

..... Seasons Specials

Appetizers

Breaded Cheese Ravioli 12.5

Breaded cheese ravioli served with marinara sauce

Pierogis Carbonara 13.5

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

Eggplant Rollatine Eggroll 13.5

Roasted eggplant mozz, ricotta cheese in an eggroll served with marinara

Strawberry & Arugula Salad 14

Fresh strawberries & arugula, feta, onion, grape tomatoes with balsamic dressing

Entrées

Lobster Ravioli 22.5

Lobster filled ravioli ground shrimp in a lobster blush sauce

Salmon Louisiana 24.5

Grilled salmon with a creamy cajun sauce served with linguine

Colossal Grilled Shrimp Parmesan Risotto 28.5

Grilled colossal shrimp over a bed of creamy parmesan risotto

Short Rib With Braised Beef Ravioli 28.5

Tender slow cooked short rib on a bed of braised beef ravioli topped with mushroom demi glaze

Balsamic Chicken 20.5

Sautéed chicken, garlic, sun dried tomato, onions, in a balsamic demi glaze served with roasted potatoes

No Substitutions

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	12.5
MEATBALLS (6) Served W/ Ricotta Cheese	18	BONELESS FRIED WINGS Buffalo or garlic parmigiana	12
MOZZARELLA STICKS	10	EGGPLANT ALA SEASONS Thin sliced & rolled with ricotta & mozzarella	12
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
BATTERED ONION PEEL Spicy horseradish sauce on the side	11	SHRIMP WHITE BEAN PANCETTA Sautéed italian bacon, cannelloni beans & shrimp	14
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	13.5

FLAT-BREADS

CAPRESE Sliced fresh mozzarella, plum tomato, basil, olive oil	13.5	NANA'S Spinach, white bean & pancetta & mozz cheese	13.5
BRUSCHETTA Chopped tomato, basil, garlic & olive oil & balsamic glaze	13.5	MEAT TRIO Ground sausage, pepperoni & meatballs	14.5
PESTO Mozzarella roasted tomato, garlic, olive oil & fresh pesto	13.5	VEGGIE Mushroom, roasted peppers & onions	13.5

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	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		

SANDWICHES

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

CHICKEN	13
Parmigiana or roasted red peppers & mozzarella	
POLLO DI FORNO	13
Coal roasted chicken, monterey jack cheese peppers & caramelized onions	
CHICKEN CAESAR SALAD WRAP	13
Grilled chicken with homemade caesar dressing	
MEATBALL PARMIGIANA	13
Homemade with mozzarella & marinara sauce	
ITALIAN SAUSAGE & PEPPERS	13
Peppers, onion, mozzarella & tomato sauce	

EGGPLANT	13
Sliced thin breaded & pan seared Parmigiana or roasted peppers & mozzarella	
CHEESE STEAK	13.5
Melted mozzarella topped with peppers, onions	
HAMBURGER	13
1/2 lb. Angus beef with lettuce, tomato & onions • Add cheese .50	
BACON JALAPENO BURGER	14
1/2 lb Angus beef with bacon, jalapeños & monterey jack cheese	

GLUTEN FREE

GF MARGHERITA PIZZA	14.5
Homemade tomato sauce, fresh mozzarella & basil • Served on a 12 inch cauliflower crust	
GF CHICKEN GERARD	19.5
Sausage, roasted peppers in a strained tomato sauce over gluten free penne pasta	
GF POACHED SALMON	24
Fresh salmon poached in a creamy dill sauce with a side of spinach & red potato	

GF VEGETARIAN PIZZA	15.5
Roasted peppers mushrooms, onions & ricotta • Served on a 12" cauliflower crust	
GF PENNE ALA VODKA	19
Served over a gluten free pasta	
GF ASIAGO CHICKEN	20.5
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	

CHICKEN & VEAL

Served With Fresh Organic Chicken Breasts

No Substitutions On Entrees

CHICKEN CLASSICS Choice Of One Parmigiana - Francaise - Marsala • Served with pasta	19
CHICKEN CAPRESE & LINGUINE Chicken, tomato with fresh mozzarella in oil & garlic	19.5
CHICKEN ALA VODKA Breaded chicken cutlet in a vodka sauce melted mozzarella served with pasta	19.5
CRISPY CHICKEN BRUSCHETTA Chicken cutlet with a tomato salad over linguine	19.5
CHICKEN GERARD Chicken, roasted peppers, sliced sausage in a strained tomato sauce over linguine	19.5

VEAL CLASSICS Choice Of One Parmigiana - Milanese	22
CHICKEN FAGIOLI BIANCO White bean, chicken, spinach roasted garlic over orecchiette pasta	19.5
ASIAGO CHICKEN Sautéed with onions, sun dried tomatoes in a blush sauce topped with asiago cheese over penne	19.5
CHICKEN LOUISIANA Sautéed chicken, plum tomato & onions in a spicy cream sauce over linguine	19.5
CHICKEN ALFREDO BAKED PENNE Breaded cutlet, melted mozzarella in alfredo sauce	19.5

SEAFOOD

FLOUNDER CLASSICS Choice Of One Francaise - Fra Diavolo - Florentine • Served over linguine	20.5
LINGUINE CLAM Fresh clams, garlic, basil in white wine sauce • Red or White	19
SHRIMP PANCETTA Tomato sauce, pancetta bacon served over linguine	22.5
SHRIMP FAGIOLI BIANCO White bean, shrimp, spinach, roasted garlic over orecchiette pasta	22.5
SEAFOOD STEW Shrimp, clams, mussels, calamari in a seafood broth & spinach served with linguine	28
SHRIMP LOUISIANA Sautéed shrimp, plum tomato & onion in a spicy cream sauce over linguine	22.5

SHRIMP CLASSICS Choice Of One Parmigiana - Francaise - Scampi • Served over linguine	22.5
SPAGHETTI WITH CRABMEAT Lump crabmeat, tomato, arugula & garlic served in a white wine sauce	26.5
POACHED SALMON Poached in a creamy dill with spinach & red potato	24
CRAB MEAT FRA DIAVOLO Lump crabmeat, tomato, arugula & garlic served in a zesty marinara sauce	26.5
ZUPPA DI PESCE Shrimp, clams, mussels, calamari served in a plum sauce over linguine	28
TUSCANY SALMON Spinach, artichoke, sundried tomato in a creamy garlic sauce served with penne	24

PASTA

PENNE SPINACH & TOMATO Baby spinach, chopped tomato & onion in a blush sauce	17
SPAGHETTI AGLIO E OLIO Olive oil, roasted garlic & fresh basil	16
CHEESE OR MEAT RAVIOLI Served with marinara sauce	16
BAKED PENNE Penne, ricotta cheese, mozz. & marinara sauce	16.5
LINGUINE ALFREDO Served in a creamy alfredo sauce	17.5

ORECCHIETTE & SAUSAGE Broccoli rabe, sausage, in a white wine sauce	19.5
PENNE ALA VODKA Creamy blush sauce, garlic & red onion	18
SPAGHETTI & MEATBALLS Served in home made marinara sauce	18
PENNE BOLOGNESE Sausage & ground beef in a creamy blush sauce	19.5
EGGPLANT PARMIGIANA Sliced thin breaded eggplant with ricotta mozzarella served with tomato sauce over pasta	19

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 2.5		• Additional topping 3		• Additional topping 4	

BISTRO SQUARE PIE 23.5

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

• Additional topping 4

STROMBOLIS & CALZONES

SMALL STROMBOLI	9	LARGE STROMBOLI	15.5
• Additional per item 2.5		• Additional per item 3.5	
SMALL CALZONE	11	LARGE CALZONE	18.5
• 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" 13.5 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

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" 14 14" 19 16" 22

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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