



BAR MENU



House Wines by The Glass - \$5.00

Chardonnay- Sauvignon Blanc- White Zinfandel- Pinot Grigio- Cabernet Sauvignon
Merlot- Chianti

Premium Wines By The Glass

WHITE

Barone Fini Pinot Grigio, Trentino -	\$8.95
Directors Chardonnay, Sonoma, California -	\$9.95
Rodney Strong " Charlottes Home" Sauvignon Blanc, Napa, California -	\$9.95
Hahn Estate Pinot Gris, Washington State -	\$9.95
Hogue Riesling, Washington State -	\$9.95
Buissones Sancerre, Loire, France -	\$11.95
Louis Jadot Chardonnay, Burgundy, France -	\$12.95

Blush / Rose

Fleures De Prairie Rose, Provence -	\$10.95
Chateau Bonnet, Bordeaux Rose -	\$8.95

Red

Hahn Pinot Noir, Napa Valley, California -	\$10.95
Coppola Directors Pinot Noir, Sonoma, California -	\$13.95
Josh Cellars Cabernet Sauvignon, North Coast, California -	\$12.95
Raimat Cabernet Sauvignon, Costiers Del Segre, Spain -	\$9.95
Coppola Diamond Series Merlot, Sonoma, California -	\$9.95
Alamos Malbec, Mendoza, Argentina -	\$9.95
Antinori Peppoli Chianti Classico, Tuscany, Italy -	\$14.95
Pasqua Passimento Rosso, Romeo & Juliet, Italy -	\$10.95

Champagne & Sparkling - Splits

LaMarca , Processco, Italy -	\$9.95
Canella Prosecco , Italy -	\$9.95

Cocktails & Martini's

- Sicilian Lemon Drop** - Skyy Vodka,
Skyy Citrus Vodka , splash of
Lemoncello \$11
- Diamante Old Fashioned** - Knob
Creek bourbon, muddled orange,
cherry, brown sugar & orange bitters
served over ice \$11
- Pama Cosmo** - Skyy Vodka,
Pomegranate liqueur with lime and
triple sec \$10

- Caramel Appletini** - Van Goah
Dutch Caramel Vodka, apple liqueur,
splash of butterscotch schnapps \$10
- Diamond Martini** - Stoli Elite Vodka,
hand stuffed blue cheese olives \$13
- Vesper** - Hendrick's Gin & Skyy
Blood Orange Vodka with a splash
of Lillet Blanc, served over ice ... \$9
- Espresso Tini** - Kahlua, Skyy Vanilla
and shot of espresso served up with
a twist \$10

- South Beach Martini** - Malibu
Rum, Skyy Vanilla, shaken w/
pineapple juice and cherry \$10
- Honey Bee Manhattan** - Jack
Daniels Honey, sweet vermouth,
splash of cherry juice \$10
- Moscow Mule** - Stoli Vodka, Ginger
Beer, Lime, served in a copper mug
\$10
- Chocolate Tini** - Milk Chocolate
Liqueur, Skyy Vanilla Vodka, Kahlua
\$10



Grasshopper

White chocolate liqueur Skyy Vanilla Vodka, Crème De Menthe \$11





Appetizers

Bourbon BBQ Shrimp - Jumbo shrimp wrapped in bacon and char-broiled in a barbecue sauce \$12

Fried Calamari - Calamari and sliced cherry peppers lightly floured, fried, and complimented with a spicy marinara sauce \$10

Jumbo Shrimp Cocktail - Jumbo shrimp chilled over ice with a spicy cocktail sauce \$16

Meatballs Bolognese - House made meatballs served in a meat sauce with peas, topped with ricotta cheese \$8

Clam Casino - Spicy baked clams topped with chopped peppers, onions, celery, & crispy bacon \$9

Oysters on 1/2 Shell - East coast oysters served with a mignonette sauce 1.75ea

Imported Artichoke Hearts Romano - Imported Italian artichokes with stem stuffed with imported Italian Gorgonzola cheese wrapped in Prosciutto di Parma drizzled in our quattro formage sauce \$12

Mussels in Red or White or Diavolo - Mussels sautéed in marinara, white or diavolo \$9

Clams on 1/2 Shell (6) - Middle neck clams, house made cocktail sauce over crushed ice \$9

Escargot - Snails sautéed in a sherry garlic & oil & topped with imported Gruyere cheese in a casserole dish \$10

Jumbo Lump Crabmeat Imperial - Colossal Lump Crabmeat sautéed with peppers & spices \$14

Lobster St. Jacques - South African cold water lobster tail(1) sautéed in a cognac cream sauce served over mashed potatoes .. \$24

Pork and Figs - Pork Tenderloin sautéed with figs, brown sugar ... \$9

Salads & Soup

v Soup Du Jour - Homemade soup with a vegetarian option \$5

Jersey Tomato Salad - Large ripe heirloom tomatoes with Nueske applewood smoked bacon, Imported Italian gorgonzola cheese with capers, anchovies & basil topped with extra virgin olive oil, balsamic vinegar & Peter Luger sauce \$9

Burrata Salad - Burrata cheese, heirloom tomato, prosciutto, peppadew peppers, drizzled with a balsamic vinaigrette \$10

Caesar Salad - Chopped romaine, shaved parmigiana cheese tossed with caesar dressing, garlic crostini \$6

Chopped Antipasto for(1)or(2) - Romaine, heirloom tomatoes, onions, provolone, prosciutto, soppressata, pepperoncini, chopped egg, peppers, black olives, Italian Dressing \$10 / \$18

Add Chicken -\$4, Shrimp (2) \$7- Salmon \$8

Grilled Octopus Salad - Grilled octopus served with lemon olive oil, olives, celery over greens \$12

Panzanella Salad - Italian bread, tomato, red peppers, cucumber, basil, onion in a red wine vinaigrette \$8

Spinach Salad - Baby spinach leaves, hard boiled eggs, smoked bacon, mushrooms, topped with a sweet and sour dressing \$10

Charcuterie

Cheese Board - Taleggio D.O.P, goat cheese, gorgonzola D.O.P, pecorino romano, served with mustard, grapes, fig jam, crostini \$8

Imported Meat Board - Thin sliced prosciutto cotto, mortadella, soppressata served with crostini, fig jam olives, grapes \$10

Sampler Board

Combination of both meat and cheese accompanied with grapes, mustard, olives, fig jam, crostini \$9

Sandwiches

Italian Sausage - Homemade sausage with peppers, potatoes, onions on Italian bread \$10

Cases Pork Roll - Cases pork roll with American cheese on a brioche roll \$9

Chicken Wings - Crispy seasoned chicken wings tossed in a spicy buffalo sauce with a side of blue cheese \$11

Philly Cheese Steak - Sliced rib-eye steak topped with American cheese on Italian bread \$12

Filet Mignon - Prime Filet Mignon with mushrooms on Italian bread \$20

BLT - Bacon, lettuce, tomato on Italian bread \$9

Roast Pork - Succulent roast pork topped with provolone cheese & broccoli rabe on Italian bread ... \$11

Italian Hot Dog - Grilled hot dog topped with peppers potato, and onions on Italian bread \$9

Certified Angus Burger - Agnus ground beef topped with lettuce, tomato, onion, on a brioche roll 8oz \$11

Thin Crust Pizza

Margarita - Mozzarella cheese, plum tomato, basil, EVOO \$9

Clam - Clams, sautéed in garlic & oil with pepperoncini, orenego, parsley \$12

Salmon - Norwegian smoked salmon with marscarpone cheese, dill .. \$12

Caprese

Mozzarella cheese, sliced heirloom tomato, prosciutto, basil, EVOO \$11

