



L'ANTIPASTO

WILDFIRE CALAMARI * 15

— cherry peppers, onion, garlic —

CHESAPEAKE CRAB FRIES 16

— fresh cut idaho, lump crab, cheddar cheese,
old bay chipotle ranch —

BRUSCHETTA 13

— chopped tomato, grilled bread, kalamata
olives —

FRIED CALAMARI * 14

— semolina dusted —

BACON BLUE BRUSSELS SPROUTS 14

— maple bacon, blue cheese crumbles,
balsamic glaze —

SPITFIRE SHRIMP * 15

— served w/ spicy spitfire sauce —

FRITTO & ZUPPE

SOUP DU JOUR 5/7

— soup of the day —

FRIED PICKLES 8

— house made ranch —

ONION RINGS 8

— served with house marinara —

MOZZARELLA STICKS 8

— house marinara —

IDAHO POTATO 5

— fresh cut french fry —

CHEESEBALLS 8

— served with house made ranch —

INSALATA

Dressings: balsamic, house vinaigrette, ranch, caesar, blue cheese, honey mustard, poppyseed

HOUSE 11

— tuscan spring mix, carrot, cucumber, red cabbage, crouton, cheddar cheese, roma tomato —

PITTSBURGH SALAD * 17

— spring mix, fresh cut fries, cheddar cheese, tomato, onion, banana peppers, chicken breast —

HARVEST CHICKEN SALAD * 17

— craisins, candied pecans, green apples, chicken breast —

GREEK SHRIMP SALAD * 17

— gulf shrimp, bruschetta tomato, roasted chick peas, red onion, cucumber, feta cheese —

ADD-ONS: SALMON \$12, SIRLOIN \$15

DAL PIZZAIOLO

housemade with unbleached, unbromated flour & polish

14" THIN CRUST 14 — hand tossed - dough made fresh daily

MARGHERITA 16 — fresh mozzarella, basil, garlic, sauce

toppings \$2.50 each

Pepperoni	Banana Peppers
Sausage	Green Peppers
Bacon	Ram Onions
Mushrooms	Fried Onions
Tomatoes	Olives

20% gratuity added to parties of 6 or more

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses

HANDHELDS

served with fresh, daily cut fries

CHICKEN SANDWICH * 14

— lettuce, tomato, mayo —

BYO CHEESESTEAK * 15

— sliced ribeye - choice of toppings & cheese — fried or blackened - lettuce, tomato, old bay aioli —

BYOBURGER * 16

— choice of toppings & cheese —

GROUPER SANDWICH * 16

STEAKS & MAINS

served with starch and vegetable of day - locally sourced, hand-cut steaks

CAJUN SALMON * 27

— blackened, cajun alfredo linguine —

FILET MIGNON * 45

— 8oz, center cut, black angus —

CHEF'S CHOICE SIRLOIN * 19

— served with starch & vegetable —

MAPLE BOURBON SALMON * 27

— served with starch & vegetable —

14OZ RIBEYE STEAK * 42

— Black angus - center cut Delmonico —

BLACKENED GROUPER * 28

— cajun seasoned, seared - starch & vegetable —

PASTA

served with side salad & house bread - gluten free pasta available

PENNE ALLA ASTI 21

— guanciale, onion, vodka sauce — — local, all-natural chicken. served with broccoli & penne —

SPAGHETTI & HOUSE MEATBALL * 19

— daily fresh meatballs, house marinara —

THREE CHEESE RAVIOLI 19

— alfredo, house marinara or blush —

CHICKEN MARSALA * 23

— crimini mushroom, marsala wine sauce - linguine —

CHICKEN ALFREDO * 24

GNOCCHI SORRENTINA 23

— blush sauce, fresh mozzarella, basil —

NONNO'S LASAGNA * 24

— Veal & Beef —

CHICKEN PARMIGIANA * 21

— served with spaghetti & side salad —

TEMPTATIONS

TOASTED ALMOND TORTE 7 — amaretto cream, toasted almonds

TIRAMISU 7 — espresso, lady fingers, marscapone

CHEESECAKE 9 — homemade, weekly flavors

CHOCOLATE TUXEDO BOMB 9 — chocolate cake, vanilla & chocolate mousse

*ask us about hosting your private events,
off-site catering & take-out catering orders!*

*weddings
baby showers
life celebrations
rehearsal dinners
corporate events*

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