

Lite Fare Menu

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*

Lite Fare Menu

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.