

SEASONS SPECIALS

== COCKTAIL OF THE WEEK: PROSECCO SANGRIA ==

Appetizers

Spinach Artichoke Dip — \$13.5

Creamy artichoke and spinach dip served with chips

Crabmeat Poppers — \$14.5

Fresh lump crabmeat breaded served with dijon sauce

Pierogis Carbonara — \$13

Pierogi & pancetta w/ green peas in a creamy parmesan sauce

Cauliflower Crusted Spinach Ricotta Flatbread — \$15

Gluten Free cauliflower flatbread with mozz, spinach & ricotta cheese

Entrées

Pork Shank Osso Bucco — \$24.50

Slow cooked pork shank over a bed of veggie risotto

French Onion Chicken — \$21.5

Sautéed chicken, onions and garlic served with roasted red potato

Mahi Mahi Veste Di Broccoli — \$26

Mahi Mahi over a bed of broccoli rabe white bean served with red potato

Nan's Pasta Fagioli — \$19.5

Prosciutto, white bean, garlic onion over elbow pasta in a thick marinara sauce

Tuna Polpa Di Granchio — \$28.5

Filet of tuna stuffed with crabmeat & garlic sauce served with veggies & red potatoes

Honey Mustard Salmon — \$24.5

Filet of salmon topped with our homemade honey mustard served with veggies & red potatoes

No Substitutions On Entrées

A 3.5% Service Fee Will Be Added To All Debit & Credit Card Transactions

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	11	MINI PORK SHANKS Tender shanks with tangy barbeque sauce	13
MEATBALLS (6) Served W/ Ricotta Cheese	19	BONELESS FRIED WINGS Buffalo or garlic parmigiana	12.5
MOZZARELLA STICKS	10	EGGPLANT ALA SEASONS Thin sliced & rolled with ricotta & mozzarella	13
CALAMARI Original , Balsamic, Sweet N Sour Or Garlic Parm	14.5	CHICKEN FINGERS	10
BOOM BOOM SHRIMP Breaded shrimp topped with zesty boom boom sauce	11.5	ZUPPA DI MUSSELS Homemade hot or mild pomodoro sauce	14.5
BATTERED ONION PEEL Spicy horseradish sauce on the side	11.5	SHRIMP WHITE BEAN PANCETTA Sautéed italian bacon, cannelloni beans & shrimp	14.5
FRIED PICKLES Crispy fried pickles served with ranch dressing	11	GRILLED CLAMS Served in white wine with garlic & plum tomatoes	14.5
HOT ANTIPASTI FOR TWO Eggplant rollatini, calamari, mussels & shrimp in a zesty tomato sauce	20	BROCCOLI RABE & SAUSAGE Served in oil and garlic	14

FLAT-BREADS

CAPRESE Sliced fresh mozzarella, plum tomato, basil, olive oil	14	NANA'S Spinach, white bean & pancetta & mozz cheese	14
BRUSCHETTA Chopped tomato, basil, garlic & olive oil & balsamic glaze	14	MEAT TRIO Ground sausage, pepperoni & meatballs	15
PESTO Mozzarella roasted tomato, garlic, olive oil & fresh pesto	14	VEGGIE Mushroom, roasted peppers & onions	14

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	12.5
CAESAR SALAD Romaine, grated romano tossed in caesar dressing	11.5	COLD ANTIPASTI Lettuce, pepperoni, ham, prosciutto, mozzarella olives, roasted peppers in house dressing	14.5
INSALATA DI CASA Romaine lettuce, plum tomato, onion, beans olives & boiled eggs tossed in house dressing	11.5	CRISPY BUFFALO CHICKEN Breaded chicken, gorgonzola cheese over romaine with grape tomatoes & ranch dressing	15.5
CAPRESE Sliced fresh mozzarella, plum tomato, fresh basil drizzled with olive oil & balsamic	12.5		

CHICKEN & VEAL

Served With Fresh Organic Chicken Breasts

No Substitutions On Entrees

CHICKEN CLASSICS Choice Of One Parmigiana - Francaise - Marsala • Served with pasta	21
CHICKEN CAPRESE & LINGUINE Chicken, tomato with fresh mozzarella in oil & garlic	21.5
CHICKEN ALA VODKA Breaded chicken cutlet in a vodka sauce melted mozzarella served with pasta	21.5
CRISPY CHICKEN BRUSCHETTA Chicken cutlet with a tomato salad over linguine	21.5
CHICKEN GERARD Chicken, roasted peppers, sliced sausage in a strained tomato sauce over linguine	21.5

VEAL CLASSICS Choice Of One Parmigiana - Milanese	24
CHICKEN FAGIOLI BIANCO White bean, chicken, spinach roasted garlic over orecchiette pasta	21.5
ASIAGO CHICKEN Sautéed with onions, sun dried tomatoes in a blush sauce topped with asiago cheese over penne	21.5
CHICKEN LOUISIANA Sautéed chicken, plum tomato & onions in a spicy cream sauce over linguine	21.5
CHICKEN ALFREDO BAKED PENNE Breaded cutlet, melted mozzarella in alfredo sauce	21.5

SEAFOOD

FLOUNDER CLASSICS Choice Of One Francaise - Fra Diavolo - Florentine • Served over linguine	21.5
LINGUINE CLAM Fresh clams, garlic, basil in white wine sauce • Red or White	20
SHRIMP PANCETTA Tomato sauce, pancetta bacon served over linguine	23.5
SHRIMP FAGIOLI BIANCO White bean, shrimp, spinach, roasted garlic over orecchiette pasta	23.5
SEAFOOD STEW Shrimp, clams, mussels, calamari in a seafood broth & spinach served with linguine	29
SHRIMP LOUISIANA Sautéed shrimp, plum tomato & onion in a spicy cream sauce over linguine	23.5

SHRIMP CLASSICS Choice Of One Parmigiana - Francaise - Scampi • Served over linguine	23.5
SPAGHETTI WITH CRABMEAT Lump crabmeat, tomato, arugula & garlic served in a white wine sauce	27.5
POACHED SALMON Poached in a creamy dill with spinach & red potato	25
CRAB MEAT FRA DIAVOLO Lump crabmeat, tomato, arugula & garlic served in a zesty marinara sauce	27.5
ZUPPA DI PESCE Shrimp, clams, mussels, calamari served in a plum sauce over linguine	29
TUSCANY SALMON Spinach, artichoke, sundried tomato in a creamy garlic sauce served with penne	25

PASTA

PENNE SPINACH & TOMATO Baby spinach, chopped tomato & onion in a blush sauce	19
SPAGHETTI AGLIO E OLIO Olive oil, roasted garlic & fresh basil	17.5
CHEESE OR MEAT RAVIOLI Served with marinara sauce	17.5
BAKED PENNE Penne, ricotta cheese, mozz. & marinara sauce	18
LINGUINE ALFREDO Served in a creamy alfredo sauce	19

ORECCHIETTE & SAUSAGE Broccoli rabe, sausage, in a white wine sauce	22.5
PENNE ALA VODKA Creamy blush sauce, garlic & red onion	20
SPAGHETTI & MEATBALLS Served in home made marinara sauce	20
PENNE BOLOGNESE Sausage & ground beef in a creamy blush sauce	22.5
EGGPLANT PARMIGIANA Sliced thin breaded eggplant with ricotta mozzarella served with tomato sauce over pasta	21

TRADITIONAL PIZZA

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

PERSONAL PIZZA 12"	12	MEDIUM PIZZA 14"	15	LARGE PIZZA 16"	17
• Additional topping 2.5		• Additional topping 3		• Additional topping 4	

STROMBOLIS & CALZONES

SMALL STROMBOLI	9.5	LARGE STROMBOLI	17
• Additional per item 2.5		• Additional per item 3.5	
SMALL CALZONE	11.5	LARGE CALZONE	20
• Additional per item 2.5		• Additional per item 3.5	

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" 14.5 14" 18.5 16" 20.5

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

TONY SOPRANO

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

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

AL CAPONE

Buffalo chicken topped with bleu cheese dressing & hot sauce

GOURMET PIZZAS

12" 15.5 14" 19 16" 22

AL PACINO

Traditional pie with broccoli rabe, sausage & garlic

JOE PESCI

Roasted peppers, mushrooms, onions & ricotta

ROCKY MARCIANO

Baby meatballs & ricotta cheese over our traditional pie

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

SPECIALTY DRINK MENU

MARTINIS

PEAR MARTINI

Grey Goose Vodka, Triple Sec, & Pear Nectar

TOASTED ALMOND TINI

Amaretto, Melon Liqueur, Kahlua & Milk

TROPICAL MARTINI

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

ITALIAN WEDDING MARTINI

Vanilla Vodka, Amaretto, Creme De Cacao 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

PINA COLADA MARTINI

Vodka, Triple Sec, Malibu & Pineapple Juice

COCKTAILS

CLASSIC MARGARITA

Tequila, Triple Sec & Sour Mix

CRANBERRY MOJITO

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

RELAXER

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

SUMMER BREEZE

Orange Vodka, Malibu Rum, Pineapple & OJ With A Splash Of Grenadine

POOLSIDE

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

ORANGE DELIGHT

Orange Vodka, Triple Sec, Fresh Lime Cranberry Juice

TIKI TEA

Sweet Tea, Vodka, Lemonade With A Splash Of OJ

TITO'S BERRY LEMONADE

Tito's Vodka, Lemonade With Blueberries & Mint Leaves

MIDNIGHT IN MANHATTAN

Bourbon, Sweet Vermouth With Bitters

SEASONS BLUEBERRY MULE

Blueberry Vodka, Ginger Beer & Lime Juice

LONG BEACH TEA

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

MEXICAN MULE

Tequilla, Lime Juice & 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

Martinis 14 Cocktails 9.5



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
COORS LIGHT - MILLER LIGHT

DRAFT BEER

COORS LIGHT - MILLER LIGHT - YUENGLING LAGER - BLUE MOON BELGIAN WHEAT
STELLA ARTOIS - KANE I.P.A - ICARUS I.P.A - LOCAL BEER BREWERIES

ASK ABOUT OUR ROTATING BEERS ON TAP

WHITE WINE

HOUSE PINOT GRIGIO	8	25
CAVIT PINOT GRIGIO	9	30
HOUSE WHITE ZINFANDEL	8	25
HOUSE CHARDONNAY	8	25
C.K MONDAVI CHARDONNAY	9	35
SAUVIGNON BLANC	8	25
RIESLING	8	30
ROSE	8	25

RED WINE

HOUSE MERLOT	8	25
HOUSE CABERNET SAUVIGNON	8	25
CAVIT CABERNET SAUVIGNON	9	30
LOST ANGEL PINOT NOIR	8.5	30
RUFFINO CHIANTI	8.5	30
Z.ALEXANDER BROWN CABERNET SAUVINON (BOTTLE ONLY)		40

HOMEMADE SANGRIA

RED OR WHITE PEACH	8	26
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