

FETTUCCINE WITH LEMON HERB CREAM

heavy cream, lemon juice & zest, fresh herbs, parmiggiano

add chicken breast 6

SPAGHETTI & MEATBALLS

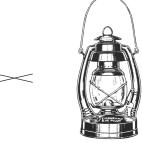
homemade beef meatballs and Nana's tomato sauce

18

without meatballs 13

SPICY SAUSAGE RIGATONI

red wine cream sauce, creamy gorgonzola, fennel, red pepper flakes





GREEK SALAD

romaine lettuce, grape tomato, cucumber, red onion, feta cheese, vinaigrette dressing

CAESAR SALAD

romaine lettuce, parmesan cheese, creamy caesar dressing, croutons

ARUGULA SALAD

arugula, grape tomato, glazed walnuts, craisins, apple, parmesan, olive oil, lemon juice

SALADE NIÇOISE *

romaine lightly tossed with a Dijon vinaigrette, served with a 4oz portion of pan seared tuna, haricots verts, hard boiled egg, steamed potato, marinated olives, grape tomatoes

TURKEY COBB SALAD

turkey breast, hard boiled egg, grape tomato, red onion, avocado, bacon, bleu cheese, red wine vinaigrette on a bed of greens

add chicken breast to any salad for \$6

──── SMALL PLATES

MARINATED OLIVES

fresh herbs, lemon, olive oil

CHARCUTERIE BOARD

chef's selection of salume, nuts, fruit, olives, jam, bread, crackers

CHEESE BOARD

chef's selection of cheeses, nuts, fruit, olives, jam, bread, crackers

CHARCUTERIE & CHEESE BOARD

BACON JAM FLATBREAD

house made bacon & onion jam, creamy gorgonzola, arugula, parmesan cheese

MEATBALL SLIDERS (3)

house made rolls, beef meatballs, Nana sauce, giardiniera peppers, provolone

HUMMUS PLATE

house made garlic hummus, olive oil, fresh parsley, housemade pita, marinated olives

AMERICAN FRIES 5 CHIPS 3 SIDE SALAD 5 CRISPY BRUSSELS SPROUTS 9

→ PANINI ←

fresh mozzarella, tomato, fresh basil, oil, salt & pepper grilled on rustic Italian 14

TUNA MELT

freshly made tuna salad, tomato, cheddar cheese, red onion, spring mix grilled on rustic Italian 15

THE GAMBINO

soppressata, capocollo, roasted red bell pepper, giardiniera, mayonnaise, provolone on rustic Italian

→ PIZZAS →

individual 12" pizza with tangy house made tomato sauce and shredded mozzarella unless otherwise noted *gluten free crust is available for an additional \$3

APERITIVO

BEVERAGES

SAN PELLIGRINO green glass 250ml SAN PELLIGRINO SODAS 12oz can MADE IN MEXICO SODAS 355ml selection varies BREWED ICED TEA

SODAS ON THE GUN 4 COLA LEMON LIME TONIC GINGER BEER GRAPEFRUIT DIET COKE CLUB SODA LEMONADE CRANBERRY JUICE

All items are subject to availability & price changes. Please accept our apologies for any products not in stock, we strive to provide the best and freshest ingredients and will not substitute inferior products.

CHEESE & SAUCE 13

MARGHERITA

fresh mozzarella, fresh basil oil, tomato sauce, salt & pepper 17

BBQ CHICKEN PIZZA

chicken breast, BBQ sauce, shredded mozzarella, cilantro, red onion 17

SPICY SAUSAGE, MUSHROOM & ONION

Italian sausage, sliced mushrooms, red onion, red pepper flakes 18

FANNULLONE

sausage, pepperoni, mushroom, bell pepper, red onion, kalamata olives

BUILD YOUR OWN

choose your favorite toppings starts at 13

MUSHROOM & OLIVE

sliced mushrooms, diced kalamata olives, fresh rosemary 15

SALUMI

soppressata, spicy capocollo, giardiniera peppers, arugula, shaved parmiggiano

FUNGHI

garlic cream sauce, crimini mushrooms, fontina cheese, caramelized onion, basil oil

DIAVOLA

pepperoni, basil oil, hot peppers, red pepper flakes, caramelized onion



----- SANDWICHES ←

CHICKEN CAESAR FOCACCIA

chicken breast, parmesan cheese, creamy Caesar dressing, tomato, iceberg lettuce on a freshly baked focaccia 15

THE PRITZLAFF*

roast beef, caramelized onion, bleu cheese, mayonnaise, roasted mushroom toasted in the oven on a sub roll

MEATBALL HOAGIE

homemade beef meatballs in Nana's sauce, provolone cheese on a freshly baked sub roll

*CONSUMING RAW OR UNDERCOOKED MEATS. POULTRY AND SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS





EAT





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SINCE 2019 PRITZLAFF









