

# Seasons Specials

## COCKTAIL OF THE WEEK

**Sweetheart Margarita 9.5**

**Chocolate Martini 15.5**

## **APPETIZERS**

**Baked Clams 14.5**

Stuffed with seasoned bread crumb in a butter sauce

**Seafood Salad 18.5**

Shrimp, scungilli, octopus, roasted peppers & onions in a lemon olive oil

**Beef Tartare 15.5**

Beef tenderloin, green onions, sesame oil, sliced cucumber, radishes & capers

**Sausage Stuffed Mushroom 14**

Ground sausage, rooted veggies and mixed cheeses topped with blush sauce

**Rustic Imported Antipasti for 2 19.5**

Prosciutto, sopressata, spicy cappicola, marinated mushrooms, olives, roasted peppers imported provolone and wet mozzarella

**Breaded Eggplant Tower 14.5**

Breaded eggplant layered with wet mozzarella, red roasted peppers and balsamic reduction

## ENTRÉES

**Shrimp & Scallops Fra Diavolo 31**

Colossal shrimp and scallops in a spicy marinara sauce with linguine

**French Onion Prime Pork Chop 33**

French cut 14 oz pork chop topped with french onion sauce with melted swiss served with mashed potatoes

**Pan Seared Halibut 33**

Blacked halibut over a bed of corn puree

**Rigatoni with Escarole and White Beans 25.5**

Sautéed escarole, pepperoni, white beans and onion served w/ rigatoni in a roasted garlic white wine sauce

**Filet Mignon & Colossal Shrimp 39**

8 oz filet topped with butterflied colossal shrimp scampi served with veggies and mashed potatoes

**Tuscan Pancetta Chicken 26**

Sautéed chicken, crispy pancetta, onions, spinach & fresh thyme in a cream sauce served with linguine

## **Fountain Drinks**

Pepsi

Diet Pepsi

Starry

Iced Tea

Lemonade

Unsweetened Iced Tea

Arnold Palmer Raspberry

## **Bottles**

Coors Light

Miller Light

Budweiser

Corona

Heineken

Michelob Ultra

Guinness Stout

Surfside

White Claw

Get Ready With Tea

## **Drafts**

Coors Light

Blue Moon

Miller Light Yuengling

Cape May IPA

Sam Adams Octoberfest

Leinenkugel Summer Shandy

Stella Artois

Kane IPA

Icarus IPA

*Rotating Beers*

## **Desserts**

Tartufo 8

Zeppolis 11.5

Chocolate Chip Cookie Skillet 8.5

NY Cheesecake 6.5

Homemade Cannoli 6

Vanilla Ice Cream 6.5

Chocolate Lava Cake 8.5

*Add Ice Cream 3*

# Seasons

## ANTIPASTI

<b>Crostini Meatball Sliders</b>	13.0
Our homemade meatballs sliced and topped with melted mozzarella and marinara sauce	
<b>Boneless Fried Wings</b>	13.5
Buffalo, Garlic Parmigiana or Tangy Gold BBQ	
<b>Zuppa Di Mussels</b> 	15.0
Homemade hot or mild pomodoro sauce	
<b>Boom Boom Shrimp</b>	13.5
Breaded shrimp served with boom boom sauce	
<b>Eggplant Ala Seasons</b> 	14.0
Thin sliced eggplant rolled with ricotta and mozzarella cheese	

<b>Meatballs</b>	(3)	11.5
Homemade meatballs served with ricotta cheese	(6)	20.5
<b>Mozzarella Sticks</b>		11.5
Served with marinara sauce		
<b>Calamari</b>		16.0
Original, Balsamic, Sweet & Sour, or Garlic Parm		
<b>Grilled Clams</b>		15.0
Served in a white wine garlic sauce		
<b>Hot Antipasti For Two</b>		23.5
Eggplant rollatini, calamari, mussels and shrimp in a plum tomato sauce		

## COAL FIRED WINGS

Small (10) 14.5 | Large (20) 26

**Original**   
Served With Hot Peppers and Caramelized Onions

**Buffalo**  
Bold Flavor With A Spicy Kick

**Boom Boom**  
Zesty, Slightly Sweet With A Hint Of Heat

**Tangy Gold BBQ**  
Smooth, Tangy Mustard With Mild Heat

## FLATBREADS

<b>Pepperoni &amp; Hot Honey</b>	15.5
Hot honey, pepperoni, and mozzarella cheese	
<b>Pesto</b>	15.5
Fresh mozzarella, sliced tomato, and pesto sauce	
<b>Bruschetta</b>	15.5
Tomato, basil, garlic, onions, olive oil, balsamic glaze, and mozzarella cheese	

<b>Buffalo Chicken Ranch</b>	15.5
Crispy buffalo chicken, bacon, and ranch	
<b>Caprese</b>	15.5
Fresh mozzarella, sliced tomato, basil and olive oil	
<b>Spinach &amp; Ricotta</b>	15.5
Baby spinach and ricotta cheese	

## HANDHELD S

Hoagie, Flatbread Or Wrap (Substitute Fries For Side Salad 3)

<b>Chicken Caesar Wrap</b>	16.5
Grilled chicken and romaine with caesar dressing	
<b>Chicken</b>	16.5
Parmigiana or roasted red peppers, fresh mozzarella and balsamic glaze	
<b>Pollo Di Forno</b>	16.5
Coal roasted chicken, monterey jack cheese peppers and caramelized onions	
<b>Eggplant</b>	16.5
Thin eggplant parmesan or roasted peppers mozzarella and balsamic glaze	

<b>Meatball Parmigiana</b>	16.5
Homemade meatballs with mozzarella and marinara	
<b>Cheese Steak</b>	16.5
Meat topped with melted mozzarella, peppers and onions	
<b>French Onion Burger</b>	17.0
1/2 lb. Angus beef topped with caramelized onions mozzarella cheese with french onion sauce	
<b>Hamburger</b>	16.5
1/2 lb. Angus beef topped with lettuce, tomato and onions. Add cheese or bacon .50	

## INSALATA

Gorgonzola 3 / Chicken 6 / Shrimp 8

<b>Side Salad</b>	5.5
Romaine, onion, and tomato with house dressing	
<b>Caprese</b>	13.0
Sliced tomato, fresh mozzarella, basil, olive oil and balsamic glaze	

<b>Caesar Salad</b>	12.0
Romaine, grated romano cheese & caesar dressing	
<b>Insalata Di Casa</b>	12.0
Romaine, plum tomatoes, onions, chickpeas olives, and hard-boiled eggs in our house dressing	

<b>Southwest Salad</b>	14.5
Romaine, onions, tomatoes, black beans and corn served with mixed cheese and salsa & ranch dressing	

## KIDS MENU 13.5 Under 10 Yrs. Includes Fountain Drink (Dine In Only)

**Personal Pizza**  
**Macaroni and Cheese**

**Spaghetti and Meatball**  
**Chicken Parmigiana and Pasta**

**Chicken Fingers and Fries**  
**Mozzarella Sticks and Fries**

## ENTREES

### Classics

Chicken Parmigiana or Francaise

Veal Parmigiana

• Served with pasta

### Asiago Chicken

Sauteed with onions and sundried tomatoes in a blush sauce topped with asiago cheese over penne

### Chicken Ala Vodka

Breaded chicken cutlet in a vodka sauce, melted mozz served with pasta

### Chicken Scarpello

Chicken, hot sausage, peppers, onions, red potatoes diced hot cherry peppers in a white wine sauce

### French Cut Pork Chop

Pork chop with sausage, peppers, onions and cherry peppers in a white wine sauce with mashed potatoes

## SEAFOOD

### Shrimp Classics

Choice of Scampi or Parmigiana, served over linguine

### Lobster Ravioli

Lobster ravioli, topped with shrimp in a blush sauce

### Stuffed Salmon

Filet of salmon stuffed with our traditional lump crabmeat served with veggies and mashed potatoes

### Seafood Risotto

Shrimp, calamari, crabmeat, and mussels with risotto in a garlic sauce

## PASTA

### Rigatoni Sausage Murphy

Italian sausage, peppers, onions and diced cherry peppers in a white wine sauce

### Penne Ala Vodka

Creamy blush sauce, garlic and red onions

### Rigatoni Bolognese

Ground sausage and beef with a touch of creamy plum tomato sauce

## SIDES

### Risotto

5.5

5.0

### French Fries

5.5

4.0

### Mashed Potatoes

5.5

9.0

### No Substitutions On Entrees

### New Orleans Chicken

Sauteed chicken, plum tomatoes in a spicy cream sauce over linguine

25.0

### Chicken Gerard

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

25.0

### Baked Chicken Alfredo

Breaded cutlet, penne, melted mozzarella in alfredo sauce

25.0

### Chicken Michelle

Chicken cutlet with artichokes, sundried tomatoes mushrooms and mozzarella in a scampi sauce

25.0

### Filet Mignon

8 oz choice filet mignon, served with vegetables and mashed potatoes

33.0

### Spaghetti With Crabmeat

Lump crabmeat, tomatoes, arugula, and garlic served in a white wine sauce or Fra Diavolo

30.5

### Linguini With Clam Sauce

Fresh clams, garlic, basil in white wine sauce

24.0

### Pesto Shrimp Rigatoni

Jumbo shrimp with a light pesto sauce served with rigatoni

27.5

### Zuppa Di Pesce

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

33.5

### Eggplant Parmigiana

Thin eggplant with ricotta and mozz served with tomato sauce over pasta

26.0

### Rigatoni Sausage Broccoli Rabe

Broccoli rabe, sausage in a white wine sauce

26.0

### Rigatoni Pomodoro

Garlic, onions, plum tomatoes, prosciutto, and mushrooms in a plum tomato sauce with rigatoni

24.0

## TRADITIONAL PIZZA

Homemade Tomato Sauce, Mozzarella and Romano Cheese

⊕ Personal Pizza 12" 13.5 Additional Topping 2.5

Large Pizza 16" 18.5 Additional Topping 4

## SPECIALTY PIZZA

12" 15.5 | 16" 22.5

### Margherita

Homemade tomato sauce, fresh mozzarella and basil

### Donny Brasco

Pesto, mozzarella, garlic, roasted tomato and olive oil

### The Godfather

Fresh mozzarella, basil and sliced tomato (no sauce)

### Theresa Cocuzza

Ricotta, Romano, mozzarella cheese and olive oil (no sauce)

## GOUREMET PIZZA

12" 16.5 | 16" 24

### Al Pacino

Traditional pie with broccoli rabe, sausage and garlic

### Frank Sinatra

Sausage, meatballs hot or sweet peppers, ricotta and tomato sauce

### Tony Soprano

Breaded chicken, mozz, tomato sauce, romano cheese and basil

### Joe Pesci

Roasted peppers, onions, mushrooms and ricotta

### Rocky Marciano

Meatballs and ricotta cheese over our traditional pie

### Brooklyn Bridge

Margherita pie with meatballs, italian sausage, pepperoni and fresh basil

### Al Capone

Breaded chicken, mozz, tomato sauce, buffalo chicken and bleu cheese dressing

### Mona Lisa

Homemade vodka sauce, fresh mozz with basil

