni & meatballs	13.5
PESTO Mozzarella roasted tomato, garlic, olive oil & fresh pesto	12.5	VEGGIE Mushroom, roasted peppers & onions	12.5

SALADS

Gorgonzola 2.5 Chicken 4 Shrimp 6.5

SIDE SALAD Romaine, onion & tomato with our house dressing	5	ARUGULA Arugula salad, tomato, dried cranberries, onion olive oil & fresh lemon juice	11.5
CAESAR SALAD Romaine, grated romano tossed in caesar dressing	10.5	COLD ANTIPASTI Lettuce, pepperoni, ham, prosciutto, mozzarella olives, roasted peppers in house dressing	13
INSALATA DI CASA Romaine lettuce, plum tomato, onion, beans olives & boiled eggs tossed in house dressing	10.5	CRISPY BUFFALO CHICKEN Breaded chicken, gorgonzola cheese over romaine with grape tomatoes & ranch dressing	14.5
CAPRESE Sliced fresh mozzarella, plum tomato, fresh basil drizzled with olive oil & balsamic	11		

CHICKEN & VEAL

Served With Fresh Organic Chicken Breasts

CHICKEN CLASSICS Choice Of One

Parmigiana - Francaise - Marsala

• Served with pasta

17

CHICKEN CAPRESE & LINGUINE

Chicken, tomato with fresh mozzarella in oil & garlic

17.5

CHICKEN ALA VODKA

Breaded chicken cutlet in a vodka sauce
melted mozzarella served with pasta

17.5

CRISPY CHICKEN BRUSCHETTA

Chicken cutlet with a tomato salad over linguine

17.5

CHICKEN GERARD

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

17.5

VEAL CLASSICS Choice Of One

Parmigiana - Milanese

19

CHICKEN FAGIOLI BIANCO

White bean, chicken, spinach roasted garlic over
orecchiette pasta

17.5

ASIAGO CHICKEN

Sautéed with onions, sun dried tomatoes in a
blush sauce topped with asiago cheese over penne

17.5

CHICKEN LOUISIANA

Sautéed chicken, plum tomato & onions in a
spicy cream sauce over linguine

17.5

CHICKEN ALFREDO BAKED PENNE

Breaded cutlet, melted mozzarella in alfredo sauce

17.5

SEAFOOD

FLOUNDER CLASSICS Choice Of One

Francaise - Fra Diavolo - Florentine

• Served over linguine

18

LINGUINE CLAM

Fresh clams, garlic, basil in white wine sauce

17.5

• Red or White

SHRIMP PANCETTA

Tomato sauce, pancetta bacon served over linguine

20

SHRIMP FAGIOLI BIANCO

White bean, shrimp, spinach, roasted garlic over
orecchiette pasta

20

SEAFOOD STEW

Shrimp, clams, mussels, calamari in a seafood broth
& spinach served with linguine

25.5

SHRIMP LOUISIANA

Sautéed shrimp, plum tomato & onion in a
spicy cream sauce over linguine

20

SHRIMP CLASSICS Choice Of One

Parmigiana - Francaise - Scampi

• Served over linguine

20

SPAGHETTI WITH CRABMEAT

Lump crabmeat, tomato, arugula & garlic served in
a white wine sauce

21.5

POACHED SALMON

Poached in a creamy dill with spinach & red potato

21.5

CRAB MEAT FRA DIAVOLO

Lump crabmeat, tomato, arugula & garlic served in
a zesty marinara sauce

21.5

ZUPPA DI PESCE

Shrimp, clams, mussels, calamari served in a plum
sauce over linguine

25.5

TUSCANY SALMON

Spinach, artichoke, sundried tomato in a
creamy garlic sauce served with penne

21.5

PASTA

PENNE SPINACH & TOMATO

Baby spinach, chopped tomato & onion in a blush sauce

15.5

SPAGHETTI AGLIO E OLIO

Olive oil, roasted garlic & fresh basil

15.5

CHEESE OR MEAT RAVIOLI

Served with marinara sauce

15.5

BAKED PENNE

Penne, ricotta cheese, mozz. & marinara sauce

15.5

LINGUINE ALFREDO

Served in a creamy alfredo sauce

16.5

ORECCHIETTE & SAUSAGE

Broccoli rabe, sausage, in a white wine sauce

18

PENNE ALA VODKA

Creamy blush sauce, garlic & red onion

16.5

SPAGHETTI & MEATBALLS

Served in home made marinara sauce

16.5

PENNE BOLOGNESE

Sausage & ground beef in a creamy blush sauce

17.5

EGGPLANT PARMIGIANA

Sliced thin breaded eggplant with ricotta
mozzarella served with tomato sauce over pasta

17.5

SANDWICHES

Hoagie Roll, Flatbread Or Wrap (Substitute Fries For Side Salad 2)

CHICKEN	11	EGGPLANT	11
Parmigiana or roasted red peppers & mozzarella		Sliced thin breaded & pan seared Parmigiana or roasted peppers & mozzarella	
POLLO DI FORNO	11	CHEESE STEAK	12
Coal roasted chicken, monterey jack cheese peppers & caramelized onions		Melted mozzarella topped with peppers, onions	
CHICKEN CAESAR SALAD WRAP	11	HAMBURGER	11
Grilled chicken with homemade caesar dressing		1/2 lb. Angus beef with lettuce, tomato & onions • Add cheese .50	
MEATBALL PARMIGIANA	11	BACON JALAPENO BURGER	12
Homemade with mozzarella & marinara sauce		1/2 lb Angus beef with bacon, jalapeños & monterey jack cheese	
ITALIAN SAUSAGE & PEPPERS	11		
Peppers, onion, mozzarella & tomato sauce			

GLUTEN FREE

GF MARGHERITA PIZZA	13.5	GF VEGETARIAN PIZZA	14
Homemade tomato sauce, fresh mozzarella & basil • Served on a 12 inch cauliflower crust		Roasted peppers mushrooms, onions & ricotta • Served on a 12" cauliflower crust	
GF CHICKEN GERARD	18	GF PENNE ALA VODKA	18
Sausage, roasted peppers in a strained tomato sauce over gluten free penne pasta		Served over a gluten free pasta	
GF POACHED SALMON	21.5	GF ASIAGO CHICKEN	19.5
Fresh salmon poached in a creamy dill sauce with a side of spinach & red potato		Sautéed onions, sun dried tomatoes in a blush sauce topped w/ asiago cheese over gluten free penne pasta	

KIDS MENU 8.5

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	9	NY STYLE CHEESECAKE	5.5
HOMEMADE CANNOLI	4.5	TARTUFO	6.5
CHOCOLATE OR VANILLA ICE CREAM	5	CHOCOLATE LAVA CAKE	7
		• Add ice cream 2.50	

TRADITIONAL PIZZA

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

PERSONAL PIZZA 12"

10

MEDIUM PIZZA 14"

14

LARGE PIZZA 16"

16

• Additional topping 1.5

• Additional topping 2

• Additional topping 2.5

BISTRO SQUARE PIE 22.5

16" SQUARE PIE Topped with fresh mozzarella, tomato sauce, & romano cheese

• Additional topping 2.5

STROMBOLIS & CALZONES

SMALL STROMBOLI

8

LARGE STROMBOLI

14.5

• Additional per item 1.5

• Additional per item 2.5

SMALL CALZONE

10

LARGE CALZONE

17.5

• Additional per item 1.5

• Additional per item 2.5

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" 12 14" 17 16" 19

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

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

GOURMET PIZZAS

12" 13 14" 18 16" 20.5

AL PACINO

Traditional pie with broccoli rabe, sausage & garlic

AL CAPONE

Buffalo chicken topped with bleu cheese dressing & hot sauce

TONY SOPRANO

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

JOE PESCI

Roasted peppers, mushrooms, onions & ricotta

FRANK SINATRA

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

BROOKLYN BRIDGE

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

ROCKY BALBOA

Fresh clams & mozzarella with a scampi sauce

ROCKY MARCIANO

Baby meatballs & ricotta cheese over our traditional pie

Specialty Drink Menu

MARTINIS

THE PARADISO TINI

Orange Vodka, Limoncello & Orange Juice

TOASTED ALMOND TINI

Amaretto, Melon Liqueur, Kahlua & Milk

TROPICAL MARTINI

Peach Schnapps, Vodka, Malibu, 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

ITALIAN WEDDING MARTINI

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

APPLETINI

Vodka, Apple Schnapps & Sour Mix

COCKTAILS

CLASSIC MARGARITA

Tequila, Triple Sec & Sour Mix

CRANBERRY MOJITO

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

SEASONS MELON BOMB

Coconut Rum, Melon Liqueur, Pineapple Juice Whipped Cream & Cherry

CARIBBEAN BREEZE

Malibu, Triple Sec, Pineapple and Cranberry Juice

Tito's Berry Lemonade

Tito's Vodka, Lemonade With Blueberries & Mint Leaves

MOSCOW MULE

Vodka, Ginger Beer & Lime Juice

LONG BEACH TEA

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

ITALIAN MULE

Amaretto, Limoncello & Ginger Beer

CLASSIC MOJITO

Simple Syrup, Bacardi, Malibu & Mint Leaves

Martinis 10

Mixed Drinks 7



BEVERAGES

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
BUD LIGHT LIME - COORS LIGHT - MILLER LIGHT

DRAFT BEER

COORS LIGHT - MILLER LIGHT - YUENGLING LAGER - SHOCK TOP BELGIAN WHEAT
STELLA ARTOIS - KANE I.P.A - GOOSE ISLAND I.P.A

ASK ABOUT OUR ROTATING BEERS ON TAP

FAT TIRE - CARTON STOUT - CARTON I.P.A - BLUE POINT LAGER - SAM ADAMS SEASONAL
GREEN BLAZE I.P.A - LEINENKUGEL SEASONAL - BLUE MOON - PORTER - LANDSHARK

WHITE WINE

BERINGER STONE CELLAR PINOT GRIGIO	7	23
CAVIT PINOT GRIGIO	8	28
RUFFINO PINOT GRIGIO	8	28
BERINGER WHITE ZINFANDEL	7	23
STONE CELLAR CHARDONNAY	7	23
COLUMBIA CREST CHARDONNAY	9	33
SAUVIGNON BLANC	7	23
RIESLING	8	28
ROSE	7	23

RED WINE

BERINGER STONE CELLAR MERLOT	7	23
BERINGER STONE CELLAR CABERNET SAUVIGNON	7	23
CAVIT CABERNET SAUVIGNON	8	28
COLUMBIA CREST CABERNET SAUVIGNON	9	33
ROBERT MONDAVI PINOT NOIR	8	28
RUFFINO CHIANTI	8	28
MICHAEL DAVID JOINT FREAKSHOW CABERNET SAUVIGNON Bottle Only		39

HOMEMADE SANGRIA

RED OR WHITE PEACH	7	23
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