



Dear Guest,

To better serve you, we make your meal fresh to order. This offers our guests a high quality meal. We are able to alter many of the recipes by removing ingredients you do not care for from your entree. Ingredients may also be added to your entree for an added cost. Please consult with your server so they may assist in finding the perfect entree for your desired taste. Please be aware that altering your menu option may take additional time to prepare your order.

We thank you for your patronage.

White by the Glass

- Sauvignon Blanc - Kim Crawford**.....\$7
Rich herbal and tropical fruit flavors.
- Pinot Grigio - Lumina Ruffino**\$6
Fresh, crisp flavors of passion fruit & granny smith apples with a smooth finish.
- Chardonnay - Kendall Jackson "Vintner's Reserve"**\$7
Premium California dry white with flavors of tropical fruit.
- Riesling - Chateau Ste. Michelle**\$7
From Washington State, light and sweet.
- Moscato - Cavit (Italy)**\$7
Slightly effervescent Italian wine with flavors of peach, apricot & honey.

Specialty Drinks

\$7

- Alabama Slammer**
Amaretto, Sloe Gin,
Southern Comfort, O.J.
- Amaretto Stone Sour**
Amaretto, Sour, O.J.
- Bay Breeze**
Vodka, Coconut Mix,
Cranberry Juice (blend)
- Blue Hawaiian**
Blue Curacao, Rum,
Pineapple Juice
- Blue Lagoon**
Vodka, Blue Curaçao,
Lemonade
- Bullfrog**
Vodka, Triple Sec,
Lemonade (twist)
- Florida Beach**
Vodka, Peach Schnapps,
Cranberry Juice, O.J.
- Fuzzy Navel**
Peach Schnapps, O.J.
- Harvey Wallbanger**
Vodka, Galliano, O.J.
- Hawaiian Punch**
Crème de Almond,
Southern Comfort, Vodka,
Pineapple Juice
- Hurricane**
Meyer's Rum, Crème de
Almond, Pineapple Juice, Lime
- Kamikaze**
Vodka, Triple Sec, Lime &
Lemon Juice (up)
- Mai Tai**
Rum, Triple Sec, Sour Mix, O.J.
- Margarita**
Tequila, Triple Sec, Sour Mix
- Mimosa**
Champagne, O.J. (no ice)
- Piña Colada**
Rum, Pineapple Juice,
Coconut Mix
- Salty Dog**
Vodka, Grapefruit Juice,
Salt on rim
- Screwdriver**
Vodka, O.J.
- Sea Breeze**
Vodka, Grapefruit &
Cranberry Juice
- Singapore Sling**
Gin, Cherry Brandy,
Sour Mix, Seltzer
- Sloe Punch**
Sloe Gin, Vodka, O.J.
- Bloody Mary**
Vodka, Tomato Juice, Spices
- Daiquiri**
Rum, Triple Sec, Sour Mix
- Strawberry Daiquiri**
Same as Daiquiri, add Strawberries
- Strawberry Margarita**
Same as Margarita,
add Strawberries
- Summer Hummer**
Lime Vodka, Lemonade
- Sunset Breeze**
Southern Comfort, Malibu, O.J.,
Cranberry
- Tequila Sunrise**
Tequila, Triple Sec, O.J., Grenadine
- Tom Collins**
Gin, Sour Mix, Press
(1/2 Seltzer, 1/2 Sprite)
- Vodka Collins**
Vodka, Sour Mix, Press
(1/2 Seltzer, 1/2 Sprite)
- Whiskey Sour Cocktail**
Whiskey, Sour Mix (crush)
top with Sour Soda

Red by the Glass

- Chianti Riserva - Rocca della Macie (Chianti)**.....\$10
Ample, intense and refined aromas, with warm, robust and elegant flavors.
- Ruffino - Riserva Ducale**.....\$8
Aromas of dark red fruits and fresh berries, followed by rich cherry flavors.
- Cabernet - Kendall Jackson "Vintner's Reserve"**\$9
Award-winning, full-bodied California red.
- Valpolicella Ripasso - Rock**.....\$9
A full-bodied, dry wine with velvety tannins and a cherry and berry finish.
- Pinot Noir - Kendall Jackson "Vintner's Reserve"**.....\$9
Bright red cherry, strawberry and raspberry with a hint of Vanilla.
- Shiraz - Jacob's Creek**\$7
Popular Australian, with jammy fruit flavors.
- Red Blend - Neprica (Puglia)**\$7
An Italian blend of Cabernet, Primitivo and Negroamaro.
- Montepulciano - Gran Sasso (Abruzzo)**\$7
Popular Italian red bursting with fruit and spice.

House by the Glass \$6

Cabernet • Merlot • Sweet Red
Chardonnay • White Zinfandel
Pinot Grigio • Lambrusco • Chianti

Beer

- Bottled Beers**
- Budweiser**\$4⁰⁰
- Miller Lite**.....\$4⁰⁰
- Miller High Life**.....\$4⁰⁰
- Busch Light**.....\$4⁰⁰
- Michelob Ultra**.....\$4⁰⁰
- Coors Light**\$4⁰⁰
- O'Douls**.....\$4⁰⁰
- Corona**.....\$5⁰⁰
- Heineken**.....\$5⁰⁰
- Modelo Especial**\$5⁰⁰
- Samuel Adams**.....\$5⁰⁰
- Tap Beers**
- Bud Light**.....\$4⁰⁰
- Blue Moon**\$5⁰⁰
- Negra Modelo**\$5⁰⁰
- Stella**.....\$5⁰⁰
- Spotted Cow**.....\$5⁰⁰

Appetizers

Combo Plate \$12⁰⁰
Sticks, Poppers, Zucchini,
Curds, Mushrooms

| | |
|---------------------------|--------------------|
| Mozzarella Marinara | \$8 ⁰⁰ |
| Italian Quesadilla | \$10 ⁰⁰ |
| Tomato Bruschetta | \$10 ⁰⁰ |
| Mozzarella Sticks | \$8 ⁰⁰ |
| Sicilian Bruschetta | \$10 ⁰⁰ |
| Artichoke Marsala | \$10 ⁰⁰ |
| Fried Calamari | \$14 ⁰⁰ |
| Sautéed Calamari | \$14 ⁰⁰ |
| Nutty Bruschetta | \$12 ⁰⁰ |
| Mushrooms Marsala | \$10 ⁰⁰ |
| Fried Zucchini | \$8 ⁰⁰ |
| Cheese Curds | \$8 ⁰⁰ |
| Steamed Mussels | \$12 ⁰⁰ |
| Soup or Salad | \$3 ⁰⁰ |
| Meat Balls | \$3 ⁰⁰ |
| Sautéed Mushrooms | \$5 ⁰⁰ |
| Italian Sausage | \$3 ⁰⁰ |
| Potatoes | \$3 ⁰⁰ |
| Grilled Chicken | \$5 ⁰⁰ |
| Grilled Salmon | \$10 ⁰⁰ |
| Grilled Veal | \$10 ⁰⁰ |
| Haddock | \$10 ⁰⁰ |
| Sautéed Broccoli | \$7 ⁰⁰ |
| Creation Vegetables | \$10 ⁰⁰ |
| Noe's Vegetables | \$10 ⁰⁰ |
| Beef Tenderloin | \$12 ⁰⁰ |
| Alfredo (cup) | \$5 ⁰⁰ |
| Side of Shrimp | \$12 ⁰⁰ |
| Side of Scallops | \$14 ⁰⁰ |
| Pork Chop | \$10 ⁰⁰ |
| Artichoke Dip | \$10 ⁰⁰ |
| Crab Cakes | \$14 ⁰⁰ |

Salads

| | |
|---|--------------------------|
| Antipasto Salad | \$12⁰⁰ |
| Mixed Greens, Pepperoni, Salami, Canadian Bacon, Provolone, Mozzarella, Marinated & Fresh Vegetables & House Dressing | |
| California Salad | \$10⁰⁰ |
| Mixed Greens, Avocado, Tomato, Bell Peppers, Olives, Chicken & Honey Mustard | |
| Chicken Caesar Salad | \$10⁰⁰ |
| Mixed Greens, Chicken, Olives, Parmesan & Croutons with Peppercorn Dressing | |
| Greek Salad | \$10⁰⁰ |
| Chicken, Artichokes, Bell Peppers, Onions, Feta Cheese, Olives, Pepperoncinis & House Vinaigrette | |
| Mediterranean Salad | \$10⁰⁰ |
| Mixed Greens, Oranges, Green & Black Olives, Onions, Apples, Pecans, Cranberries & Raisins, Almonds & Honey Mustard | |
| Nutty Chicken Salad | \$10⁰⁰ |
| Chicken, Celery, Almonds, Grapes & Peppercorn Dressing Served Over Pizza Bread | |
| Seafood Salad | \$10⁰⁰ |
| Mixed Greens, Baby Shrimp, Real & Imitation Crab Meat, Bell Peppers, Tomatoes, Pepperoncinis & Peppercorn Dressing | |
| Sicilian Salad | \$10⁰⁰ |
| Tomato, Onion, Basil, Garlic, Olives, Salami, Provolone, Prosciutto Served Over Pizza Bread | |

Children's Menu

\$6

Pepperoni Pizza

or

Chicken Fingers & Fries

or

1. Choose a Pasta: 2. Add:

Rigatoni

Meatball

Spaghetti

Alfredo Sauce

Ravioli

Butter & Cheese

Tortellini

Mac & Cheese



Pick any Sauce over Fettuccine

**Cacciatore Sauce**

Tomato Sauce, Onions, Mushrooms, Peppers, Wine

Giovanni's Sauce

Tomatoes, Onions, Basil, Tomato Sauce, Wine, Mozzarella

Nona Sauce

Tomato Sauce, Red Wine, Baked Eggplant, Cheese, Ham

Red Mushroom Sauce

Sautéed Tomato Sauce & Mushrooms in Garlic, Wine

Sicilian Sauce

Mushrooms, Tomatoes, Zucchini, Onions, Tomato Sauce

Emilani

Mushrooms, Wine, Cream, Tomato Sauce

Mechi's Sauce

Mushrooms, Peas, Garlic, Cream, Tomato Sauce, Mozzarella

Vodka Sauce

Mushrooms, Onions, Wine, Cream, Tomato Sauce with Garlic

Creation Vegetables

Peppers, Zucchini, Mushrooms, Tomatoes, Carrots, Artichokes, Onions, Broccoli, Garlic

Mushroom Passion

Sautéed Mushrooms, Spinach, Mixed Nuts

Noe's Vegetables

Broccoli, Zucchini, Tomato, Mushrooms, Onions, Mozzarella

Scarpelli Garlic

Sautéed Sausage, Mushrooms, Peppers, Onions

Alberto Sauce

Broccoli, Carrots, Zucchini, Garlic, Cream

Alfredo Sauce

Cream, Garlic, Cheese

Marsala Sauce

Mushrooms, Wine, Garlic

Onion & Pepper Sauce

Tomato Sauce, Peppers, Onions, Wine

Primavera Sauce

Broccoli, Asparagus, Mushrooms, Peas, Garlic, Cream

Bianco Sauce

Mushrooms, Prosciutto, Cream, Mozzarella

Broccoli & Cream

Broccoli, Garlic, Alfredo Sauce, Mozzarella

Mushroom & Cream

Sautéed Mushrooms in a Cream Sauce

Oscar Sauce

Asparagus, Mushrooms, Imitation Crab Meat, Carrots, Squash, Garlic, Cream Sauce

Primo Sauce

Sausage, Prosciutto, Mushrooms, Olives, Garlic, Cream

Marco Polo Sauce

Artichokes, Mushrooms, Wine, Mozzarella

Palermo

Broccoli, Zucchini, Carrots, White Wine, Lemon & Cheese

Picante Sauce

Wine, Lemon, Artichokes, Capers

Portuguese Sauce

Artichokes, Zucchini, Almonds, Asparagus, Wine

Florentine Sauce

Your Choice of Meat, Dipped in Egg Batter, Wine, Lemon, Butter, Spinach, Mozzarella

Parmigiana Sauce

Your Choice of Meat, Breaded & fried then baked with Tomato Sauce, Mozzarella

Basilico Sauce

Your Choice of Meat, Sautéed Pesto, Garlic & Cream

Milanese Sauce

Your Choice of Meat, Breaded & fried then Sautéed with Butter, Lemon, Wine, Mozzarella

Frances Sauce

Your Choice of Meat Sautéed with Butter, Garlic, Capers, Lemon, Wine

Creamy Tomato Sauce

Your Choice of Meat Sautéed with Garlic, Butter, Cream, Marinara

Romana Sauce

Your Choice of Meat Sautéed with Prosciutto, Wine, Mozzarella

We recommend adding a meat choice to prepare with these sauces (see pricing below)

Add a Meat

Sausage

\$3

Meatballs

\$3

Chicken

\$5

Haddock

\$8

Salmon

\$8

Pork Chops

\$8

Tenderloin

\$8

Veal

\$8

Shrimp

\$10

Scallops

\$14



Specialty Pasta



Artichoke Florentine

Artichoke Hearts, White Wine, Lemon, Butter, Spinach & Mozzarella Cheese

Eggplant Florentine

Eggplant, White Wine, Lemon, Butter, Spinach & Mozzarella Cheese

Gnocchi Pistachio

Potato Dumplings, Butter, Pistachios, Gorgonzola Cheese & Cream

Manicotti Alfredo

Ricotta Cheese filled Crepe, Alfredo & Marinara Sauce

Ravioli Funche

Cheese Ravioli, Butter, Shiitake Mushrooms, Carrots, White Cap Mushrooms, Asparagus & Cream

Spinach Alfredo

Ricotta Cheese, Spinach & Creamy Garlic Alfredo

Tortellini Conpazze

Cheese Tortellini, Butter, Pistachios, Pine Nuts, Almonds, Pecans, Broccoli & Cream Sauce

Tortellini Panna

Beef & Spinach Stuffed Pasta with Sautéed Mushrooms & Ham in a Cream Sauce

Fussili Mille Gusti

Rotini Pasta, Creamy Meat Sauce, Zucchini, Peas, Asparagus, Walnuts, Pistachios, Pine Nuts, Pecans, Bell Pepper, Mushrooms, Black Olives, Capers, Carrots, Prosciutto & Mozzarella

Sicilian Tortellini

Cheese Tortellini, Garlic, Mushrooms, Zucchini, Tomatoes, Onions, Tomato Sauce & Mozzarella

Cannelloni Alfredo

Crepe, Beef, Spinach, Spices, Herbs & Alfredo Meat Sauce

Cappellini Grangio

Artichoke, Tomatoes, Real & Imitation Crab Meat, Peas, Wine & Marinara Sauce

Gnocchi Giovanni

Potato Dumplings, Olive Oil, Garlic, Tomatoes, Onions, Basil, Tomato Sauce, Wine & Mozzarella

Gnocchi Romana

Potato Dumplings, Ricotta Cheese, Meat Sauce & Mozzarella

Eggplant Parmigiana

Eggplant, Tomato Sauce, Ricotta, Mushrooms & Mozzarella

Lasagna

Layered Pasta, Ricotta, Beef, Meat Sauce & Mozzarella

Manicotti

Crepe, Ricotta, Mozzarella & Meat Sauce

Baked Rigatoni

Mostaccioli Pasta, Ricotta, Meat Sauce & Mozzarella

Baked Cheese Ravioli

Cheese Ravioli, Meat Sauce, Mozzarella & Parmesan

Ravioli Emilani

Cheese Ravioli, Shiitake & White Cap Mushrooms, Wine, Cream & Tomato Sauce

Stuffed Shells

Large Pasta Shells, Ricotta, Meat Sauce & Mozzarella

Quatro Cheese Rigatoni

Cheddar, Parmesan, Mozzarella & Alfredo



Sea Sauces over Capellini



Crab Frances

Crab with Butter, Garlic, Capers, Lemon, Wine

Cioppino

Chopped Clams, Baby Shrimp, Tomatoes, Tomato Sauce

Frutti di Mare

Baby Shrimp, Chopped Clams, Wine, Olive Oil, Garlic, Tomatoes, Capers

Red Clam

Chopped Clams, Tomato Sauce, Garlic, Olive Oil, Wine

Mona Lisa

Baby Shrimp, Mushrooms, Tomatoes, Wine, Garlic

Pescatora

Chopped Clams, Baby Shrimp, Imitation Crab Meat, Garlic, Butter, Cream

Shrimp Frances

Baby Shrimp, Wine, Garlic, Butter, Lemon

White Clam

Chopped Clams, Garlic, Olive Oil, Wine

Blue Waters

- Agnollotti Salmone**..... \$28⁰⁰
Cheese Ravioli, Butter, Brandy, Salmon, Shrimp, Shiitake
Mushrooms, White Cap Mushrooms, Carrots & Cream Sauce
- Capellini Vongole** \$28⁰⁰
Scallops, Shrimp, Mussels, Clams in the Shell,
Baby Shrimp, Crab & Cream Sauce
- Cioppino**..... \$40⁰⁰
Shrimp, Imitation Lobster, Clams, Crab, Baby Shrimp,
Mussels, Squid, Scallops, Haddock, Tomato Sauce, Wine
over Fettuccine
- Frutta Mare**..... \$28⁰⁰
Shrimp, Baby Shrimp, Scallops, Clams, Chopped Clams,
Mussels, Wine, Olive Oil & Tomatoes over Capellini
- Scampi Italiana** \$25⁰⁰
Shrimp, Garlic, Butter, Wine & Lemon over Capellini
- Linguine Peschereccio** \$28⁰⁰
Shrimp, Squid, Scallops, Mussels, Clams,
Tomato Sauce, Garlic & Wine
- Pesce Gente**..... \$28⁰⁰
Scallops, Shrimp, Broccoli, Zucchini, Tomatoes,
Mushrooms & Onions over Fettuccine
- Seafood Alfredo**..... \$28⁰⁰
Large & Baby Shrimp, Scallops, Garlic & Cream Sauce
over Fettuccine
- Crab Alfredo**..... \$35⁰⁰
Large & Baby Shrimp, Scallops, Wild Caught Crab,
Garlic & Cream Sauce over Fettuccine
- Lobster Alfredo**..... \$30⁰⁰
Large & Baby Shrimp, Scallops, Imitation Lobster, Garlic
& Cream Sauce over Fettuccine
- Scampi Pescatora**..... \$25⁰⁰
Shrimp, Chopped Clams, Garlic, Wine & Tomato over
Fettuccine
- Seafood Alberto**..... \$28⁰⁰
Large & Baby Shrimp, Scallops, Cream Sauce, Broccoli,
Carrots & Zucchini over Fettuccine
- Spanish Paella** \$28⁰⁰
Shrimp, Calamari, Scallops, Haddock, Mussels, Clams, Peas,
Asparagus, Tomatoes, Wine & Mushrooms over Capellini
- Scallops & Shrimp**..... \$28⁰⁰
Chopped Clams, Baby Shrimp, Jalapeño, Tomatoes,
Wine over Capellini

Steak & Pasta

- Filet Mignon** \$50⁰⁰
10 oz. Filet served with your choice of any pasta
- Porterhouse** \$40⁰⁰
24 oz. Porterhouse served with your choice of any pasta
- Rib Eye** \$40⁰⁰
16 oz. Ribeye served with your choice of any pasta
- New York Strip**..... \$40⁰⁰
16 oz. NY Strip served with your choice of any pasta

Calzones



- California**
Sausage, Mushrooms, Onions, Peppers, Chicken, Ricotta,
Mozzarella
- Chicken**
Chicken, Mushrooms, Onions, Jalapeños, Provolone
- Combo**
Pepperoni, Sausage, Canadian Bacon, Mushrooms, Onions,
Mozzarella
- Italian**
Tomatoes, Pesto, Sausage, Mozzarella, Parmesan
- Mushroom Passion**
Assorted Mushrooms, Mixed Nuts, Spinach, Provolone,
Tomato Sauce
- Basilico Chicken**
Tomatoes, Cream, Mozzarella, Provolone
- Primo**
Sausage, Prosciutto, Mushrooms, Olives, Garlic, Cream
- Scarpelli**
Sausage, Mushrooms, Peppers, Onions
- Sicilian**
Tomatoes, Peppers, Sausage, Pepperoni, Mushrooms,
Onions, Mozzarella
- Vegetarian**
Broccoli, Zucchini, Onions, Mushrooms, Tomatoes, Peppers,
Artichokes, Ricotta, Mozzarella

Pizza

\$15

California

Tomato Sauce, Provolone, Peppers, Chicken

Meat Lovers

Pepperoni, Sausage, Canadian Bacon, Mushrooms, Onion, Mozzarella

Napoletana

Tomatoes, Onions, Tomato Sauce, Mozzarella

Quattro Cheese

Mozzarella, Provolone, Parmesan, Cheddar, Tomato Sauce

Uptown

Feta, Mozzarella, Tomatoes, Mushrooms, Pepperoncinis, Prosciutto

Vegetarian

Mozzarella, Tomato Sauce, Peppers, Zucchini, Mushrooms, Tomatoes, Artichoke Hearts, Onions, Broccoli

Ice Cream Drinks

\$7

Banana Banshee

Banana Liqueur • White Crème De Cacao

Billerino

Wild Cherry Brandy • White Crème De Cacao

Black Pennies

Black Sambuca • White Crème De Cacao

Blue Tail Fly

Blue Curaçao • White Crème De Cacao

Brandy Alexander

Dark Crème De Cacao • Brandy

Golden Cadillac

Galliano • White Crème De Cacao

Grasshopper

Crème De Menthe • White Crème De Cacao

Italian Delight

Anisette • Galliano • White Cacao

Milky Way

Brandy • Kahlua • Hazelnut Liqueur

Pink Squirrel

Crème De Almond • Crème De Cacao

Velvet Hammer

Triple Sec • Crème De Cacao

Mexican Delight

Kahlua • Baileys • Dark Cacao

Coconut Cream Pie

Malibu • White Crème De Cacao

Liquor List

Rail

Mixer - \$5.00

Rocks - \$7.00

Vodka
Whiskey
Brandy
Scotch

Gin
Rum
Tequila
Bourbon

Call

Mixer - \$6.00

Rocks - \$8.00

Bacardi
Bacardi Limon
Jim Beam
Korbel
Malibu
Jim Beam Rye
Kesslers
Meyer's

Southern Comfort
Windsor Canadian
Captain Morgan
Mount Royal
Canadian Club
Seagram's 7
Seagram's V.O

Top Shelf

Mixer - \$8.00

Rocks - \$12.00

Drambui
Crown Royal
Jack Daniels
Martell
Galliano
Titos Vodka
Beefeater
Johnnie Walker
Absolut
Bailey's
Dewar's

Patron
Jameson
Tanqueray
Grand Marnier
Glen Levit
B & B
Di Sarrono
Grey Goose
Kahlua
Maker's Mark
Bombay