



DINNER

Un Piatto Per Tutti!"
"A Dish For Everyone!"

Spaghetti Eddie's Cucina Italiana is an Italian-American Restaurant...

similar to the many mom & pop restaurants found on the East coast. We serve classic and regional Italian recipes with some modern interpretations. Our kitchen staff bakes fresh bread daily and prepares all of our sauces, soups, dressings, meatballs and pizza dough from scratch from locally sourced fresh ingredients and quality imports. We are confident you will taste the difference and appreciate the value our service and ambiance provides.

Knowing our staff cares we invite you to take a break from the many chain establishments and join us at Spaghetti Eddie's Cucina to celebrate your next special occasion. We consider all of our guests family, so when you are here make yourself at home, Saluté!!!



PERFECT PORTION MENU

THREE COURSES FOR TWO - \$22 *per person*
Promotional offers not available.

FIRST

Choose a Shared Appetizer from the List Below:

**GARLIC PUFFS • BRUSCHETTA • CALAMARI FRITTI • CAULIFLOWER FRITTE
EGGPLANT FRIES • MOZZARELLA FRITTE • MOZZARELLA CAPRESE**

Or Share a Dessert from these Choices:

CANNOLI • TIRAMISÙ • BREAD PUDDING • VANILLA OR SPUMONI ICE CREAM

SECOND

Choice of One Each:

MINESTRONE SOUP • SALAD DELLA CASA

For Caesar Salad, Zuppa del Giorno, or Italian Wedding Soup add 2.49 p/p

For Tuscan Tomato Soup add 2.29 p/p

THIRD

Choose Two “Perfect Portion” Entrées from the List Below:

Substitute Gluten-Free Penne or Multi-Grain Penne add 1.95

EGGPLANT SAN MARZANO

Non-Breaded Egg-Dipped Eggplant
Topped with a San Marzano Style Tomato
Sauce and Melted Mozzarella, Served with
Spaghetti Pomodoro

LINGUINE CALAMARI

Tender Calamari Rings and Tentacles
Sautéed in a Tomato-Marsala Wine Sauce
and Tossed with Linguine and Fresh Basil

MUSHROOM RISOTTO

Arborio Rice Sautéed with Porcini
and Assorted Mushrooms, Marsala Wine,
and Green Onions

PENNE NORCINA

Sautéed Italian Sausage, Onions,
and Baby Spinach with a Touch of
Truffle Cream

SHRIMP FRA DIAVOLA

Roasted Garlic, Large Shrimp, Caramelized
Onions, Tomato Sauce, Red Chiles, and
Fresh Basil

CHICKEN VINCENZO

Sautéed Chicken, Prosciutto, Mushrooms,
and Broccoli in a Romano Cream Sauce
and Tossed with Fettuccine



CHICKEN VINCENZO



LINGUINE CALAMARI



PENNE NORCINA

**** These Items Contain Nuts 🌿 These Items are Gluten-Free**

Before placing an order, please inform your server if a person in your party has a food allergy!

MANGIA BENE

“EAT WELL” MENU

ALL ENTRÉES UNDER 600 CALORIES

*Includes: Choice of Minestrone Soup or Salad della Casa
For Field Green Salad add 1.99 (Lemon Wedges Available)*

**Soup or Salad not Included in Calorie Count*

Substitute Gluten-Free Penne or Multi-Grain Penne add 1.95

CAPELLINI BANDIERA

Capellini Pasta Tossed with a Basil-Pomodoro Sauce and Served on a Bed of Thin Cut
Steamed Zucchini with Romano Cheese 16.95 **Calories** 451
with Shrimp add 5.49 Calories 534
with Scallops add 6.99 Calories 504

THREE CHEESE PENNE

Chicken, Broccoli, Gorgonzola, Ricotta, Romano Cheese, and Half Ounce of Cream,
Tossed with Smaller Portion of Multi-Grain Penne 18.95 **Calories** 583

FETTUCCINE PRIMAVERA

Sauté of Red and Yellow Bell Peppers, Red Onions, Asparagus, Tomatoes,
Green Peas, and Half Ounce of Cream, Finished with Lemon Zest, Black Pepper,
and Romano Cheese 17.95 **Calories** 359
with Chicken add 3.99 Calories 499
with Shrimp add 5.49 Calories 443
with Scallops add 6.99 Calories 413

EGGPLANT GNUDI

Egg-Dipped Eggplant (*No Breading*), Topped with a San Marzano Style Tomato Sauce
and Melted Mozzarella, Served with Gluten-Free Penne Pasta 18.95 **Calories** 529

GRILLED CHICKEN TUSCANY

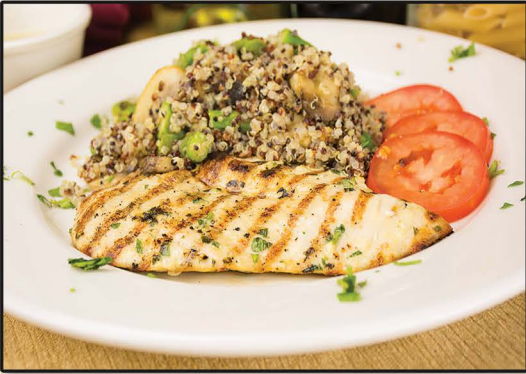
5 oz. Grilled Marinated Chicken Breast Over Mushroom and Grilled Asparagus Quinoa,
Served with Side of Eddie’s Lemon Butter Sauce 19.95 **Calories** 575

SALMON ALLA GRIGLIA

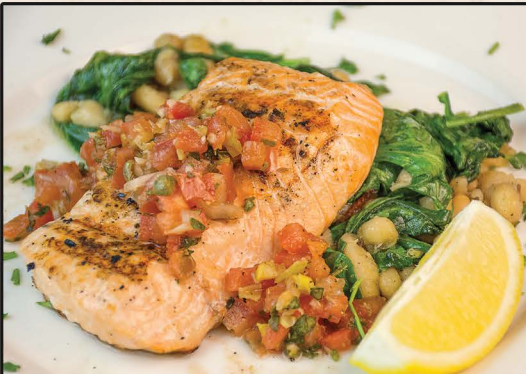
5 oz. Grilled Salmon Served over a Bed of Sautéed Cannellini Beans with Fresh Spinach
and Salsa Fresca 22.95 **Calories** 550



CAPELLINI BANDIERA



GRILLED CHICKEN TUSCANY



SALMON ALLA GRIGLIA

Maximum One Promotion Per Table and Three Checks Per Table.

We Accept U.S. Currency, Mastercard, Visa, Discover and American Express. Sorry, No Checks Accepted.

\$10.00 Minimum Service Per Person ~ \$5.00 Split Charge Always Includes Salad Della Casa. VIP POINTS

Not Awarded on Tabs with Promotional Coupons. For Parties of 8 or More, In Lieu of an 18%

Taxable Service Charge, For Your Convenience an 18% Gratuity Will Be Provided For You.

Corkage Fee \$12.50 Per 750ml. \$25.00 Per 1.5L. For All Outside Desserts a \$1.50 p/p Service Charge Will Be

Applied. We Are Not Responsible For Lost/Stolen Articles. We Reserve The Right To Refuse Service To Anyone.



STUFFED MUSHROOMS



CAULIFLOWER FRITTE



SPICY HONEY-CALABRIAN CHICKEN WINGS



CAPRESE SALAD



EDDIE'S WEDGE SALAD



GORGONZOLA SALAD

APPETIZERS

GARLIC PUFFS

Puffs of Crusty Bread Tossed in E.V.O.O, Roasted Garlic, and Spices 6.95

CAULIFLOWER FRITTE NEW

Seasoned and Roasted Cauliflower Served Crispy with our Housemade Ranch 9.95

STUFFED MUSHROOMS

Stuffed with Bread Crumbs, Garlic, Butter, Romano Cheese, and White Wine 12.45

EGGPLANT FRIES

Crispy Eggplant Sticks Served with Marinara and Spicy Calabrian Aioli 10.95

MOZZARELLA FRITTE

Breaded Mozzarella Served Golden Brown with Marinara Sauce 10.95

BRUSCHETTA

Toasted Filone Bread with Marinated Roma Tomatoes, Topped with Gorgonzola Cheese, Drizzled with a Balsamic Reduction 10.45

CALAMARI FRITTI

Served with Marinara Sauce 14.45
with Spicy Italian "Salsa Fresca" or Spicy Calabrian Aioli add .95

MOZZARELLA CAPRESE 🌿

Creamy Fresh Artisan Mozzarella, Tomato Slices, Fresh Basil, and Red Onions, Drizzled with a Balsamic Reduction 11.95

ARANCINI

Crispy Risotto Balls Stuffed with Bolognese and Fontina Cheese, Served with Romano Cream and Tomato Provenciale Sauce 10.95

APPETIZER SAMPLER

Choice of Any Three from the Appetizers Above 15.95

GRILLED ARTICHOKE 🌿

Split Steamed Artichoke, Grilled & Served with a Spicy Calabrian Aioli Dipping Sauce 12.45

LEMON-PEPPER GARLIC NEW PARMESAN CHICKEN WINGS

Served with our Housemade Ranch 14.95

SPICY HONEY-CALABRIAN CHICKEN WINGS

Served Tossed with Housemade Spicy Honey-Calabrian Sauce, Served with our Housemade Ranch 14.95

GARLIC BREAD

Two Slices of Fresh Baked Italian Bread Brushed with Eddie's Garlic Spread 6.45
with Mozzarella & Marinated Tomatoes add 3.75 with Mozzarella & Pepperoni add 3.95

HOUSE BREAD

Fresh Baked Italian Bread with Creamy Whipped Butter 3.95
Complimentary with Dinner Entrée

LEMON-PEPPER GARLIC PARMESAN CHICKEN WINGS

SOUPS

MINISTRONE

Classic Housemade Vegetable Broth Soup with Mixed Vegetables and Pasta

Bowl 9.45 **Cup** 6.45

Complimentary with Dinner Entrée

**Make it Gluten-Free with Brown Rice*

TUSCAN TOMATO

Housemade with San Marzano Tomatoes, Onions, and a Touch of Cream

Bowl 9.95 **Cup** 6.95

Cup with Dinner Entrée add 2.29

ITALIAN WEDDING

Traditional Italian Soup with Mini Meatballs, Escarole, and Brown Rice in Chicken Broth

For Extra Mini Meatballs add 1.19

Bowl 10.95 **Cup** 7.45

Cup with Dinner Entrée add 2.49

ZUPPA DEL GIORNO

Eddie's Freshmade Soup of the Day

Bowl 10.95 **Cup** 7.45

Cup with Dinner Entrée add 2.49

Mon NEW CHEESY BROCCOLI POTATO

Tues CLASSIC PASTA FAGIOLI

Wed CREAMY WILD MUSHROOM

Thurs NEW CHEESE TORTELLINI & SPINACH

Fri NEW ENGLAND CLAM CHOWDER

Sat SAUSAGE & LENTIL

Sun CHEF'S CHOICE

ENTRÉE SALADS

CAPRESE 🌿

Mixed Field Greens, Fresh Mozzarella, Sliced Cherry Tomatoes, Cucumbers, Red Onions, and Basil Tossed with Italian Dressing, Drizzled with Balsamic Reduction

Small 10.95 *Side with Dinner Entrée add 6.99*

Large 15.95

TOSSED ANTIPASTO

Mixed Greens and Italian Cold Cuts with Black Olives, Cannellini Beans, Artichoke Hearts, Tomatoes, Red Onion, Vinegar Peppers, and Asiago Cheese, Tossed with Italian Dressing

Small 13.95 *Side with Dinner Entrée add 8.99*

Large 16.95

GORGONZOLA **🌿

Field Greens, Ruby Grapes, Caramelized Walnuts, and Gorgonzola Cheese Tossed with our Housemade Raspberry Vinaigrette

Small 9.95 *Side with Dinner Entrée add 5.99*

Large 15.95 *with Chicken add 4.99*

SALMON SORRENTO**

Grilled Salmon, Chopped Applewood Bacon, Sliced Strawberries, and Toasted Pine Nuts, Served Over Mixed Field Greens with Cucumbers and Shaved Red Onions, Tossed in a Citrus-Basil Vinaigrette 24.95
For Chicken Sorrento Salad 21.95

SALADS

DELLA CASA

Mixed Greens with Tomatoes, Olives, Pepperoncini Peppers, and Mozzarella, Served with Choice of Housemade Italian, Ranch, Creamy Italian, or Balsamic Herb Vinaigrette

Small 7.95 *Complimentary with Dinner Entrée*

Large 13.95

CAESAR

Crisp Romaine Lettuce Tossed with our Freshmade Anchovy Dressing, Parmesan Cheese and Herb Croutons

Small 8.95 *Side with Dinner Entrée add 2.49*

Large 14.95 *with Chicken add 4.99*

EDDIE'S WEDGE

Chilled Iceberg Wedge, Diced Tomatoes, Shaved Red Onions, Topped with our Housemade Steakhouse Bleu Cheese Dressing and Chopped Applewood Bacon

Small 9.95 *Side with Dinner Entrée add 6.99*

Entrée with Grilled Chicken 14.95

PASTA

Includes:
Choice of Minestrone Soup or Salad della Casa and Fresh Baked Italian Bread

Substitute Gluten-Free Penne or Multi-Grain Penne add 2.25

Split-Charge \$5 - Includes Salad della Casa

All Pasta Sauces are Made on Premise and Each Dish is Made to Order.
Please Allow Ample Time for Preparation!

CLASSIC SAUCES

Choice of Pasta:
Spaghetti, Linguine, Bavette, Capellini, Fettuccine, Campanelle, Penne, or Rigatoni
For Potato Gnocchi add 2.50

MARINARA SAUCE

Tomato Sauce Simmered with Herbs and Spices 15.95

MEAT SAUCE

Tomatoes, Beef, Pork, Herbs, and Spices 16.95

HOUSE ROLLED MEATBALLS (1) 3.25 / (2) 5.50 SPICY ITALIAN SAUSAGE (1) 3.75 / (2) 6.45

ITALIAN FENNEL-TURKEY SAUSAGE OR SPICY ITALIAN CHICKEN SAUSAGE (1) 3.95

AGLIO OLIO (O.G.)

Fresh Garlic Sautéed in E.V.O.O and Chopped Parsley 16.95
with Assorted Mushrooms (O.G.M) add 2.75

BASIL PESTO**

Housemade Basil Pine Nut Pesto Tossed with Parmesan Cheese 19.45
For Basil Pesto Cream add 1.00

ARRABBIATA

Fresh Sliced Mushrooms & Kalamata Olives, Sautéed in a Spicy Tomato Glaze 19.95

O.G.T. (OIL, GARLIC & TOMATO)

Fresh Garlic Sautéed with Extra Virgin Olive Oil, Chopped Parsley, Roma Tomatoes, and Fresh Basil 19.95

CREMA ROSA (Diavola Style on Request)

Marinara & Alfredo Sauce Come Together for our House Tomato Cream Sauce 18.45

CARBONARA

Pancetta Bacon, Green Onions, Black Pepper, Romano Cheese, & Egg Yolk 20.95
with Sunny-Side-Up Egg add 1.25

Add to Any Pasta Sauté

Vegetables add 3.99 Chicken add 4.99 Shrimp add 5.99 Scallops add 7.99



PENNE ARRABBIATA



O.G.T. (OIL, GARLIC & TOMATO)



CHICKEN ASPARAGI



CHICKEN LOMBARDIA



MANICOTTI FLORENTINE



TORTELLINI CASALINGA

EDDIE'S FAVORITES

RIGATONI BOLOGNESE

Hearty Tuscan Style Beef Ragú Tossed with Parmesan Cheese and Rigatoni Pasta 20.95
For Gnocchi add 2.50

CHICKEN TETRAZZINE

Sautéed Chicken, Spinach, and Mushrooms in a Romano Cream Sauce, Tossed with Orecchiette Pasta 21.45

FETTUCCINE ALFREDO

Classic Parmesan Cream Sauce with a Touch of Fresh Nutmeg 17.95
with Grilled Chicken add 4.99

PENNE ALLA VODKA

Sauté of White Mushrooms and Shallots in a Tomato Cream Sauce, Flamed with Vodka 19.95

CHICKEN ASPARAGI

Sliced Chicken Breast, Fresh and Sun-Dried Tomatoes, Asparagus, and Roasted Garlic Sautéed in Olive Oil and Tossed with Fettuccine 20.95

CHICKEN LOMBARDIA

Sauté of Grilled Chicken, Applewood Bacon, Green Peas, and Romano Cream, Tossed with Fettuccine Pasta 21.95

EDDIE'S TRIO

Trio of House Favorites;

HOUSEMADE LASAGNA, CHICKEN PARMIGIANA, and FETTUCCINE ALFREDO 25.95

Split Charge \$5.00 ~ Includes Salad della Casa

(No Substitutions or Changes)

BAKED & STUFFED PASTA

Includes:
Choice of Minestrone Soup or Salad della Casa and Fresh Baked Italian Bread

LASAGNA DI CARNE

Layered with Three Cheeses, Italian Sausage and Ground Beef, Topped with Marinara Sauce and Melted Mozzarella Cheese
Mama's Cut 19.95 Eddie's Cut 22.95

MANICOTTI FLORENTINE

Three Housemade Crêpes Filled with Ricotta Cheese, Fresh Spinach, and Sautéed Sweet White Onions Topped with Marinara Sauce & Mozzarella Cheese 21.95

BAKED MOSTACCIOLI

Tubular Pasta Baked with Ricotta Cheese and Marinara Sauce, Topped with Melted Mozzarella 18.95 with Italian Sausage add 2.00

HALF & HALF

Half Cheese Ravioli & Half Spaghetti
Make it Gluten-Free add 3.75

Marinara 17.45 Meat Sauce 18.45

Crema Rosa 18.45 Basil-Pesto Cream** 20.45

TORTELLINI CASALINGA**

Tri-Color Cheese Filled Pasta Pillows Sautéed in a Pine Nut Basil-Pesto with Italian Sausage and Oven-Dried Tomatoes 21.45

CHICKEN & SPINACH RAVIOLI

Stuffed with Grilled Chicken, Spinach, and Cheese Simmered with Eddie's Provenciale Tomato Sauce, Garnished with Sautéed Spinach 20.95

CHEESE RAVIOLI

Four Cheese Ravioli with Choice of Sauce
For Gluten-Free Ravioli add 3.75

Marinara 18.95 • Meat Sauce 19.95 • Crema Rosa 19.95

Alfredo Sauce 20.95 • Basil-Pesto Cream** 21.95



SHRIMP CAMPANELLE



SCALLOPS DA VINCI



SHRIMP PICCATA



CHICKEN MEDITERRANEO



VEGETABLE RISOTTO



OSSO BUCO

SEAFOOD PASTA

*Includes:
Choice of Minestrone Soup or Salad della Casa and Fresh Baked Italian Bread
Substitute Gluten-Free Penne or Multi-Grain Penne add 2.25*

SHRIMP D'ANGELI

Large Tiger Shrimp Sautéed with Tomatoes and Caramelized Red Onions in a Garlic Cream Sauce, Tossed with Capellini Pasta 24.95

SHRIMP CAMPANELLE

Sliced Shrimp Sautéed with Pancetta Bacon and Green Peas in a Lemon-Romano Cream Sauce, Served with Little Horn Pasta and Garnished with Lemon Zest 25.95

SCALLOPS DA VINCI

Large Fresh Sea Scallops Sautéed with Butter, Garlic, Shallots, Diced Tomatoes, Cream, Lemon, and Fresh Arugula Tossed with Bavette Pasta 26.95

SEAFOOD ALFREDO

Sautéed Large Tiger Shrimp and Fresh Sea Scallops Tossed with Fettuccine and our Housemade Alfredo Sauce 27.95

SALMON MILANO

Grilled and Served with a Lemon-Butter Caper and White Wine Sauce, with Capellini and Spinach Aglio Olio 28.95

LINGUINE & CLAMS

Chopped Clams Sautéed in E.V.O.O., Garlic, White Wine, and Parsley, Tossed with Linguine 20.95
with ½ lb. Fresh Manila Clams add 3.95
Sub. 1lb. Fresh Manila Clams Only add 6.99
(Red Sauce on Request)

LINGUINE ALLA PESCATORE

The Granddaddy of our Seafood Sautés...
Shrimp, Manila Clams, Fresh Sea Scallops, Calamari, and Black Mussels Sautéed in Olive Oil, Fresh Garlic, Tomato Sauce, White Wine, and Fresh Basil, Tossed with Linguine 30.95

SHRIMP SCAMPI

Large Tiger Shrimp Sautéed with Lemon, Garlic, Butter, and White Wine, Tossed with Bavette Pasta, Topped with Roma Tomatoes and Toasted Herb Breadcrumbs 24.95

CIOPPINO

San Francisco Style Seafood Stew with Large Shrimp, Manila Clams, Calamari, Black Mussels, Fish, and Roasted Peppers, Sautéed with Olive Oil, Garlic, White Wine, and Tomatoes 29.95
with Linguine Pasta add 3.75

PESCE MODO MIO

Whitefish Served with Your Choice of Sauce plus Capellini Pasta and Daily Vegetables 25.95
(For Pistachio Crusted or Panko Parmesan Crusted add 2.75)

“Venetian Style”

Lemon, Butter, Shallots, Basil, & White Wine

“Alla Checca”

Split Cherry Tomatoes, Roasted Garlic, & Capers



LINGUINE & CLAMS
WITH ½ LB OF FRESH MANILA CLAMS

ITALIAN SPECIALTIES

*Includes:
Choice of Minestrone Soup or Salad della Casa and Fresh Baked Italian Bread
Substitute Gluten-Free Penne or Multi-Grain Penne add 2.25*

PARMIGIANA - Chicken / Veal

Parmesan-Crusted and Topped with Marinara and Melted Mozzarella, Served with Spaghetti Marinara 22.95 / 28.95

MARSALA - Chicken / Veal

Sautéed with Mushrooms in a Marsala Wine Sauce, Served with Roasted Parmesan Potatoes and Daily Vegetables 23.95 / 29.95

PICCATA - Chicken / Shrimp / Veal

Sautéed in a Lemon-Butter Caper, and White Wine Sauce, Served with Angel Hair Pasta 23.95 / 26.95 / 29.95

ALLA LUCA - Chicken / Veal ^{NEW}

Sautéed with Pancetta Bacon & Green Onions in a Dijon Cream Sauce Served with Roasted Parmesan Potatoes and Sautéed Spinach 24.95 / 30.95

SALTIMBOCCA - Chicken / Veal ^{NEW}

Topped with Prosciutto, Sage, and Melted Fontina Cheese in a White Wine Sauce Served with Roasted Parmesan Potatoes and Daily Vegetables 25.95 / 31.95

CHICKEN MEDITERRANEO

Grilled Marinated Double Breast of Chicken Served Over Capellini Pasta with Fresh and Oven Dried Tomatoes, Kalamata Olives, Greek Feta Cheese, and Fresh Basil 25.95
Single Breast 22.95

EGGPLANT PARMIGIANA

Parmesan-Crusted and Topped with Marinara and Melted Mozzarella, Served with Spaghetti Marinara 21.95
(Non-Breaded Egg-Dipped Eggplant Available)

VEGETABLE RISOTTO ^{NEW}

Slow Cooked Arborio Rice Sautéed with Assorted Vegetables & Romano Cream 20.95
with Chicken add 4.99
with Shrimp add 5.99
with Scallops add 7.99

OSSO BUCO

Volcano Cut Pork Shank Braised for Three Hours and Served over Fresh Pappardelle Pasta with Green Peas and Finished with a Seasonal Gremolata 29.95


Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs Which May Contain Harmful Bacteria May Increase Your Risk of Foodborne Illness, Especially If You Have Certain Medical Conditions



EDDIE'S SPECIAL

HAND-TOSSED PIZZA

Complimentary House Bread Included with Individual Pizza Only
For Basket of House Bread 3.95

	Ind. 10"	Sm. 12"	Med. 14"	Large 16"
Slices	6	8	10	12
Serves	1	2-3	3-4	4-5
CHEESE PIZZA	13.95	18.95	22.95	25.95
Value Meter (Per Person)	13.95	9.48/6.32	7.65-5.74	6.49/5.19
Traditional Toppings Add	1.29	1.79	2.09	2.39
Premium Toppings Add	2.19	2.79	3.19	3.59
Gluten-Free Crust  Add	3.95	N/A	N/A	N/A
For Thick Crust Add	N/A	1.19	1.49	1.79

MARGHERITA 15.95 20.95 25.95 29.95
Mozzarella Cheese, Marinated Roma Tomatoes, Basil, and Spices

VEGETARIAN 16.95 21.95 26.95 30.95
Tomato Sauce, Mozzarella Cheese, Mushrooms, Bell Peppers, White Onions, and Black Olives with Extra Cheese and Fresh Tomatoes

EDDIE'S SPECIAL 17.95 22.95 27.95 31.95
Tomato Sauce, Mozzarella Cheese, Italian Sausage, White Onions, Black Olives, Ricotta Cheese, and Marinated Tomatoes

NEW GARLICKY SPINACH & BACON 17.95 22.95 27.95 31.95
Ricotta Cheese, Mozzarella Cheese, Applewood Bacon, and Spicy Sautéed Garlicky Spinach, Topped with Housemade Garlic Chips

THE WORKS 18.95 23.95 28.95 32.95
Tomato Sauce, Mozzarella Cheese, Pepperoni, Canadian Bacon, Crumbled Italian Sausage, Bell Peppers, White Onions, Black Olives, Mushrooms, and Extra Mozzarella

THE MILANO 18.95 23.95 28.95 32.95
Tomato Sauce, Mozzarella, Thick-Cut Margherita Brand Pepperoni, Italian Fennel-Turkey Sausage, and Sautéed Truffle Mushrooms

BBQ CHICKEN 18.95 23.95 28.95 32.95
BBQ Sauce, Mozzarella, Chicken, Red Onions, Tomatoes, & Cilantro

PIZZA DIAVOLA** 18.95 23.95 28.95 32.95
Mozzarella Cheese, Spicy Italian Chicken Sausage, Roasted Peppers, Oven-Dried Tomatoes, and Basil Pesto Drizzle

CALABRIAN CHICKEN** 18.95 23.95 28.95 32.95
Mozzarella, Chicken, Applewood Bacon, Calabrian Pepper Pesto, Roasted Peppers, Sautéed Truffle Mushrooms, and Caramelized Red Onions, Topped with Fontina Cheese and Fresh Basil

CALZONE

Individual Serves 1-2 Medium Serves 2-3

C.Y.O. CALZONE Individual 16.95 Medium 26.95
“Create Your Own” Stuffed with Mozzarella and Ricotta with Choice of Two Traditional Toppings, Served with Marinara Sauce

TRADITIONAL CALZONE Individual 16.95 Medium 26.95
Stuffed with Sopressata Salami, Spicy Capicola Ham, Mozzarella, and Ricotta, Served with Side of Marinara Sauce

TRADITIONAL TOPPINGS

- VEGETABLES, ETC.**
Basil (Fresh)
Bell Peppers
Garlic (Chips)
Garlic (Fresh or Roasted)
Jalapeños
Mushrooms
Olives (Black)
Onions (Red or White)
Pepperoncini
Peppers (Banana or Cherry)
Peppers (Mixed)
Pineapple
Spinach (Fresh)
Tomatoes
- PROTEINS**
Anchovy
Canadian Bacon
Meatballs (Housemade)
Pepperoni
Salami (Genoa)
Sausage (Crumbled Italian)
- CHEESE**
Asiago
Mozzarella (Extra)

PREMIUM TOPPINGS

- VEGETABLES, ETC.**
Alfredo Sauce
Artichoke Hearts
Broccoli (Sautéed)
Eggplant (Non-Breaded)
Olives (Kalamata)
Pesto** (Basil)
Peppers (Roasted Red)
Spinach, Garlicky (Sautéed)
Tomatoes (Oven-Dried)
- PROTEINS**
Bacon (Applewood)
Chicken (Grilled)
Clams (Chopped)
Ham (Spicy Capicola)
Ham (Rosemary)
Pepperoni (Thick-Cut)
Prosciutto*
Sausage (Italian Fennel-Turkey)
Sausage (Italian Spicy Chicken)
Scallops* or Shrimp*
- CHEESE**
Feta (Greek)
Goat (Montrachet)
Gorgonzola
Ricotta (Polly-O)

*Double Toppings

**Contains Nuts

WINE

HOUSE		Glass /	½ Liter /	Carafe
1	Classic Sangria <i>A Secret Family Recipe, Choice of Red or White</i>	8.50	15.95	26.95
2	Vino Rosso San Antonio CA	7.95	14.95	24.95
3	Vino Bianco San Antonio CA	7.95	14.95	24.95

SPARKLING		Glass /	Bottle
5	Champagne Perdrier France	—	37.00
6	Prosecco Zonin Italy	—	36.00
7	Prosecco “Split” Zonin Italy	—	9.50
8	Stella Rosa Black or Peach Italy	9.25	36.00
9	Moscato Rosé Villa Alena Italy	9.25	36.00

WHITE & BLUSH		Glass /	Bottle
10	Riesling Maddalena Monterey	8.50	32.00
11	Moscato d’Asti Il Conte d’Alba Piemonte	9.50	36.00
13	Rosé Masi Masi dei Rosa Italy	8.95	34.00
15	Pinot Grigio Salmon Creek CA	8.50	32.00
16	Pinot Grigio Il Nido Veneto	8.95	34.00
18	Sauvignon Blanc J. Lohr “Flume Crossing” Central Coast	9.50	36.00
20	Chardonnay Salmon Creek CA	8.50	32.00
22	Chardonnay Kendall Jackson CA	10.50	40.00
23	Chardonnay Landmark “Overlook” CA	11.50	44.00
24	Chardonnay Raeburn Russian River Sonoma	12.95	49.00

CALIFORNIA REDS		Glass /	Bottle
41	Pinot Noir “Josh” by Joseph Carr Central Coast	10.50	41.00
42	Pinot Noir Meiomì CA	—	44.00
45	Merlot Salmon Creek CA	8.50	32.00
46	Merlot Maddalena Paso Robles	9.95	38.00
47	Merlot Freemark Abbey Napa	—	48.00
50	Cabernet Sauvignon Salmon Creek CA	8.50	32.00
51	Cabernet Sauvignon Maddalena Paso Robles	10.50	40.00
52	Cabernet Sauvignon Kendall Jackson CA	11.50	44.00
54	Cabernet Sauvignon Justin Paso Robles	—	50.00
58	Red Blend Bogle “Essentials” CA	10.25	39.00
59	Red Blend “Decoy” by Duckhorn Napa	—	47.00
60	Syrah J. Lohr Central Coast	9.50	35.00
66	Zinfandel Murphy-Goode “Liar’s Dice” CA	10.50	40.00

ITALIAN REDS		Glass /	Bottle
70	Montepulciano Quattro Mani Abruzzo	9.50	36.00
71	Frappato Firriato Sicily NEW	9.95	38.00
72	Chianti Classico San Felice Tuscany	10.50	40.00
73	Chianti Riserva San Felice “Il Grigio” Tuscany	12.50	48.00
75	Valpolicella Classico Zenato Veneto	—	39.00
76	Valpolicella Ripasso Speri Veneto	—	52.00
77	Barbera d’Asti Poderi Elia Piemonte	—	40.00
79	Rosso di Montalcino Piancornello Tuscany	—	58.00
82	Super Tuscan Castellani “Il Burchino” Tuscany	—	55.00
84	Amarone di Valpolicella Pasqua Veneto	—	78.00

BEER

DRAFT	BOTTLED / CAN
ANHEUSER-BUSCH BREWING	DOMESTIC
Lager - “Bud Light”	Coors Light 5.50 Blue Moon 6.50
Pint 6.95 22oz. 9.95 Pitcher 21.95	Michelob Ultra 5.75
LAST NAME BREWERY	CRAFT
Pale Ale - “Pomona Queen”	Golden Road Mango Cart 7.50
Pint 7.50 22oz. 10.50 Pitcher 23.95	Ballast Point Sculpin I.P.A. 8.50
PERONI	Firestone 805 Blonde 6.95
European Lager	IMPORTED
Pint 7.50 22oz. 10.50 Pitcher 23.95	Stella Artois 6.50 Corona 6.50
SEASONAL CRAFT BEER	Heineken 6.50 Modelo 6.50
Ask Your Server	Moretti 6.50
	NON-ALCOHOLIC
	Heineken “00” 6.50

Please Drink Responsibly!

SOFT BEVERAGES

ICED COFFEE Caramel or Mocha 6.45	MRS. ARNOLD PALMER Eddie’s Citrus Lemonade, Fresh Brewed Iced Tea, Torani Peach, and Sprig of Mint 6.25
EDDIE'S CITRUS LEMONADE Made Daily with Fresh Squeezed Lemons, Oranges, and Limes 4.75	SPARKLING WATER San Pellegrino
STRAWBERRY LEMONADE Eddie's Citrus Lemonade with Fresh Crushed Strawberries 5.50	Small 4.25 Large 7.25
ITALIAN SODA Choice of Flavor, Mixed with Cream & Topped with Whipped Cream 5.25	STILL WATER Fiji Small 4.25 Acqua Panna Large 7.25

12/7/20