

Lite Fare Menu

Available Tuesday-Sunday 11am-3pm

Share Plates \$12

Calamari
Fried Traditional or Spicy with Hot Cherry Peppers

Tequila Clams
with Habanero Spice

Creamy Burrata
with Prosciutto di Parma & EVOO Focaccia

Stuffed Italian Long Hots (3)
Sweet Italian Sausage, Gruyere, Fontina & Cheddar Cheeses topped with shaved Parmigiano-Reggiano & tangy Chipotle Sauce

Nonna's Meatballs
with Homemade Ricotta

Eggplant Parmigiano Stack
Layered with Ricotta & Mozzarella Cheeses

Truffle Fries
Shaved Parmigiano, Truffle Oil

Grilled Sicilian Wings (8)
Grilled with Extra Virgin Olive Oil & Sea Salt then Roasted with Carmelized Onions, Rosemary, Crushed Chili Pepper & Shaved Parmigiano

Breaded Wings (8)
Spicy Hot or Honey BBQ House Bleu Cheese Dressing & Celery Sticks

10" Pizzas \$14

The Godfather
Red, Mozzarella Cheese, Sausage, Pepperoni, Mushrooms, Italian Hot & Sweet Peppers

Bianco
White, Garlic, Extra Virgin Olive Oil, Mozzarella Cheese, Sliced Tomato, Garlic Spinach & Ricotta

Margherita
Fresh Mozzarella, Extra Virgin Olive Oil & Basil



Traditional Red
Plain, Pepperoni, Sausage or Veggie

Handhelds \$17

All Handhelds are Paired with Jersey Shore Fries, Pickle & Cole Slaw

Toasted Meatball Parmigiano
Homemade Meatballs & Melted Provolone



Toasted Pizza Steak
Sliced Thin Ribeye, Melted Mozzarella Cheese, Oregano & Tomato Sauce

Prime Rib Philly Cheesesteak
Sweet Peppers, Fried Onions, Mushrooms, Cooper Sharp Cheese

Chicken Cutlet or Roasted Porchetta
Broccoli Rabe, Roasted Sweet Peppers & Aged Provolone

Grilled Chicken
Sauteed Spinach, Sweet Peppers & Melted Buffalo Mozzarella

Big Mike's Italian Hoagie
Extra Virgin Olive Oil, Prosciutto di Parma, Soppressata, Dry Capicola, Mortadella, Aged Provolone, Bib Lettuce, Sliced Tomato, Red Onion, Sweet Peppers & Fried Italian Long Hots

BBQ Bacon Cheddar Burger
BBQ Sauce, Aged Cheddar, Thick Applewood Bacon, Bib Lettuce, Red Onion Sliced Tomato

All American Burger
Cooper Sharp Cheese, Bib Lettuce, Sliced Tomato & Red Onion



Salads \$17

Grilled Large Shrimp or Chicken Caesar Salad
House Caesar Dressing, Parmigiano-Reggiano & Croutons



BLT Wedge Salad
with Filet Medallions, Grilled Shrimp, Cherry Tomatoes, Crispy Bacon, Red Onion, Crumbled Gorgonzola & House Bleu Cheese Dressing



Chicken Milanese Salad
Breaded Chicken Cutlet topped with Arugula, Cherry Tomatoes & Red Onion tossed in a Lemon Vinaigrette Dressing with Shaved Parmigiano

Italian Chop Salad
Iceberg & Romaine, Heirloom Tomato, Red Onion, Cucumber, Sweet Roasted Peppers, Egg, Mediterranean Olives, Pepper Shooters, Chopped Soppressata, Prosciutto, Capicola, Mortadella, Aged Provolone in a Sweet Honey Balsamic Italian Dressing

Citrus Grilled Shrimp & Scallops Salad
Mixed Greens, Avocado, Fresh Oranges & Grilled Pineapple Mango Vinaigrette Dressing

Grilled Octopus, Shrimp & Calamari Salad
With Cherry Heirloom Tomatoes, Lemon, Extra Virgin Olive Oil & Mediterranean Olives

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Available Tuesday-Sunday 11am-3pm
All Entrees Come with Italian Bread & Tomato Pie

Pastas \$18



Homemade Spaghetti & Meatballs
topped with a Scoop of House Ricotta

Homemade Ricotta Gnocchi & Meatballs

Ravioli & Meatballs

Chicken Parmigiana
with Baby Rigatoni

Penne Alla Vodka
with Crispy Pancetta & Peas

Spaghetti & Clams - White

Linguini & Mussels - Red

Fettucine Alfredo with Chicken

Linguini Shrimp Scampi

Penne & Shrimp Alfredo

Chicken & Asparagus Risotto
with Wild Mixed Mushrooms

Homemade Meat Lasagna
with Meatballs

Eggplant Parmigiana
with Baby Rigatoni

Homemade Whole Wheat Pasta
With Shrimp & Italian Sausage Medallions
in a Blush Sauce



Entrees \$24

Chicken Marsala or Piccante
Two Pieces with Yukon Whipped Mashed Potatoes, Carrots & Asparagus



Roasted Scottish Salmon
or Pan Seared Branzino
Mediterranean Style

Lemon White Wine Sauce, Sun Dried Tomatoes & Capers with Yukon Whipped Mashed Potatoes, Carrots & Asparagus

Chicken Parmigiana Fradiavolo

Baked with a Spicy Blush Sauce, Mozzarella Cheese & Chopped Italian Long Hots, paired with a side of Rigatoni in a Spicy Blush Sauce

Veal Parmigiano

Two Pieces with Baby Rigatoni



Capellini & Crab

Capellini Pasta with Roasted Garlic, Extra Virgin Olive Oil, Arugula, Cherry Heirloom Tomatoes & Jumbo Lump Crabmeat

Stuffed Bone In Pork Chop

with Fontina & Prosciutto drizzled with a Port Wine Reduction Sauce paired with Yukon Whipped Mashed Potatoes, Carrots & Asparagus

Pancetta Wrapped Pork Tenderloin

Stuffed with Fontina Cheese, Broccoli Rabe & Red Roasted Peppers drizzled with a Port Wine Reduction Sauce with Yukon Whipped Mashed Potatoes, Carrots & Asparagus

4 oz. South African Lobster Tail

with Mussels Fradiavolo Style over Linguini Pasta in a Spicy Aurora Sauce with Italian Long Hots

Crabcakes & Steaks \$35

Crabcake Appetizer

Two Petite Crabcakes with Yukon Whipped Mashed Potatoes & Roasted Asparagus



Crabcake Sandwich

One - Half Pound All Jumbo Lump Crabcake with Bib Lettuce, Tomato, Red Onion, Jersey Shore Fries, Pickle & Cole Slaw



Crabcake Entree

One - Half Pound All Jumbo Lump Crabcake with Yukon Whipped Mashed Potatoes, Roasted Asparagus & Carrots

14 oz. Grilled RibEye Steak
or 7 oz. Filet Mignon

With Gorgonzola Cream Sauce & Wild Mixed Mushrooms paired with Yukon Whipped Mashed Potatoes, Roasted Asparagus & Carrots



Allergy Disclaimer: While we take every precaution to ensure the accuracy of our ingredients and accommodate dietary restrictions, please be aware that our kitchen handles various allergens. Cross-contamination may occur despite our best efforts. Please inform your server of any allergies or dietary concerns, and we'll do our utmost to provide a safe dining experience for you.