

# SEASONS SPECIALS

== BEER OF THE WEEK: CARTON BREWING CARTON OF MILK ==

## Appetizers

**Breaded Cheese Ravioli** — \$12.5

Breaded cheese ravioli served with marinara sauce

**Teriyaki Salmon With Rooted Veggies** — \$12.5

Cubed pan seared salmon in a teriyaki glaze with rooted veggies

**Scallops Wrapped With Bacon** — \$15.5

Pan seared fresh scallops wrapped with bacon with creamy horseradish sauce

**Stuffed Artichoke** — \$15.5

Jumbo artichoke stuffed with bread crumbs, provolone, prosciutto topped w/ scampi sauce

## Entrées

**Stuffed Salmon** — \$28.5

Stuffed with crabmeat served with veggies & red potatoes

**Prime Pork Chop Ribeye** — \$25.5

Honey maple balsamic demi glaze served with veggies and red potatoes

**Red Snapper Louisiana** — \$26.5

Filet of snapper in a spicy onion plum tomato blush sauce served with linguine

**Creamy Garlic Tuscan Shrimp** — \$23.5

Shrimp, spinach, artichoke, and sun dried tomato in a creamy garlic sauce served with penne

**Chicken Michelle** — \$22

Chicken cutlet topped with artichoke hearts, sun-dried tomato, mushrooms, mozz cheese topped with a creamy scampi sauce

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

<b>MEATBALLS (3)</b> Served W/ Ricotta Cheese	11	<b>MINI PORK SHANKS</b> Tender shanks with tangy barbeque sauce	13
<b>MEATBALLS (6)</b> Served W/ Ricotta Cheese	19	<b>BONELESS FRIED WINGS</b> Buffalo or garlic parmigiana	12.5
<b>MOZZARELLA STICKS</b>	10	<b>EGGPLANT ALA SEASONS</b> Thin sliced & rolled with ricotta & mozzarella	13
<b>CALAMARI</b> Original , Balsamic, Sweet N Sour Or Garlic Parm	14.5	<b>CHICKEN FINGERS</b>	10
<b>BOOM BOOM SHRIMP</b> Breaded shrimp topped with zesty boom boom sauce	11.5	<b>ZUPPA DI MUSSELS</b> Homemade hot or mild pomodoro sauce	14.5
<b>BATTERED ONION PEEL</b> Spicy horseradish sauce on the side	11.5	<b>SHRIMP WHITE BEAN PANCETTA</b> Sautéed italian bacon, cannelloni beans & shrimp	14.5
<b>FRIED PICKLES</b> Crispy fried pickles served with ranch dressing	11	<b>GRILLED CLAMS</b> Served in white wine with garlic & plum tomatoes	14.5
<b>HOT ANTIPASTI FOR TWO</b> Eggplant rollatini, calamari, mussels & shrimp in a zesty tomato sauce	20	<b>BROCCOLI RABE &amp; SAUSAGE</b> Served in oil and garlic	14

## FLAT-BREADS

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

## SALADS

Gorgonzola 2.5 Chicken 4 Shrimp 6.5			
<b>SIDE SALAD</b> Romaine, onion & tomato with our house dressing	5	<b>ARUGULA</b> Arugula salad, tomato, dried cranberries, onion olive oil & fresh lemon juice	12.5
<b>CAESAR SALAD</b> Romaine, grated romano tossed in caesar dressing	11.5	<b>COLD ANTIPASTI</b> Lettuce, pepperoni, ham, prosciutto, mozzarella olives, roasted peppers in house dressing	14.5
<b>INSALATA DI CASA</b> Romaine lettuce, plum tomato, onion, beans olives & boiled eggs tossed in house dressing	11.5	<b>CRISPY BUFFALO CHICKEN</b> Breaded chicken, gorgonzola cheese over romaine with grape tomatoes & ranch dressing	15.5
<b>CAPRESE</b> Sliced fresh mozzarella, plum tomato, fresh basil drizzled with olive oil & balsamic	12.5		

## SANDWICHES

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

<b>CHICKEN</b>	<b>15</b>	<b>EGGPLANT</b>	<b>15</b>
Parmigiana or roasted red peppers & mozzarella		Sliced thin breaded & pan seared Parmigiana or roasted peppers & mozzarella	
<b>POLLO DI FORNO</b>	<b>15</b>	<b>CHEESE STEAK</b>	<b>15.5</b>
Coal roasted chicken, monterey jack cheese peppers & caramelized onions		Melted mozzarella topped with peppers, onions	
<b>CHICKEN CAESAR SALAD WRAP</b>	<b>15</b>	<b>HAMBURGER</b>	<b>15</b>
Grilled chicken with homemade caesar dressing		½ lb. Angus beef with lettuce, tomato & onions • Add cheese .50	
<b>MEATBALL PARMIGIANA</b>	<b>15</b>	<b>BACON JALAPENO BURGER</b>	<b>16.5</b>
Homemade with mozzarella & marinara sauce		½ lb Angus beef with bacon, jalapeños & monterey jack cheese	
<b>ITALIAN SAUSAGE &amp; PEPPERS</b>	<b>15</b>		
Peppers, onion, mozzarella & tomato sauce			

## GLUTEN FREE

<b>GF MARGHERITA PIZZA</b>	<b>15</b>	<b>GF VEGETARIAN PIZZA</b>	<b>16</b>
Homemade tomato sauce, fresh mozzarella & basil • Served on a 12 inch cauliflower crust		Roasted peppers mushrooms, onions & ricotta • Served on a 12" cauliflower crust	
<b>GF CHICKEN GERARD</b>	<b>20</b>	<b>GF PENNE ALA VODKA</b>	<b>19.5</b>
Sausage, roasted peppers in a strained tomato sauce over gluten free penne pasta		Served over a gluten free pasta	
<b>GF POACHED SALMON</b>	<b>24.5</b>	<b>GF ASIAGO CHICKEN</b>	<b>21</b>
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 10

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

<b>ZEPPOLI</b>	<b>9</b>	<b>NY STYLE CHEESECAKE</b>	<b>5.5</b>
• Add whipped cream or chocolate syrup .50 each			
<b>HOMEMADE CANNOLI</b>	<b>4.5</b>	<b>TARTUFO</b>	<b>6.5</b>
<b>CHOCOLATE OR VANILLA ICE CREAM</b>	<b>5</b>	<b>CHOCOLATE LAVA CAKE</b>	<b>7</b>
		• Add ice cream 2.5	

# CHICKEN & VEAL

No Substitutions On Entrees

Served With Fresh Organic Chicken Breasts

<b>CHICKEN CLASSICS</b> Choice Of One Parmigiana - Francaise - Marsala • Served with pasta	21	<b>VEAL CLASSICS</b> Choice Of One Parmigiana - Milanese	24
<b>CHICKEN CAPRESE &amp; LINGUINE</b> Chicken, tomato with fresh mozzarella in oil & garlic	21.5	<b>CHICKEN FAGIOLI BIANCO</b> White bean, chicken, spinach roasted garlic over orecchiette pasta	21.5
<b>CHICKEN ALA VODKA</b> Breaded chicken cutlet in a vodka sauce melted mozzarella served with pasta	21.5	<b>ASIAGO CHICKEN</b> Sautéed with onions, sun dried tomatoes in a blush sauce topped with asiago cheese over penne	21.5
<b>CRISPY CHICKEN BRUSCHETTA</b> Chicken cutlet with a tomato salad over linguine	21.5	<b>CHICKEN LOUISIANA</b> Sautéed chicken, plum tomato & onions in a spicy cream sauce over linguine	21.5
<b>CHICKEN GERARD</b> Chicken, roasted peppers, sliced sausage in a strained tomato sauce over linguine	21.5	<b>CHICKEN ALFREDO BAKED PENNE</b> Breaded cutlet, melted mozzarella in alfredo sauce	21.5

# SEAFOOD

<b>FLOUNDER CLASSICS</b> Choice Of One Francaise - Fra Diavolo - Florentine • Served over linguine	21.5	<b>SHRIMP CLASSICS</b> Choice Of One Parmigiana - Francaise - Scampi • Served over linguine	23.5
<b>LINGUINE CLAM</b> Fresh clams, garlic, basil in white wine sauce • Red or White	20	<b>SPAGHETTI WITH CRABMEAT</b> Lump crabmeat, tomato, arugula & garlic served in a white wine sauce	27.5
<b>SHRIMP PANCETTA</b> Tomato sauce, pancetta bacon served over linguine	23.5	<b>POACHED SALMON</b> Poached in a creamy dill with spinach & red potato	25
<b>SHRIMP FAGIOLI BIANCO</b> White bean, shrimp, spinach, roasted garlic over orecchiette pasta	23.5	<b>CRAB MEAT FRA DIAVOLO</b> Lump crabmeat, tomato, arugula & garlic served in a zesty marinara sauce	27.5
<b>SEAFOOD STEW</b> Shrimp, clams, mussels, calamari in a seafood broth & spinach served with linguine	29	<b>ZUPPA DI PESCE</b> Shrimp, clams, mussels, calamari served in a plum sauce over linguine	29
<b>SHRIMP LOUISIANA</b> Sautéed shrimp, plum tomato & onion in a spicy cream sauce over linguine	23.5	<b>TUSCANY SALMON</b> Spinach, artichoke, sundried tomato in a creamy garlic sauce served with penne	25

# PASTA

<b>PENNE SPINACH &amp; TOMATO</b> Baby spinach, chopped tomato & onion in a blush sauce	19	<b>ORECCHIETTE &amp; SAUSAGE</b> Broccoli rabe, sausage, in a white wine sauce	22.5
<b>SPAGHETTI AGLIO E OLIO</b> Olive oil, roasted garlic & fresh basil	17.5	<b>PENNE ALA VODKA</b> Creamy blush sauce, garlic & red onion	20
<b>CHEESE OR MEAT RAVIOLI</b> Served with marinara sauce	17.5	<b>SPAGHETTI &amp; MEATBALLS</b> Served in home made marinara sauce	20
<b>BAKED PENNE</b> Penne, ricotta cheese, mozz. & marinara sauce	18	<b>PENNE BOLOGNESE</b> Sausage & ground beef in a creamy blush sauce	22.5
<b>LINGUINE ALFREDO</b> Served in a creamy alfredo sauce	19	<b>EGGPLANT PARMIGIANA</b> 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

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

# STROMBOLIS & CALZONES

<b>SMALL STROMBOLI</b>	9.5	<b>LARGE STROMBOLI</b>	17
• Additional per item 2.5		• Additional per item 3.5	
<b>SMALL CALZONE</b>	11.5	<b>LARGE CALZONE</b>	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

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## 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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