

STARTERS

ITALIAN NACHOS

Pasta chips, melted mozzarella, pepperoni, Italian sausage, Parmesan cheese sauce, house seasoning, pepperoncini peppers with Pomodoro. 14.95

CRISPY MOZZARELLA

Breaded to order & served with Pomodoro. 9.75

ORGANIC SPINACH & ARTICHOKE DIP

Served in a toasted edible Parmesan bowl with toast points, 10.75

BRUSCHETTA V

Fresh tomatoes, garlic, basil, shaved Parmesan & parsley in a toasted edible Parmesan bowl with toast points. 9.95

CRISPY RAVIOLI

House made raviolis stuffed with ricotta, provolone, mozzarella & Parmesan fried to order. Served with Pomodoro. 11.95

PICK 3 COMBO

Select any three of these Pepperoni Grill favorites. Italian Nachos • Crispy Mozzarella • Bruschetta Crispy Ravioli • Organic Spinach & Artichoke Dip. 16.95

BRUSSELS SPROUTS 🖠 🕡

Tossed in Amaretto chipotle honey. Roasted red bell pepper garnish. 10.75

CALAMARI

Golden fried calamari with pepperoncini & red bell pepper garnish. Served with Pomodoro. 15.75

SHRIMP COCKTAIL

Eight chilled shrimp served with house-made cocktail sauce. 12.95

ENTRÉE SALADS

BLACKENED SALMON SALAD* 🕉

Perfectly grilled fresh 8 oz. fillet atop spring mix tossed in honey balsamic vinaigrette with quinoa, mandarin oranges, goat cheese, red bell pepper & spicy pecans. 27.95

ORGANIC SPINACH, CHICKEN & PEAR *

Tossed in honey balsamic vinaigrette with grilled chicken, Gorgonzola, candied walnuts, bacon & fresh pears. 14.95

CHICKEN AVOCADO PASTA SALAD

Chilled bowtie pasta, grilled chicken, scallions, mozzarella & cherry tomatoes tossed in creamy Italian dressing. Served over mixed greens & topped with fresh avocado. 12.95

APPLE WALNUT SALAD 羧

Gala apples, Gorgonzola, golden raisins, candied walnuts, crispy bacon & mixed greens tossed in Champagne vinaigrette. 12.95 add Chicken +5.5 • add Shrimp +9.5 • add Fresh Grilled Salmon +18.5

MOZZARELLA ALLA CAPRESE 🖠 🕡

Fresh mozzarella cheese, red ripe tomatoes, purple onion & basil drizzled with house olive oil & balsamic blend on a bed of fresh organic spinach. 11.75 add Chicken +5.5 • add Shrimp +9.5 • add Fresh Grilled Salmon +18.5

ITALIAN CLASSICS MAKE YOUR PASTA DISH GLUTEN FREE WITH LENTIL PENNE PASTA

OR SEASONAL VEGETABLES FOR +2.5

CHICKEN PICCATA

Butterflied breast of chicken lightly dusted, pan seared & served in a light lemon caper butter atop spaghettini pasta. Parmesan garnish. 16.45

CHICKEN PARMESAN

Breaded breast of chicken, fried golden crispy with Pomodoro & melted mozzarella with spaghettini. 18.95 • with Alfredo Sauce 18.95

CHICKEN TORTELLINI FLORENTINE

Tri-colored cheese tortellini, grilled chicken, crisp bacon, in artichoke spinach cream sauce. Fresh tomato-basil garnish. 17.95

GRILLED CHICKEN RISOTTO

Italian-style saffron rice, grilled chicken & fresh asparagus finished with fried artichoke hearts. 16.95

羧 Gluten free by request & served without fried artichoke hearts.

SPICY PESTO CHICKEN ALLA VODKA

Rigatoni and pan-seared pesto chicken tossed in spicy vodka sauce. Finished with pesto. 16.95

LASAGNA House Specially!
Six layers tall. With pasta, Akaushi Wagyu beef, ricotta, melted mozzarella, Pomodoro, Parmesan & fresh parsley garnish. 16.95 Gluten Free not available.

SPICY SAUSAGE RIGATONI

Tossed in spicy vodka sauce. Garnished with Parmesan & fresh parsley. 14.95

SHRIMP SCAMPI

Spaghettini pasta tossed with sautéed shrimp in a light herbal garlic butter vin-blanc. Finished with fresh parsley & shaved Parmesan. 21.25

CHEESE TORTELLINI

Tri-colored tortellini tossed in pesto-cream sauce. Fresh tomato-basil garnish. 12.95 • add Chicken +5.5 • add Shrimp +9.5

CLASSIC SPAGHETTINI

With Pomodoro 10.75 • add Meat Sauce +5.75 • add Meatballs +6.5

FETTUCCINE ALFREDO

Fettuccine tossed with our freshly prepared creamy garlic Alfredo sauce. 11.75 add Chicken +5.5 • add Shrimp +9.5 • add Fresh Grilled Salmon +18.5 add 2 Oven Roasted Prawns +10.5

RAVIOLI V

House made raviolis filled with ricotta, provolone, mozzarella & Parmesan cheese. Topped with Pomodoro, shaved Parmesan & fresh parsley garnish. 12.95 • add Meat Sauce +5.75

ADD A HOUSE OR CAESAR SALAD TO EACH ENTREE FOR +4.75

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KING OF THE SEA

Oven roasted **butterflied garlic prawns with lo**bster, scallops, salmon, shrimp & spaghettini tossed in spicy tomato cream. 40.95 {Wine Recommendations: Skyfall Chardonnay • San Felice Vermentino}

BRICK CHICKEN *

House seasoned breast of chicken grilled under a brick & served with Brussels sprouts & mashed potatoes. Finished with gremolata. 24.95 {Wine Recommendations: Lapis Luna Pinot Noir • Badia a Coltibuono Chianti}

FILET MIGNON*

With seasonal vegetables & mashed potatoes, Finished with gremolata, 39.95 add 2 Oven Roasted Prawns +10.5 {Wine Recommendations: Slices Cabernet • Gen5 Old Vine Zinfandel}

NEW YORK STRIP*

With seasonal vegetables & mashed potatoes. 29.95 • add 2 Oven Roasted Prawns +10.5 {Wine Recommendations: Achille IGT Toscano Rosso • Hermon Bordeaux Blend}

HALIBUT 🖠 Chardonnay poached fillet with Parmesan risotto & grilled asparagus.

Finished with gremolata. 32.95 {Wine Recommendations: Bodegas Care Blanco • Nik Weis Mosel Urban Riesling}

LOBSTER RAVIOLI

Made in house raviolis filled with lobster & shrimp tossed in your choice of herbal garlic butter vin-blanc or Limoncello sauce. 27.95 {Wine Recommendations: Frey Viognier • Yealands Sauvignon Blanc}

FRESH GRILLED SALMON* * fouse pecualty.

Fresh, perfectly grilled 8 oz. fillet with artichoke risotto & seasonal vegetables. 27.95 {Wine Recommendations: Bodegas Care Rosé • Paraducci Chardonnay}













12" HOUSE-MADE DOUGH & PREMIUM TOPPINGS.

MAKE YOUR PIZZA GLUTEN FREE * WITH CAULIFLOWER CRUST +4

THE CLASSICS

With Pomodoro sauce & five-cheese blend.

Just cheese 10.95 • Pepperoni 12.95 • Sausage 12.95

SUPREMA

Pomodoro sauce, pepperoni, sausage, bacon, fresh mozzarella, red onion, mushroom, black olive, red bell pepper & jalapeno. 15.95

HOT ITALIAN

Pomodoro sauce, hot Italian sausage, fresh mozzarella, finished with hot honey. 15.95

REAL MARGHERITA

Pomodoro sauce, fresh mozzarella, basil, cracked black pepper, EVOO. 12.95

TRUFFLE SHUFFLE 🗸

Roasted chicken, mushroom, spinach, fresh mozzarella, five-cheese blend, grated Parmesan, sage & truffle oil. 16.95

THE VEGAN SKINNY

Pesto, spiced walnuts, red bell pepper, red onion, pepperoncinis. 16.95

BBQ CHICKEN

Head Country BBQ sauce, five-cheese blend, chicken, red onion & cilantro. 13.95

ADD A HOUSE OR CAESAR SALAD
TO EACH ENTREE +4.75

MARKET SIDES

FRENCH FRIES 4.5

PARMESAN RISOTTO 🖠 4.5

MASHED POTATOES **%** 5.5

SEASONAL VEGETABLES 🕉 🕡 5.5

STEAMED BROCCOLI 🖠 🕡 5.5

BRUSSELS SPROUTS **1**5.5

GRILLED ASPARAGUS 🖠 🕡 6.5

ARTICHOKE RISOTTO **%** 6.5

VEGETABLE RISOTTO % 6.5

MINERAL WATER

SAN PELLEGRINO ITALIAN SPARKLING 5
PERRIER SPARKLING MINERAL 4
VOSS ARTESIAN STILL 5

FOUNTAIN DRINKS

COCA COLA • DIET COKE

DR. PEPPER • DIET DR. PEPPER

SPRITE • ROOT BEER

LEMONADE

BREWED DRINKS

UNSWEETENED ICED TEA
SWEET ICED TEA
COFFEE • DECAF COFFEE

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BURGERS & SANDWICHES

SERVED WITH CHOICE OF FRENCH FRIES, CAESAR, HOUSE SALAD OR CUP OF SOUP.

WAGYU BACON CHEESEBURGER*

1/2 pound Akaushi Wagyu beef with American cheese & crisp bacon on a brioche bun with lettuce, tomato, red onion & garlic aïoli. 16.95

NAKED WAGYU BURGER*

Fresh avocado, sautéed mushrooms & onions atop Akaushi Wagyu beef, sliced tomatoes & mixed greens with no bun. 15.95 • add Cheese +1

*Gluten free by request & served with a gluten free side.

CHICKEN CLUB

Grilled chicken breast with crisp bacon, fresh avocado, Provolone cheese & Grey Poupon $^{\circledR}$ on 7 grain wheat. 13.95

TURKEY DIJON PANINI

Oven roasted turkey with crisp bacon, provolone & Muenster cheese, fresh avocado, tomato, Grey Poupon® & garlic aïoli. 13.95

FORMAGGIO PANINI

Pesto, Kalamata olive, sun-dried tomato, roasted red bell pepper, Chevré & mozzarella. 11.25 • add Bacon +3.5 • add Chicken +5.5

CALIFORNIA CLUB SANDWICH

Oven roasted turkey, avocado, crisp bacon, provolone & Muenster cheese, lettuce, tomato & garlic aïoli on 7 grain wheat. 13.95

SMALL SALADS

OUR SALAD DRESSINGS ARE MADE IN HOUSE & GLUTEN FREE: 1/2 HONEY BALSAMIC • RANCH • BALSAMIC • CREAMY ITALIAN • CAESAR • CHAMPAGNE VINAIGRETTE

HOUSE SALAD

Fresh salad greens, shredded carrots, purple onion, cherry tomato, croutons & our famous baked chèvre. 6.75

add Chicken +5.5 • add Shrimp +9.5 • add Fresh Grilled Salmon +18.5

🖔 Gluten free by request & served without croutons & baked chévre.

CLASSIC CAESAR

Fresh Romaine, homemade Caesar dressing, croutons & shaved Parmesan. 6.75 add Chicken +5.5 • add Shrimp +9.5 • add Fresh Grilled Salmon +18.5

★ Gluten free by request & served without croutons.



MADE IN-HOUSE DAILY, LIMITED AVAILABILTY.

ASK YOUR SERVER FOR TODAY'S SELECTION.

BROCCOLI CHEDDAR 🖠 🕖 Cup 5.25 • Bowl 6.75

CHICKEN CORDON BLEU Cup 5.25 • Bowl 6.75

CHICKEN JALAPEÑO CORN CHOWDER ※ Cup 5.25 • Bowl 6.75

CHICKEN & MIXED BEAN CHILI X Cup 4.25 • Bowl 5.75

CHICKEN TORTILLA Cup 4.25 • Bowl 5.75

GARDEN VEGGIE 🕉 🕖 Cup 4.25 • Bowl 5.75

HUNGARIAN MUSHROOM 羧 🗸 Cup 4.25 • Bowl 5.75

ITALIAN WEDDING Cup 5.25 • Bowl 6.75

LOADED BAKED POTATO X Cup 5.25 • Bowl 6.75

MINESTRONE 🖠 🕡 Cup 4.25 • Bowl 5.75

SEAFOOD BISQUE 💥 Cup 5.25 • Bowl 6.75

TOMATO BASIL 🖠 🕡 Cup 4.25 • Bowl 5.75

PAIR A CUP OR BOWL WITH A HOUSE OR CAESAR SALAD +6.75