

## Appetizers

### Homemade Meatballs - 8

Our homemade meatballs are served with Marinara sauce and a side of garlic bread

### Eggplant Involtni - 11

Sliced eggplant stuffed with our Sicilian seasoned ricotta cheese on a bed of Marinara sauce

### Fried Calamari - 12

Hand-breaded calamari tossed in sea salt and served with spicy marinara

### Clams - 13

Fresh little neck clams steamed in lemon juice, extra virgin olive oil, garlic, onions, tomatoes, fresh herbs, and white wine

### Fried Cheese Ravioli - 10

Sweet onions and cream sauce with ravioli

### Garlic Shrimp Crostini - 13

Sauteed shrimp with onions, tomatoes, olive oil, white wine, garlic, and fresh herbs served with crostini bread

### Baked Crab Dip - Market Price

Lump crab, crostini bread, and fresh herbs

### Bruschetta - 10

Toasted homemade Italian bread topped with chopped tomatoes, garlic, basil, onions, and extra virgin olive oil

### Prosciutto Mozzarella Crostini - 12

Toasted homemade Italian bread topped with prosciutto and fresh mozzarella melted on top, then drizzled with sage butter

## Soups & Salads

Dressings: Ranch, Blue Cheese, Greek, Caesar, House (Balsamic Vinaigrette), Italian, Pepper Parmesan, Raspberry Vinaigrette, Lemon Vinaigrette, Honey Cider, Honey Dijon, and Pete's Secret!

### Soup of the Day Cup - 3 / Bowl - 5

Soup made in-house!

### House Garden Salad Side - 3 / Full - 8

Mixed greens, carrots, cucumbers, cherry tomatoes, red onion, and house-baked croutons

### Caesar Salad Side - 5 / Full - 8

Romaine lettuce, parmesan cheese, and house-baked croutons

### Caprese Salad Side - 7 / Full - 12

Sliced tomatoes, fresh mozzarella, and basil drizzled with a rich balsamic glaze

### Mediterranean Salad - 12

Romaine lettuce, roasted red peppers, pepperoncini, olives, feta cheese, and tomatoes

### Arugula and Pear Salad - 12

Pecorino cheese, arugula, pears, and toasted almonds with a creamy honey cider dressing

### Spinach & Apple Salad - 12

Apples, grapes, toasted walnuts, and blue cheese crumbles tossed with spinach, lettuce, and honey cider dressing

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## Pizza

All dinner pizzas are 10"

### Traditional - 11.50

Pizza sauce, mozzarella cheese, and a thin crust

Pairs with: #115 Pinot Grigio, Apostoli - 9

### White - 11.50

Garlic olive oil blend, parsley, and mozzarella cheese

Pairs with: #127 Chardonnay, Iron Reserve - 11

### Mediterranean - 15

Spinach, feta cheese, olives, roasted red peppers, olive oil, and mozzarella cheese

Pairs with: #112 Sauvignon Blanc Brancott - 9.50

### Vegetarian - 14.50

Traditional base with green peppers, onions, mushrooms, and mozzarella cheese

Pairs with: #115 Pinot Grigio, Apostoli - 9

### Arugula, Prosciutto, Pecorino - 15

White pizza with mozzarella cheese and prosciutto topped with fresh arugula and shaved pecorino cheese

Pairs with: #126 Chardonnay, Rodney Strong - 11

### Margherita - 13

Sliced tomatoes, fresh mozzarella, basil, and olive oil

Pairs with: #120 Moscato, Chiarle - 9

### Four Cheese - 13

Mozzarella, provolone, parmesan, and romano cheese

Pairs with: #115 Pinot Grigio, Apostoli - 9

### Old World - 11.50

Provolone cheese topped with pizza sauce and sprinkled with romano cheese and oregano

Pairs with: #140 Chianti, Dorati - 9

### Meat Lovers - 15

Pepperoni, ham, sausage, ground beef, tomato sauce, and mozzarella cheese

Pairs with: #148 Nero D'Avola, Tonnino - 9

### Buffalo Chicken - 15

Grilled chicken, buffalo hot sauce, mozzarella cheese, and ranch or blue cheese on top

Pairs with: #121 Riesling, Chateau Ste Michelle - 9

### Woodsman - 15

Sausage, prosciutto, pepperoni, olives, mushrooms, red peppers, and mozzarella cheese with pizza sauce

Pairs with: #166 Valpolicella, Corte de SoL - 14

### Toscana Flatbread - 16

Grilled chicken, roasted red peppers, kalamata olives, extra virgin olive oil, fresh garlic, fresh basil, and our special blended sauce on top

Pairs with: #148 Nero D'Avola, Tonnino - 9

### BBQ Chicken Flatbread - 16

Grilled chicken tossed in barbeque sauce with mozzarella cheese, red onions, and bacon

Pairs with: #136 Pinot Noir, Italo Cescon - 9

Toppings: Extra Cheese, Sausage, Mushrooms, Onion, Green Peppers, Roasted Red Peppers, Black Olives, Broccoli, Spinach,  
Ham, Tomatoes, Pineapple, Fresh Garlic, Anchovies, Feta, Basil - \$1 Each  
Fresh Mozzarella, Ricotta, Pepperoni - \$1.50 Each  
Bacon - \$2 Each  
Prosciutto, Ground Beef, Meatball, Chicken, Chopped Steak - \$2.50 Each

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## Pasta Entrees

Enjoy our homemade entrees with a specially paired fine wine by glass or bottle ;)

### Three Cheese Ravioli - 19

Ravioli stuffed with ricotta, parmesan, and mozzarella cheese with marinara

**Pairs with: #148 Nero D'Avola, Tonnino - 9**

Add: Chicken - 5 Shrimp - 8 Steak - 10 Salmon - 12

### Anna Maria's Lasagna - 20

Fresh homemade pasta layered with beef, sausage, pancetta, ricotta, parmesan, and homemade mozzarella topped with our bolognese sauce

**Pairs with: #136 Pinot Noir, Italo Cescon - 9**

### Pappardelle Bolognese - 20

Pappardelle pasta and bolognese sauce

**Pairs with: #140 Chianti, Dorati - 9**

### Italian Sampler - 28

A portion of lasagna, fettuccine alfredo, and chicken parmesan

**Pairs with: #140 Chianti, Dorati - 9**

### Grilled Gnocchi - 25

Grilled gnocchi, sweet sausage, peas, tomatoes, sun-dried tomatoes, onions, spinach, and a cream sauce

**Pairs with: #127 Chardonnay, Iron Reserve**

### Pete's Penne - 22

Roasted chicken, mushrooms, onions, and a marsala cream sauce tossed with penne pasta

**Pairs with: #114 Pinot Grigio, Apostoli - 9**

### Baked Penne - 21

Fresh penne pasta baked with sliced meatballs, ricotta, parmesan, and mozzarella cheese with marinara sauce and topped with melted mozzarella

**Pairs with: #136 Pinot Noir, Italo Cescon - 9**

### Nonno Vincenzo Sausage and Peppers - 22

Homemade sweet or spicy sausage with peppers and onions in marinara over penne pasta

**Pairs with: #148 Nero D'Avola, Tonnino - 9**

### Penne Vodka - 19

Tomatoes, peas, onions, garlic, and a creamy vodka sauce tossed in penne pasta

**Pairs with: #126 Chardonnay, Rodney Strong - 11**

Add: Chicken - 5 Shrimp - 8 Steak - 10 Salmon - 12

### Butternut Squash Ravioli with Sage Butter - 28

Homemade butternut squash ravioli sauteed in brown butter and sage

**Pairs with: #126 Chardonnay, Rodney Strong - 11**

### Butternut Squash Ravioli with Frangelico Cream Sauce - 30

Prosciutto, dried figs, onions, and toasted walnuts in a Frangelico cream sauce served over butternut squash ravioli

**Pairs with: #121 Riesling, Chateau Ste Michelle - 9**

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## Parmesan, Steak, Chicken, and Veal

### Eggplant Parmesan - 20

Hand-breaded eggplant, marinara sauce, and mozzarella cheese served with a side of spaghetti

Pairs with: #203 Malbec, Alamos - 9

### Parmesan, Chicken or Veal - 22 / 26

Hand-breaded chicken or veal with marinara and mozzarella cheese served with a side of spaghetti

Pairs with: #140 Chianti, Dorati - 9

### Piccata, Chicken or Veal - 22 / 26

Rich lemon white wine sauce with capers over risotto

Pairs with: #120 Moscato, Chiarle - 9

### Marsala, Chicken or Veal - 22 / 26

Rich Marsala wine sauce with mushrooms over risotto

Pairs with: #114 Pinot Grigio, Apostoli - 12

### Chicken & Penne - 22

Grilled chicken, spinach, sun-dried tomatoes, onions, sliced tomatoes, garlic, mushrooms, and olive oil

Pairs with: #115 Pinot Grigio, Apostoli - 9

### Steak & Blue Cheese Alfredo - 24

Grilled tenderloin steak tips and mushrooms over fettuccine and tossed with creamy alfredo sauce

Pairs with: #157 Cabernet Sauvignon, Federalist - 12

### Vince's Chicken Fettuccine Alfredo - 22

Grilled chicken breast over fettuccine in a creamy alfredo sauce

Pairs with: #112 Sauvignon Blanc, Brancott - 9.50

## Seafood



### Lobster Ravioli - 32

Shrimp, corn, onions, and prosciutto tossed in a creamy marsala sauce over lobster filled raviolis

Pairs with: #115 Pinot Grigio, Apostoli - 9

### Linguini & Clams - 24

White or Red sauce, fresh clams, tomatoes, onions, garlic, and fresh herbs

White sauce pairs with: #115 Pinot Grigio, Apostoli - 9

Red sauce pairs with: #140 Chianti, Dorati - 11

### Crab Tortellini - Market Price

Fresh cheese tortellini tossed with lump crab and peas in parmesan cream

Pairs with: #121 Riesling, Chateau Ste Michelle - 9

### Grilled North Atlantic Salmon & Spinach Risotto - 23

Fresh grilled North Atlantic salmon with sun dried tomato butter on top of the spinach risotto

Pairs with: #126 Chardonnay, Rodney Strong - 11

### Garlic Shrimp Pasta - 24

Shrimp, roasted garlic, onions, tomatoes, white wine, and fresh herbs tossed in linguini pasta

Pairs with: #126 Chardonnay, Rodney Strong - 11

### Linguini with Spicy Crab - 32

Crab meat, spicy marinara and fresh herbs served over linguini pasta

Pairs with: #120 Moscato, Chiarle - 9

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## Signature Cocktails

### Bellini - 10

Prosecco and peach puree

### Old Fashioned - 10

Bourbon, simple syrup, muddled fruits and bitters

### Moscow Mule - 10

Vodka, ginger beer, and lime juice

### Sicilian Cosmo - 11

Raspberry and blood orange vodka, lime juice, and cranberry juice

### Negroni - 11

Gin, Campari, and sweet vermouth

### Raspberry Lemonade - 10

Raspberry Vodka, simple syrup, and lemonade

### Juicy Pear - 10

Pear vodka, simple syrup, and pineapple juice

### White Chocolate Raspberry Martini - 11

White Chocolate liqueur, raspberry vodka, and chocolate syrup

### Espresso Martini - 11

Espresso, vanilla vodka, and Kahlua

### Villar Perosa - 11

Gin, elderflower liqueur, grapefruit juice, and prosecco

### Rum Swizzle - 10

Rum, lime, cranberry, orange, and pineapple juices

### Apple Pie Martini - 11

Apple vodka, Vanilla Vodka, and simple syrup

### Pumpkin White Russian - 11

Pumpkin Vodka, Cream, and Kahula

### Pesca Old Fashioned - 11

Knob Creek rye bourbon, peach puree, and bitters

### Sorrentos Sangria - 11

Red wine, fruits, Triple Sec, ginger liqueur, and Sprite

### Moscato Sangria - 11

Peach vodka, white wine, Triple Sec, fruits, and Sprite

### Italian Margherita - 11

Tequila, Triple Sec, Amaretto, lime juice, and sours mix

### Blood Orange Margarita - 11

Tequila, blood orange vodka, lime juice, and sours mix

### Cranberry Margarita - 11

Tequila, cranberry juice, Triple Sec, and lime juice

## Beverages & Beers

### Soft Drinks:

Coke, Diet Coke, Cherry Coke, Sprite, Ginger Ale, and Root Beer - 2

### Hot Drinks:

Regular & Decaffeinated Coffee - 2

Espresso - 3      Double Espresso - 5.50

Hot Tea - 2.50

### Cold Drinks:

Milk, Chocolate Milk, Iced Tea, and San Pellegrino - 2.50

Flavored Iced Tea and Lemonade - 3

### Draft Beer:

Miller Lite, Yuengling Lager - 4/5.50 (14oz or 22oz)

Sam Adams Seasonal, Troegs Perpetual, Troegs Seasonal,

Shock Top, Mango Cart - 5.50/7 (14oz or 22oz)

Stella Artois - 6.50 (16oz)

### Bottled Beer & Can Beverages: 3.50 ~ 7

Heineken, Yuengling, Miller Lite, Coors Lite, Bud Light, Modelo Negro, Modelo Especial, Corona Extra, Corona Premier, Blue



Moon, Stella Artois, Peroni, Guinness, Stella Zero (Non-Alc)  
 Angry Orchard (Gluten Reduced)  
 GF Vodka Seltzers : Black cherry or cucumber lemon mint  
 GF Non Carbonated Drinks: Surfside Arnold Palmer Vodka or  
 Surfside Lemonade Vodka

## House Wine

### By the Glass 8

Pinot Grigio, Albertoni, California  
 Chardonnay, Albertoni, California  
 White Zinfandel, Albertoni, California  
 Merlot, Albertoni, California  
 Cabernet Sauvignon, Albertoni, California

### Sparkling Wine

103 - Prosecco, Ca Sisa, Veneto, Italy 10 / 38  
 104 - Prosecco, Italo Cescon Vintage, Veneto, Italy 42

### White/Rose Wine

#### Light-Bodied & Sweet

120 - Moscato, Chiarle, Piemonte, Italy 9 / 34  
 121 - Riesling, Chateau Ste Michelle,  
 Columbia Valley, WA 9 / 34

#### Light-Bodied & Dry

112 - Sauvignon Blanc, Brancott, Marlborough,  
 New Zealand 9.50 / 36  
 114 - Pinot Grigio, Santi, "Sortesele",  
 Veneto, Italy 12 / 44  
 115 - Pinot Grigio, Apostoli, Veneto, Italy 9 / 34  
 125 - Pinot Nero Rosé, Cantine Francesco Montagna,  
 Lombardy, Italy 9 / 34

#### Medium-Bodied & Dry

126 - Chardonnay, Rodney Strong, California 11 / 42  
 127 - Chardonnay, Iron Side "Reserve",  
 Sonoma County, CA 11 / 40

## Red Wine

### Light-Bodied & Sweet

156 - Red Blend, Tres Buhis "Nocturna", Spain 9 / 34

### Light-Bodied & Dry

136 - Pinot Noir, Italo Cescon, Veneto Italy 9 / 34  
 137 - Pinot Noir, Row 503, Willamette Valley,  
 Oregon 12 / 44

### Medium-Bodied & Dry

140 - Chianti DOCG, Trambusti "Dorati",  
 Tuscany, Italy 9 / 34  
 141 - Zinfandel, 90+ Cellars, California 9 / 34  
 148 - Nero D' Avola, Tonnino, Sicily, Italy 9 / 34  
 154 - Montepulciano d' Abruzzo, Terre dei Nobili,  
 Abruzzo, Italy 34  
 155 - Chianti Classico, Terra di Seta, Tuscany, Italy 56  
 162 - Barbera d' Alba, Diego Pressenda, Piemonte,  
 Italy 52  
 163 - Merlot, Tonnino, Sicily, Italy 9 / 34  
 203 - Malbec, Alamos, Mendoza, Argentina 9 / 32

### Full-Bodied & Dry

150 - Amarone, Ca della Scala "Pianissimo", Veneto,  
 Italy 85  
 151 - Barolo "Barbadelchi", Diego Pressenda Piedmont,  
 Italy 85  
 152 - Barolo DOCG, Raneiri, Piemonte, Italy 94  
 153 - Brunello di Montalcino, Serbolino, Tuscany, Italy 82  
 157 - Cabernet Sauvignon, The Federalist,  
 California 12 / 44  
 158 - Cabernet Sauvignon, Stemmari, Sicily, Italy 9 / 34  
 160 - Red Blend, Iron Side "Bourbon Barrel Aged",  
 California 12 / 44  
 161 - Cabernet Sauvignon, Magic Door,  
 Napa Valley, CA 74  
 164 - Super Tuscan, Sentimento, Tuscany, Italy 12 / 44  
 166 - Ripasso de Valpolicella, Corte del SoL,  
 Veneto, Italy 14 / 52  
 202 - Giaramano, Primitivo, Sava, Italy 14 / 52



