

SINCE 1974

PIZZA & BREW

SCARSDALE

.....
LUNCH ~ DINNER ~ BRUNCH ~ TAKE OUT ~ DELIVERY ~ CATERING

BREWS

WINES

| DRAFT | GLASS/PITCHER |
|--|-----------------|
| STELLA LAGER 5.2%, Belgium | \$5 ~ \$20 |
| PERONI LAGER 4.7%, Italy | \$6 ~ \$22 |
| SAM ADAMS SEASONAL 5.0-5.6%, Massachusetts | \$6 ~ \$22 |
| ANGRY ORCHARD 5.0%, New York | \$5 ~ \$20 |
| YONKERS LAGER 5.2%, New York | \$5 ~ \$20 |
| LAGUNITAS IPA 6.2%, California | \$6 ~ \$22 |
| COORS LIGHT 4.2%, Colorado | \$4 ~ \$16 |
| BLUE MOON 5.4%, Colorado | \$5 ~ \$20 |
| MAGIC HAT #9 5.1%, Vermont | \$6 ~ \$22 |
| SEASONAL | ASK YOUR SERVER |

BOTTLED

| | |
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| MORETTI BLOND PALE LAGER 4.6%, Italy | \$5 |
| MORETTI LA ROSSA 7.2%, Italy | \$6 |
| CORONA EXTRA 4.6%, Mexico | \$5 |
| CORONA LIGHT 4.1%, Mexico | \$5 |
| HEINEKEN 3.3%, Netherlands | \$5 |
| BUDWEISER 5.0%, Missouri | \$5 |
| BUD LIGHT 4.2%, Missouri | \$4 |
| NEGRA MODELO 5.4%, Mexico | \$5 |
| GUINNESS 4.3%, Ireland | \$6 |
| MICHELOB ULTRA 4.2%, Missouri | \$5 |
| DOGFISH 90 MINUTE IPA 9.0%, Delaware | \$7 |
| BUCKLER non-alcoholic, Netherlands | \$4 |

| SPARKLING | GLASS/BOTTLE |
|--|--------------|
| FRANCO AMAROSO <i>Prosecco, Veneto, Italy</i> Made from hand-harvested grapes, this prosecco is clean on the palate with flavors of granny smith apple and bartlett pear with a crisp long finish | \$8 ~ \$30 |

| SWEET WHITE | GLASS/BOTTLE |
|---|--------------|
| MOVENDO <i>Moscato, Puglia, Italy</i> Luscious and fruity with a hint of pear and apricot. The frizzante style provide a lively finish | \$7 ~ \$25 |

| LIGHT WHITE | GLASS/BOTTLE |
|---|--------------|
| DANZANTE <i>Pinot Grigio, delle Venezie, Italy, 2015</i> Aromas & flavors of citrus, peach & melon followed by a crisp, balanced finish. | \$10 ~ \$38 |

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| PLACIDO <i>Pinot Grigio, "Primavera Selection", delle Venezie, Italy, 2015</i> Pale-straw with fresh and fruity aromas citrus and grapefruit Full, fresh and lively, with notes of ripe pear on the finish. | \$8 ~ \$30 |
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| STARBOROUGH <i>Sauvignon Blanc, Marlborough, New Zealand, 2014</i> Crisp citrus notes of lemon zest, grapefruit & lime with tropical fruit accents of honeydew melon, passion fruit & peach. | \$8 ~ \$29 |
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| MEDIUM WHITE | GLASS/BOTTLE |
|---|--------------|
| STORYPOINT <i>Chardonnay, California, 2014</i> Pale gold color, lightly oaked with luscious fruit flavors. | \$10 ~ \$38 |

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| CHATEAU SOUVERAIN <i>Chardonnay, California, 2013</i> Inviting aromas of roasted pears, lemon citrus and spices. This full-bodied Chardonnay offers a plush texture and balanced acidity with a long finish | \$8 ~ \$30 |
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SANGRIA
RED or WHITE

red or white wine mixed with brandy, peach schnapps, triple sec, orange juice, and fresh fruit

GLASS \$8⁹⁵ PITCHER \$25⁹⁵

| LIGHT RED | GLASS/BOTTLE |
|--|--------------|
| BERINGER <i>Pinot Noir, Founders Estate, California, 2014</i> Bright red fruit flavors, a nice acidity and a long finish with a hint of blood orange. | \$9 ~ \$34 |

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| CASTELLO DI GABBIANO <i>Chianti, Tuscany, Italy, 2015</i> Flavors of Bing cherries, blackberry & spice followed by a dry vivid finish. | \$9 ~ \$34 |
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| FRANCO AMOROSO <i>Barbera d'Asti, Piedmont, Italy, 2013</i> Deep ruby color with black and red berry fruit aromas. On the palate cherry, pomegranate with hints of vanilla and spice. | - \$38 |
|--|--------|

| MEDIUM RED | GLASS/BOTTLE |
|---|--------------|
| FRATELLI BARBA <i>Montepulciano d'Abruzzo, Vasari, Abruzzi, Italy, 2014</i> Deep ruby in color, flavors of plums & currants, medium bodied balanced by soft tannins. | \$8 ~ \$30 |

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| EDNA VALLEY VINEYARD <i>Merlot, Central Coast, California, 2014</i> Juicy black cherry & blackberry notes, with chocolate & coffee elements, dash of spice & green olive. | \$8 ~ \$30 |
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| FULL RED | GLASS/BOTTLE |
|---|--------------|
| STORYPOINT <i>Cabernet Sauvignon, California, 2014</i> Layered dark fruit notes, aged in French oak, adding subtle toffee tones & rich mouth feel. | \$10 ~ \$38 |

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| FEUDO SARTANNA <i>Nero d'Avola/Syrah, Sicilia, Sicily, Italy, 2013</i> Intense ripe red fruit aromas and spice notes. Well balanced with soft tannins and a long lingering finish. | - \$38 |
|---|--------|

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| LOS ANDES <i>Malbec, Argentina, 2014</i> Ruby red in color, aroma's of mixed berries, vanilla & cocoa. Palate is fresh & fruity with hints of cloves and other spices. Smooth finish. | \$9 ~ \$35 |
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CARAFES
RED or WHITE HOUSE WINE

HALF CARAFE
\$15⁹⁵



FULL CARAFE
\$24⁹⁵

FRESH OUT OF THE OVEN
hand-made daily

PIZZA

serving the neighborhood
FOR OVER 42 YEARS!

YOUR CHOICE OF

{INDIVIDUAL ~ 16 INCH ~ 18 INCH}

CLASSIC NEW YORK STYLE PIZZA

just like you remember, with mozzarella and
homemade pizza sauce

\$12⁹⁵ ~ \$16⁹⁵ ~ \$18⁹⁵

PIZZA BIANCA

ricotta, mozzarella, fresh herbs

\$15⁹⁵ ~ \$19⁹⁵ ~ \$21⁹⁵

ALLA VODKA

our famous vodka sauce, fresh mozzarella,
bacon, fresh basil

\$15⁹⁵ ~ \$19⁹⁵ ~ \$21⁹⁵

HOT & WILD

hot soppressata, pepperoni, spicy cherry peppers, garlic

\$15⁹⁵ ~ \$19⁹⁵ ~ \$21⁹⁵

WHITE CLAM PIE

chopped clams, pecorino romano, mozzarella, fresh garlic

\$16⁹⁵ ~ \$20⁹⁵ ~ \$22⁹⁵

THE HAWAIIAN

pineapple, ham, and mozzarella

\$14⁹⁵ ~ \$18⁹⁵ ~ \$20⁹⁵

ARUGULA AND PROSCIUTTO

salad style pizza tossed with garlic and parmigiano

\$15⁹⁵ ~ \$19⁹⁵ ~ \$21⁹⁵

CHICKEN PARM

breaded chicken cutlet, tomato sauce,
baked with mozzarella

\$14⁹⁵ ~ \$18⁹⁵ ~ \$20⁹⁵

MARGHERITA

fresh mozzarella, plum tomato sauce, garlic and basil

\$13⁹⁵ ~ \$17⁹⁵ ~ \$19⁹⁵

HOUSE SALAD PIZZA

our house salad, martino dressing

\$13⁹⁵ ~ \$17⁹⁵ ~ \$19⁹⁵

THE BEST SELLER

classic cheese, roasted mushrooms, sweet italian sausage

\$14⁹⁵ ~ \$18⁹⁵ ~ \$20⁹⁵

BUFFALO CHICKEN

grilled strips of boneless chicken, buffalo sauce,
mozzarella and ranch dressing

\$14⁹⁵ ~ \$18⁹⁵ ~ \$20⁹⁵

BBQ

grilled chicken, BBQ sauce, mozzarella, red onion, cilantro

\$14⁹⁵ ~ \$18⁹⁵ ~ \$20⁹⁵

FISHERMAN'S SPECIAL

shrimp, calamari, chopped clams, mozzarella, garlic

\$17⁹⁵ ~ \$24⁹⁵ ~ \$27⁹⁵

KITCHEN SINK

6 fresh toppings of your choice (fancy stuff extra)

\$16⁹⁵ ~ \$24⁹⁵ ~ \$26⁹⁵

GRANDMA PIZZA

pan pie with fresh mozzarella,
san marzano tomato sauce,
garlic and basil

\$21⁹⁵

PIZZA & BREW SICILIAN

thick crust, chunky tomato
sauce, and mounds of
oozing mozzarella

\$20⁹⁵

CREATE
your own
PIZZA

FRESH TOPPINGS

extra cheese, bacon, ham, ricotta,
mushrooms, pepperoni, sausage,
meatball, salami, anchovies, eggplant,
roasted peppers, cherry peppers,
sautéed onions, broccoli

\$1⁰⁰ / \$2⁰⁰ EACH

FANCY TOPPINGS

fresh mozzarella, chicken, prosciutto

\$3⁰⁰ / \$6⁰⁰ EACH

EXTRA FANCY

clams, shrimp, calamari

\$3⁵⁰ / \$7⁰⁰ EACH

FROM THE OVEN

CALZONES

served with side salad

CHEESE \$10⁹⁵ VEGGIES \$11⁹⁵ MEAT LOVERS \$12⁹⁵

GARLIC BREAD with MOZZARELLA

\$4⁹⁵

HOT SANDWICHES

served on
bronx bakery bread "delivered fresh daily"
with
side salad (substitute fries *add \$2*)

CHICKEN PARM

breaded chicken breast, tomato sauce,
baked in mozzarella, basil leaf

bricche roll *italian wedge*
\$8⁹⁵ \$12⁹⁵

MEATBALL PARM

homemade meatballs, just like grandma's,
with our classic tomato sauce, baked in mozzarella

bricche roll *italian wedge*
\$7⁹⁵ \$11⁹⁵

VEAL PARM

breaded milk fed veal, tomato sauce,
baked in mozzarella & parmigiano

bricche roll *italian wedge*
\$9⁹⁵ \$13⁹⁵

EGGPLANT PARM

thinly sliced eggplant, layered with mozzarella
and tomato sauce

bricche roll *italian wedge*
\$7⁹⁵ \$11⁹⁵

SAUSAGE & PEPPERS

sweet italian sausage with red
and green bell peppers, onions

bricche roll *italian wedge*
\$8⁹⁵ \$12⁹⁵

PRESSED PANINIS

served on
homemade bread
with
side salad (substitute fries *add \$2*)

CAPRESE

fresh mozzarella, tomato, roasted peppers, basil,
and extra virgin olive oil

\$11⁹⁵

CALABRESE

grilled chicken, broccoli rabe, roasted peppers,
provolone, martino dressing

\$12⁹⁵

ITALIANO

salami, soppressata, mortadella, provolone,
roasted peppers, extra virgin olive oil

\$13⁹⁵

PROSCIUTTO & FRESH MOZZARELLA

italian basil & extra virgin olive oil

\$12⁹⁵

ITALIAN CHICKEN CUTLET

grilled chicken, roasted peppers and fontina

\$12⁹⁵

GRILLED VEGETARIAN

zucchini, eggplant, roasted peppers and fontina

\$11⁹⁵

BURGERS

8 oz
fresh ground
served with
french fries

CLASSIC CHEESE

toasted sesame seed brioche bun
with lettuce, tomato, pickles and
red onion with your choice of cheese

\$10⁹⁵

BBQ BACON BURGER

topped with cheese, bacon, lettuce,
tomato, onion and BBQ sauce

\$12⁹⁵

B.Y.O BURGER

build your own. Includes: lettuce, tomato,
red onions, pickles, your choice of cheese

CHOICE OF 3: bacon, avocado, jalepeno,
carmelized onions, fried egg, spinach,
arugula, pineapple, roasted peppers,
mushrooms

CHOICE OF SAUCE: bbq, pesto,
chimichurri sauce or martino dressing

\$14⁹⁵

GREAT TO SHARE WITH
family & friends

APPETIZERS

CLASSIC
Italian American
RECIPES

YOUR CHOICE OF
{FULL ~ FAMILY}

| | | | |
|--|---|--|---|
| FRIED MOZZARELLA homemade, breaded mozzarella served with marinara sauce | \$9 ⁹⁵ ~ \$18 ⁹⁵ | BAKED STUFFED CLAMS OREGANATA little neck clams stuffed with seasoned breadcrumbs, olive oil, fresh herbs and parmigiano | \$11 ⁹⁵ ~ \$24 ⁹⁵ |
| FRIED CALAMARI flash fried baby calamari with marinara or fra diavolo sauce | \$12 ⁹⁵ ~ \$23 ⁹⁵ | GRILLED OCTOPUS grilled marinated octopus, fennel salad, orange segments, kalamata olives, lemon dressing | \$15 ⁹⁵ ~ \$32 ⁹⁵ |
| MEATBALLS & RICOTTA homemade, just like grandma's, with our classic tomato sauce | \$8 ⁹⁵ ~ \$18 ⁹⁵ | GRILLED SAUSAGE & PEPPERS sweet italian sausage with red and green bell peppers, onions | \$9 ⁹⁵ ~ \$19 ⁹⁵ |
| FRIED ZUCCHINI seasoned zucchini with marinara sauce | \$8 ⁹⁵ ~ \$18 ⁹⁵ | ITALIAN ANTIPASTO prosciutto, mortadella, soppressata, salami, olives & cheeses | \$12 ⁹⁵ ~ \$24 ⁹⁵ |
| TOMATO BRUSCHETTA sweet tomato, red onion, garlic, balsamic glaze, grilled terranova bread | \$8 ⁹⁵ ~ \$18 ⁹⁵ | HOT ANTIPASTO baked clams, fried shrimp, calamari and zucchini, fried mozzarella & eggplant rollatini | \$21 ⁹⁵ |
| EGGPLANT ROLLATINI eggplant stuffed with ricotta, tomato sauce and mozzarella | \$10 ⁹⁵ ~ \$19 ⁹⁵ | FRESH MOZZARELLA & TOMATO with roasted red peppers, basil, extra virgin olive oil and balsamic glaze | \$11 ⁹⁵ ~ \$22 ⁹⁵ |
| MUSSELS Prince Edward Island mussels, marinara or fra diavolo sauce | \$12 ⁹⁵ ~ \$22 ⁹⁵ | | |

SOUPS

home-made from scratch

\$5⁹⁵

{ PASTA FAGIOLE

CHICKEN & RICE

SOUP OF THE DAY }

WINGS

\$8⁹⁵ SMALL ~ \$13⁹⁵ LARGE

BBQ ~ BUFFALO ~ EXTRA HOT
SCARPAREILLO

ADD CHICKEN *or* SHRIMP
\$3⁵⁰ { \$8 FAMILY } ~ \$6 { \$12 FAMILY }

SALADS

YOUR CHOICE OF
{ FULL ~ FAMILY }

ADD STEAK
\$6 { \$12 FAMILY }

| | | | |
|--|---|--|---|
| RACANELLI SALAD mixed greens, fresh mozzarella, roasted peppers & martino dressing | \$11 ⁹⁵ ~ \$18 ⁹⁵ | GRILLED SHRIMP SALAD arugula, tomato bruschetta, martino dressing | \$15 ⁹⁵ ~ \$24 ⁹⁵ |
| ARUGULA SALAD arugula, apple, gorgonzola, candied walnuts & balsamic | \$11 ⁹⁵ ~ \$18 ⁹⁵ | ITALIAN GRILLED CHICKEN SALAD arugula, lemon, parmigiano, balsamic reduction | \$13 ⁹⁵ ~ \$20 ⁹⁵ |
| SPINACH SALAD baby spinach, bacon bits, onion, mushrooms & hard-boiled egg, balsamic | \$11 ⁹⁵ ~ \$19 ⁹⁵ | GRILLED STEAK SALAD sliced steak, mixed greens, tomato, onion, cucumber, gorgonzola, oil & vinegar | \$15 ⁹⁵ ~ \$24 ⁹⁵ |
| CLASSIC CEASAR SALAD hearts of romaine, garlic croutons, and shaved parmigiano | \$9 ⁹⁵ ~ \$17 ⁹⁵ | HOUSE SALAD mixed greens, tomato, parmigiano, martino dressing | \$9 ⁹⁵ ~ \$17 ⁹⁵ |

half sizes
\$9⁹⁵
until 5 pm

PASTA

ADD CHICKEN *or* SHRIMP
\$3⁵⁰{ \$8 FAMILY } ~ \$6 { \$12 FAMILY }

YOUR CHOICE OF
{ FULL ~ FAMILY }

PENNE ALLA VODKA

penne, pancetta, vodka,
in pink tomato-cream sauce

\$15⁹⁵ ~ \$28⁹⁵

FETTUCCINE ALFREDO

egg fettuccine in a creamy sauce
with fresh herbs

\$15⁹⁵ ~ \$28⁹⁵

FUSSILI FANTASIA

grilled chicken, mushrooms,
roasted peppers, fresh mozzarella

\$17⁹⁵ ~ \$34⁹⁵

SPAGHETTI CARBONARA

rich and creamy sauce with egg, pancetta,
green peas and parmigiano

\$16⁹⁵ ~ \$31⁹⁵

LINGUINI CLAM SAUCE

overflowing with little neck clams, with
choice of white wine, marinara or fra diavolo

\$19⁹⁵ ~ \$36⁹⁵

ORECCHIETTE BARESE

sausage, broccoli rabe, fresh basil,
pesto, garlic, parmigiano

\$18⁹⁵ ~ \$35⁹⁵

PAPPARDELLE BOLOGNESE

fresh wide pasta in our famous meat sauce

\$18⁹⁵ ~ \$35⁹⁵

SPAGHETTI & MEATBALLS

the classic

\$16⁹⁵ ~ \$31⁹⁵

ANGEL HAIR

broccoli, sun-dried tomatoes, garlic & oil

\$15⁹⁵ ~ \$28⁹⁵

MUSHROOM TORTELLINI

white truffle oil and shaved parmigiano

\$16⁹⁵ ~ \$31⁹⁵

PENNE PRIMAVERA

mixed vegetables with choice of
garlic & oil, or marinara

\$14⁹⁵ ~ \$26⁹⁵

SHRIMP PENNE MILANO

grilled shrimp, zucchini, tomatoes,
in a vodka sauce

\$18⁹⁵ ~ \$35⁹⁵

"award-winning" SUNDAY SAUCE

fresh rigatoni, homemade
meatballs & sausage, beef
braciola & braised short ribs
with garlic bread served with
salad and italian dessert

\$23⁹⁵ FOR 1 ~ \$38⁹⁵ FOR 2

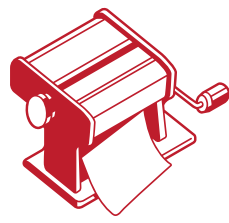
ZUPPE DI PESCE

clams, mussels, shrimp,
scallops, calamari, and snow
crab in a zesty marinara
sauce served over linguini
with garlic bread

\$26⁹⁵ FOR 1 ~ \$49⁹⁵ FOR 2

specialty FRESH PASTA

YOUR CHOICE OF
FULL ~ FAMILY



RIGATONI ALLA NORMA

roasted eggplant and ricotta

\$16⁹⁵ ~ \$31⁹⁵

FRESH CHEESE RAVIOLI

tomato sauce, parmigiano

\$16⁹⁵ ~ \$31⁹⁵

CAVATELLI PESTO

fresh basil, parmigiano, garlic & oil

\$16⁹⁵ ~ \$31⁹⁵

HOMEMADE POTATO GNOCCHI

potato pasta dumplings,
bolognese sauce, parmigiano

\$18⁹⁵ ~ \$35⁹⁵

OVEN BAKED

LASAGNA BOLOGNESE

\$18⁹⁵ FULL ~ \$35⁹⁵ FAMILY

STUFFED SHELLS

\$14⁹⁵ FULL ~ \$26⁹⁵ FAMILY

BAKED ZITI

\$15⁹⁵ FULL ~ \$28⁹⁵ FAMILY

(NO HALF ORDERS)

half sizes
\$12⁹⁵
until 5 pm

ENTREES

YOUR CHOICE OF
{FULL ~ FAMILY}

WE USE ONLY THE
finest & freshest
INGREDIENTS

CHICKEN

served with penne

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| PARMIGIANA breaded chicken breast, tomato sauce, baked in mozzarella and parmigiano | \$17 ⁹⁵ ~ \$34 ⁹⁵ |
| MARSALA chicken breast in our family recipe marsala wine sauce, sliced mushrooms | \$18 ⁹⁵ ~ \$35 ⁹⁵ |
| MILANESE breaded chicken breast with arugula, tomatoes, onion and balsamic reduction | \$17 ⁹⁵ ~ \$32 ⁹⁵ |
| FRANCESE pan fried chicken breast dipped in egg batter in a light citrus francese sauce | \$18 ⁹⁵ ~ \$35 ⁹⁵ |
| PICATTA lightly battered chicken breast in a lemony sauce with capers | \$18 ⁹⁵ ~ \$35 ⁹⁵ |
| SCARPARIELLO tender pieces of chicken, italian sausage, spicy cherry peppers and potatoes | \$18 ⁹⁵ ~ \$35 ⁹⁵ |

SEAFOOD

over linguini or spinach

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| SCAMPI shrimp sautéed in garlic, and white wine | \$21 ⁹⁵ ~ \$39 ⁹⁵ |
| MARINARA choice of shrimp, scallops or calamari tossed in our marinara or fra diavolo sauce | \$21 ⁹⁵ ~ \$39 ⁹⁵ |
| BROILED SEA SCALLOPS in a lemon and white wine sauce | \$20 ⁹⁵ ~ \$38 ⁹⁵ |
| OREGANATA choice of sole, salmon or shrimp broiled with Italian seasoning and bread crumbs | \$21 ⁹⁵ ~ \$39 ⁹⁵ |
| FRANCESE battered sole or shrimp pan fried in our francese sauce | \$21 ⁹⁵ ~ \$39 ⁹⁵ |
| GRILLED SALMON filet cut in-house from fresh whole fish, grilled to perfection | \$23 ⁹⁵ ~ \$40 ⁹⁵ |
| SHRIMP PARMIGIANA jumbo shrimp breaded and fried with tomato sauce and mozzarella | \$21 ⁹⁵ ~ \$39 ⁹⁵ |
| FRIED SHRIMP jumbo shrimp deep fried with tartar sauce and french fries | \$19 ⁹⁵ ~ \$37 ⁹⁵ |

VEAL

served with penne

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|---|---|
| PARMIGIANA breaded milk fed veal, tomato sauce, baked in mozzarella & parmigiano | \$20 ⁹⁵ ~ \$38 ⁹⁵ |
| MARSALA veal cutlets in our family recipe marsala wine sauce, sliced mushrooms | \$19 ⁹⁵ ~ \$37 ⁹⁵ |
| MILANESE breaded veal with arugula, tomatoes, onion and balsamic reduction | \$19 ⁹⁵ ~ \$37 ⁹⁵ |
| FRANCESE pan fried veal dipped in egg batter in a light citrus francese sauce | \$19 ⁹⁵ ~ \$37 ⁹⁵ |
| PICATTA lightly battered veal in a lemony sauce with capers | \$19 ⁹⁵ ~ \$37 ⁹⁵ |

EGGPLANT PARMIGIANA

thinly sliced eggplant, layered with
mozzarella and tomato sauce, with penne

FULL \$17⁹⁵ ~ FAMILY \$34⁹⁵

PARMIGIANA COMBO

chicken, veal, eggplant, shrimp, with penne

FULL \$24⁹⁵ ~ FAMILY \$42⁹⁵

ROASTED HALF CHICKEN

garlic marinade, roasted potatoes, sauteed broccoli rabe

HALF
\$17⁹⁵

NEW YORK STRIP STEAK

14 oz. angus beef
char-grilled with asparagus
and french fries

\$29⁹⁵

GRILLED CHURRASCO

12 oz. pepper and onions
with roasted potatoes
and chimichurri sauce

\$27⁹⁵


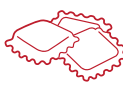


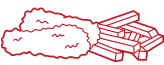


(NO HALF ORDERS)

SIDES

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| BROCCOLI RABE garlic & oil | \$5 ⁹⁵ | FRENCH FRIES | \$4 ⁹⁵ |
| STEAMED SPINACH | \$4 ⁹⁵ | SWEET POTATO FRIES | \$4 ⁹⁵ |
| GRILLED ASPARAGUS | \$5 ⁹⁵ | ROASTED POTATOES | \$4 ⁹⁵ |

BEVERAGES

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| SAN PELLEGRINO sparkling water - liter bottle | \$4⁹⁵ | JUICES apple, orange, cranberry, pineapple | \$3⁵⁰ |
| ACQUA PANNA natural spring water - liter bottle | \$4⁹⁵ | COFFEE OR TEA | \$2⁹⁵ |
| FOUNTAIN SODA ~ free refills pepsi, diet pepsi, 7-Up, lemonade, ginger ale, fruit punch, arnold palmer, raspberry iced tea | \$3⁷⁵ | ESPRESSO single | \$2⁹⁵ |
| SNAPPLE BOTTLE | \$2⁵⁰ | macchiato | \$3⁹⁵ |
| ICED COFFEE fresh brewed | \$3⁵⁰ | double | \$3⁹⁵ |
| MILKSHAKE vanilla, chocolate, strawberry, cookies & cream | \$5⁰⁰ | CAFFE LATTE | \$3⁹⁵ |
| | | CAPPUCCINO | \$3⁹⁵ |

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| <p>KID'S MENU <i>includes drink</i> \$8⁹⁵</p> |  <p>PENNE PASTA WITH BUTTER OR TOMATO SAUCE</p> |  <p>CHEESE RAVIOLI WITH BUTTER OR TOMATO SAUCE</p> |  <p>SPAGHETTI & MEATBALL WITH TOMATO SAUCE</p> |
|  <p>MINI CHEESE PIZZA</p> |  <p>CHICKEN FINGERS WITH FRIES</p> |  <p>BURGER & FRIES</p> |  <p>MAC & CHEESE</p> |

OUR ENTIRE MENU
is available for
TAKE-OUT or FREE DELIVERY
call us anytime
914-472-1032

JOIN US EVERY SUNDAY!
11:30AM to 3PM
for our famous
SUNDAY
BRUNCH BUFFET
"all you can eat"


www.facebook.com/
pizzaandbrewscarsdaleny

CATERING + PARTY PACKAGES
available
we can accommodate
LARGE PARTIES

| | | | |
|--|-----------------------------|----------------------------|-----------------------------|
| ADULTS | CHILDREN AGES 4-9 | CHILDREN UNDER 4 | BOTTOMLESS DRINKS |
| \$17⁹⁵ | \$5⁹⁵ | eat free | \$11⁹⁵ |
| <i>{per person, no plate sharing please}</i> | | | <i>brunch cocktails</i> |