

SEASONS SPECIALS

Appetizers

Fried Calamari Parmigiana \$14

– Breaded calamari cutlet with marinara sauce and melted mozz –

Voodoo Shrimp \$14

– Sautéed shrimp over a bed of corn bread topped with creamy shrimp sauce –

Eggplant Tower \$14

– Grilled sliced eggplant, layered with roasted peppers, fresh mozz topped with balsamic demi glaze –

PIE OF THE WEEK

Meat Lovers Pie \$23.5

Entrées

Pan Seared Halibut \$26.5

– Seared filet of halibut over a bed of voodoo risotto –

Salmon Piccata \$23.5

– Filet of salmon topped with a creamy lemon caper sauce over a bed of linguine –

Cajun Sausage Pasta \$19

– Sliced sausage, garlic, onions, in a cajun base with a creamy mascarpone sauce served with linguine –

Butternut Squash Shrimp \$23.5

– Jumbo shrimp in a butternut squash sauce with fresh sage served with penne served with butter sage sauce –

Chicken Balsamic \$18.5

– Sautéed chicken with sun dried tomatoes, onions & garlic topped with a balsamic demi glaze served with potatoes –

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	10	MINI PORK SHANKS Tender shanks with tangy barbeque sauce	12.5
MEATBALLS (6) Served W/ Ricotta Cheese	17.5	BONELESS FRIED WINGS Buffalo or garlic parmigiana	12
MOZZARELLA STICKS	9.5	EGGPLANT ALA SEASONS Thin sliced & rolled with ricotta & mozzarella	12
CALAMARI Original , Balsamic, Sweet N Sour Or Garlic Parm	14.5	CHICKEN FINGERS	9.5
BOOM BOOM SHRIMP Breaded shrimp topped with zesty boom boom sauce	11	ZUPPA DI MUSSELS Homemade hot or mild pomodoro sauce	14
BATTERED ONION PEEL Spicy horseradish sauce on the side	10.5	SHRIMP WHITE BEAN PANCETTA Sautéed italian bacon, cannelloni beans & shrimp	13.5
FRIED PICKLES Crispy fried pickles served with ranch dressing	11	GRILLED CLAMS Served in white wine with garlic & plum tomatoes	14
HOT ANTIPASTI FOR TWO Eggplant rollatini, calamari, mussels & shrimp in a zesty tomato sauce	20	BROCCOLI RABE & SAUSAGE Served in oil and garlic	13

FLAT-BREADS

CAPRESE Sliced fresh mozzarella, plum tomato, basil, olive oil	13	NANA'S Spinach, white bean & pancetta & mozz cheese	13
BRUSCHETTA Chopped tomato, basil, garlic & olive oil & balsamic glaze	13	MEAT TRIO Ground sausage, pepperoni & meatballs	14
PESTO Mozzarella roasted tomato, garlic, olive oil & fresh pesto	13	VEGGIE Mushroom, roasted peppers & onions	13

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	12
CAESAR SALAD Romaine, grated romano tossed in caesar dressing	11	COLD ANTIPASTI Lettuce, pepperoni, ham, prosciutto, mozzarella olives, roasted peppers in house dressing	14
INSALATA DI CASA Romaine lettuce, plum tomato, onion, beans olives & boiled eggs tossed in house dressing	11	CRISPY BUFFALO CHICKEN Breaded chicken, gorgonzola cheese over romaine with grape tomatoes & ranch dressing	15
CAPRESE Sliced fresh mozzarella, plum tomato, fresh basil drizzled with olive oil & balsamic	12		

CHICKEN & VEAL

Served With Fresh Organic Chicken Breasts

CHICKEN CLASSICS Choice Of One Parmigiana - Francaise - Marsala • Served with pasta	18	VEAL CLASSICS Choice Of One Parmigiana - Milanese	20.5
CHICKEN CAPRESE & LINGUINE Chicken, tomato with fresh mozzarella in oil & garlic	18.5	CHICKEN FAGIOLI BIANCO White bean, chicken, spinach roasted garlic over orecchiette pasta	18.5
CHICKEN ALA VODKA Breaded chicken cutlet in a vodka sauce melted mozzarella served with pasta	18.5	ASIAGO CHICKEN Sautéed with onions, sun dried tomatoes in a blush sauce topped with asiago cheese over penne	18.5
CRISPY CHICKEN BRUSCHETTA Chicken cutlet with a tomato salad over linguine	18.5	CHICKEN LOUISIANA Sautéed chicken, plum tomato & onions in a spicy cream sauce over linguine	18.5
CHICKEN GERARD Chicken, roasted peppers, sliced sausage in a strained tomato sauce over linguine	18.5	CHICKEN ALFREDO BAKED PENNE Breaded cutlet, melted mozzarella in alfredo sauce	18.5

SEAFOOD

FLOUNDER CLASSICS Choice Of One Francaise - Fra Diavolo - Florentine • Served over linguine	19.5	SHRIMP CLASSICS Choice Of One Parmigiana - Francaise - Scampi • Served over linguine	21.5
LINGUINE CLAM Fresh clams, garlic, basil in white wine sauce • Red or White	19	SPAGHETTI WITH CRABMEAT Lump crabmeat, tomato, arugula & garlic served in a white wine sauce	26.5
SHRIMP PANCETTA Tomato sauce, pancetta bacon served over linguine	21.5	POACHED SALMON Poached in a creamy dill with spinach & red potato	23
SHRIMP FAGIOLI BIANCO White bean, shrimp, spinach, roasted garlic over orecchiette pasta	21.5	CRAB MEAT FRA DIAVOLO Lump crabmeat, tomato, arugula & garlic served in a zesty marinara sauce	26.5
SEAFOOD STEW Shrimp, clams, mussels, calamari in a seafood broth & spinach served with linguine	27	ZUPPA DI PESCE Shrimp, clams, mussels, calamari served in a plum sauce over linguine	27
SHRIMP LOUISIANA Sautéed shrimp, plum tomato & onion in a spicy cream sauce over linguine	21.5	TUSCANY SALMON Spinach, artichoke, sundried tomato in a creamy garlic sauce served with penne	23

PASTA

PENNE SPINACH & TOMATO Baby spinach, chopped tomato & onion in a blush sauce	16.5	ORECCHIETTE & SAUSAGE Broccoli rabe, sausage, in a white wine sauce	19
SPAGHETTI AGLIO E OLIO Olive oil, roasted garlic & fresh basil	15.5	PENNE ALA VODKA Creamy blush sauce, garlic & red onion	17
CHEESE OR MEAT RAVIOLI Served with marinara sauce	15.5	SPAGHETTI & MEATBALLS Served in home made marinara sauce	17
BAKED PENNE Penne, ricotta cheese, mozz. & marinara sauce	15.5	PENNE BOLOGNESE Sausage & ground beef in a creamy blush sauce	18.5
LINGUINE ALFREDO Served in a creamy alfredo sauce	17	EGGPLANT PARMIGIANA Sliced thin breaded eggplant with ricotta mozzarella served with tomato sauce over pasta	18.5

SANDWICHES

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

CHICKEN Parmigiana or roasted red peppers & mozzarella	12	EGGPLANT Sliced thin breaded & pan seared Parmigiana or roasted peppers & mozzarella	12
POLLO DI FORNO Coal roasted chicken, monterey jack cheese peppers & caramelized onions	12	CHEESE STEAK Melted mozzarella topped with peppers, onions	13
CHICKEN CAESAR SALAD WRAP Grilled chicken with homemade caesar dressing	12	HAMBURGER ½ lb. Angus beef with lettuce, tomato & onions • Add cheese .50	12
MEATBALL PARMIGIANA Homemade with mozzarella & marinara sauce	12	BACON JALAPENO BURGER ½ lb Angus beef with bacon, jalapeños & monterey jack cheese	13
ITALIAN SAUSAGE & PEPPERS Peppers, onion, mozzarella & tomato sauce	12		

GLUTEN FREE

GF MARGHERITA PIZZA Homemade tomato sauce, fresh mozzarella & basil • Served on a 12 inch cauliflower crust	14	GF VEGETARIAN PIZZA Roasted peppers mushrooms, onions & ricotta • Served on a 12" cauliflower crust	15
GF CHICKEN GERARD Sausage, roasted peppers in a strained tomato sauce over gluten free penne pasta	19	GF PENNE ALA VODKA Served over a gluten free pasta	19
GF POACHED SALMON Fresh salmon poached in a creamy dill sauce with a side of spinach & red potato	23.5	GF ASIAGO CHICKEN Sautéed onions, sun dried tomatoes in a blush sauce topped w/ asiago cheese over gluten free penne pasta	20.5

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 • Add ice cream 2.50	7

TRADITIONAL PIZZA

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

PERSONAL PIZZA 12" 11	MEDIUM PIZZA 14" 15	LARGE PIZZA 16" 17
• Additional topping 2	• Additional topping 2.5	• Additional topping 3

BISTRO SQUARE PIE 23.5

16" SQUARE PIE Topped with fresh mozzarella, tomato sauce, & romano cheese
• Additional topping 3

STROMBOLIS & CALZONES

SMALL STROMBOLI 9	LARGE STROMBOLI 15.5
• Additional per item 2	• Additional per item 3
SMALL CALZONE 11	LARGE CALZONE 18.5
• Additional per item 2	• Additional per item 3

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" 12.5 14" 17.5 16" 19.5

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

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" 13.5 14" 18.5 16" 21.5

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, Kahlua & Milk

TROPICAL MARTINI

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

ORANGE CREAMSICLE TINI

Vanilla Vodka, Triple Sec, OJ, & Milk

FRENCH MARTINI

Razz Matazz, Vanilla Vodka & Pineapple Juice

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

GEORGIA PEACH MARTINI

Peach Schnapps, Vanilla Vodka, Pineapple Juice, OJ, Splash Of Grenadine

COCKTAILS

CLASSIC MARGARITA

Tequila, Triple Sec & Sour Mix

CRANBERRY MOJITO

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

RELAXER

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

CARIBBEAN BREEZE

Malibu, Triple Sec, Pineapple and Cranberry Juice

POOLSIDE

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

ORANGE COSMO

Orange Vodka, Triple Sec, Fresh Lime, Cranberry Juice

TIKI TEA

Sweet Tea, Vodka, Lemonade An A Splash Of OJ

TITO'S BERRY LEMONADE

Tito's Vodka, Lemonade With Blueberries & Mint Leaves

BOURBON SMASH

Bourbon, Triple Sec, Muddled Orange, Raspberry Jam & OJ

MOSCOW MULE

Vodka, Ginger Beer & Lime Juice

LONG BEACH TEA

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

ITALIAN MULE

Amaretto, Limoncello & 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



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 - LOCAL BEER BREWERIES

ASK ABOUT OUR ROTATING BEERS ON TAP

WHITE WINE

HOUSE PINOT GRIGIO	7.5	24
CAVIT PINOT GRIGIO	8.5	29
HOUSE WHITE ZINFANDEL	7.5	24
HOUSE CHARDONNAY	7.5	24
ROBERT MONDAVI CHARDONNAY	8.5	34
SAUVIGNON BLANC	7.5	24
RIESLING	7.5	29
ROSE	7.5	24

RED WINE

HOUSE MERLOT	7.5	24
HOUSE CABERNET SAUVIGNON	7.5	24
CAVIT CABERNET SAUVIGNON	8.5	29
ROBERT MONDAVI PINOT NOIR	8	29
RUFFINO CHIANTI	8	29
Z.ALEXANDER BROWN CABERNET SAUVINON (BOTTLE ONLY)		39

HOMEMADE SANGRIA

RED OR WHITE PEACH	7.5	25
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