

Good To GoTM

ITALIAN & AMERICAN
COMFORT FOOD

Welcome to Good to Go Restaurant

Our basic principle at Good To Go, is from the moment you walk through the door, you are our guest. From the first greeting to the last goodbye, our staff will do everything possible to make you feel at home.

The concept of our restaurant is to provide comfort food in a modern atmosphere with warm, friendly service. When it comes to food, we have but one slogan: "Good To Go But Better To Stay".

Our chefs take pride in preparing quality dishes to enjoy here or in your home. Whether its our seafood, meat, poultry or vegetables, only fresh quality ingredients combined with family tradition comes out of our kitchen. Each day we start fresh by chopping, slicing and stirring our way to homemade soups, sauces and dressings.

At Good To Go superior quality and friendly service is more than a tradition - its our passion every day. It's our pleasure to serve you and we thank you for choosing to dine with us.

Gift Certificates
And Private Function
Rooms Available

www.Good2GoRestaurant.com

Before Placing Your Order, Please Inform Your Server
If a Person In Your Party Has a Food Allergy and
We Will Be Delighted to Accommodate You.

HOT APPETIZERS

Calamari Fra Diavolo Our Fried Calamari Sautéed with Hot & Sweet Vinegar Peppers in Our Marinara Sauce	11.95	Baked Clams Chopped and Served in a Garlic Wine Sauce	9.95
Mussels or Clams Italiano New Zealand Mussels or Little Neck Clams Served in a Garlic Wine Broth or Plum Tomato Sauce	10.95	BBQ Shrimp Jumbo Shrimp Wrapped in Bacon Served in a Sweet BBQ Sauce	12.50
Fried Zucchini Lightly Breaded and Fried	7.95	Fritto Sampler Fried Ravioli, Fried Calamari, Mozzarella in Carozza and Fried Rigatoni. Served with Marinara and Alla Vodka Dipping Sauces	14.50
Eggplant Rollantine Rolled with Ricotta and Lightly Baked with Marinara and Mozzarella	9.95	Garlic Bread A Full Loaf of Italian Bread Baked with a Garlic Butter Spread	4.00
Clams Casino Little Neck Clams with Bacon, Vinegar Peppers and Italian Herbs	12.50	Fried Calamari Lightly Fried in Our Chef's Special Batter and Served with Marinara Sauce	10.95
Beef Skewers Marinated Steak Skewers Flame Grilled and Served Over a Pineapple Bruschetta	12.00	Italian Tasting Platter (Serves 2) Three Italian Favorites: Baked Clams, Fried Calamari and Stuffed Shrimp	15.50
Warm Artichoke and Spinach Dip Served in a Tortilla Bowl with Crispy Chips	8.50	American Tasting Platter (Serves 2) Combination of Steak Stroganoff, Baby Back Ribs and Traditional Buffalo Wings	15.50
Old Fashioned Rice Balls Homemade Rice Balls Made with an Italian Cheese Blend then Lightly Breaded and Fried. Topped with Mozzarella and Marinara	6.95	Mozzarella En Carozza Breaded Italian Grilled Cheese Served with Marinara Dipping Sauce	8.50
Sliders Our Miniature Homemade Burgers with Cheddar Cheese and Crispy Onion Swirls Served on Tasty Focaccia	8.95	Traditional Wings Your Choice of Buffalo, Barbeque or Teriyaki Sauce with Homemade Blue Cheese and Celery	8.95
Blackened Chicken Quesadilla A Blend of Cajun Chicken, Crispy Bacon and Cheddar Cheese, Complemented with Sour Cream Add Guacamole for \$3.00 additional	8.50	Babyback BBQ Ribs Half-Rack of Danish Pork Ribs Grilled to Perfection with our Signature Barbeque Sauce	9.50
Potato Croquettes Deep Fried Mashed Potato topped with Mozzarella and Brown Gravy	6.95	Seafood Stuffed Shrimp Stuffed with Mixed Seafood Served Scampi Style	11.95
Fried Rigatoni Stuffed with Ricotta & Mozzarella and Served with Vodka Dipping Sauce	8.50	Crab Cakes Two Crab Cakes Golden Fried with Sweet Lump Crab Meat and Topped with Sliced Avocado	12.50
Chicken Tenders Boneless Breaded Chicken Served with Waffle Fries & Honey Mustard	7.50	Coconut Shrimp Jumbo Shrimp covered with Coconut Flakes Served over an Avocado Bruschetta	10.95
Fried Ravioli Breaded Cheese Ravioli Baked Until Golden in Our Pizza Oven and Served with Marinara Dipping Sauce	7.50	Teriyaki Calamari Sautéed in our Teriyaki Sauce with Baby Spinach and Sweet Onions	11.95
Steak Stroganoff Served in a Creamy Gorgonzola Sauce with Crostini Toast	12.50		

COLD APPETIZERS

Cold Antipasto Sweet Sopressata, Olives, Prosciutto, Homemade Fresh Mozzarella and Parmigiana Reggiano with Fire Roasted Peppers	10.95	Grilled Vegetable Platter Zucchini, Eggplant, Portobello Mushrooms and Roasted Peppers with a Balsamic Glaze	8.50
Tomato Bruschetta Grilled Crostini Topped with Plum Tomatoes, Fresh Basil, Garlic & Extra Virgin Olive Oil Add Gorgonzola for \$3.00 additional	7.95	Clams in the Half Shell One Half Dozen of Little Neck Clams	8.00
		Shrimp Cocktail Jumbo Shrimp with Cocktail Sauce	9.95

SOUPS

4.95
Chicken Noodle • Seafood Bisque • Pasta Fagioli
Soup of the Day

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

SANDWICHES & BURGERS

All served with French Fries

Add \$3.00 for Sweet Potato Fries or Garlic Mashed Potatoes

Chicken and Spinach Flatbread With Baby Spinach and Fresh Mozzarella	9.95	Filet Mignon Baguette Grilled with Mushrooms, Onions and Topped with Fresh Mozzarella	13.95
Sausage & Rabe Flatbread With Broccoli Rabe, Fresh Mozzarella and Sweet Sausage	9.95	Fresh Ground Beef Burger	9.95
Grilled Chicken Breast Flatbread With Fresh Mozzarella, Tomato and Basil Spread	9.95	Veggie Burger	9.95
Smoked Turkey Breast Flatbread With Bacon & Cheddar Cheese	9.95	Fresh Ground Turkey Burger	9.95
Portobello Mushroom Flatbread With Roasted Garlic, Fresh Mozzarella, Carmelized Onions & Fresh Basil Spread	9.95	ADD TO ANY SANDWICH OR BURGER 1.00 ea. American • Cheddar • Swiss • Gorgonzola Fresh Mozzarella • Crisp Bacon Portobello Mushroom Caps • Crispy Onion Swirls Guacamole \$3 Additional	
Good to Go Baguette Grilled Skirt Steak in a Jack Daniels Cream Sauce Topped with Crispy Onions	12.95		
Fire Roasted Eggplant Flatbread With Fresh Mozzarella, Provolone and Basil Spread	9.95		

SALADS

Pesto Salmon Salad Basil Pesto Grilled Salmon Served over Field Greens with Grilled Yellow & Green Zucchini, Roasted Peppers and Shredded Carrots	13.95	Caprese Salad Our Homemade Fresh Mozzarella, Roasted Peppers, Fresh Basil & Olive Oil	8.95
Grilled Vegetable Salad Roasted Eggplant, Yellow and Green Zucchini, Grilled Carrots and Fire Roasted Peppers over Field Greens	9.95	Goat Cheese Salad Goat Cheese, Cranberries and Mandarin Oranges over Mixed Greens	8.95
Crab Meat & Avocado Salad Grilled Shrimp, Jumbo Lump Crabmeat, Avocado, Roasted Peppers and Blue Cheese Crumbled Over Field Greens	13.95	Avocado Salad Mixed Greens topped with Slices of Avocado, Roasted Peppers, Cherry Tomatoes with Fresh Herbs	8.95
Sliced Skirt Steak Salad Mixed Greens, Gorgonzola Cheese and Cranberries, Topped with Flamed Grilled Skirt Steak	13.95	Baby Spinach Salad Glazed Pecans, Sliced Pears and Gorgonzola Cheese	8.95
Chopped Cucumber Salad Chopped Greens with Grape Tomatoes, Fire Roasted Peppers, Red Onions, Crumbled Feta and Cucumbers	8.95	Italian Cobb Salad Flamed Grilled Shrimp, Bacon, Grape Tomatoes, Avocado and Gorgonzola Crumbles Served Over Chopped Romaine Lettuce	13.95
Classic Salad Mixed Greens, Tomato, Cucumber, Peppers & Red Onions	6.95	Complements: Grilled or Cajun Salmon 5.00 Grilled or Cajun Chicken 3.00 Grilled Skirt Steak or Grilled Shrimp 5.00 Crumbled Gorgonzola or Crispy Bacon 2.00	
Caesar Salad Romaine Lettuce, Croutons and Shaved Parmigiana Cheese	7.95	Homemade Dressings: • Balsamic Vinaigrette • Caesar • Italian • Balsamic Vinegar & Oil • Raspberry Vinaigrette • Blue Cheese	
Festive Salad Mixed Greens, Mandarin Oranges, Cranberries, Candied Walnuts, Sliced Apple & Gorgonzola Cheese	8.95		

KIDS

Spaghetti and Meatballs	5.95	Chicken Fingers and French Fries	5.95
Mozzarella Sticks	5.95	Penne with Butter	5.95
Mini Pizza	8.95	Focaccia Grilled Cheese	6.95

PASTA

Try Our Multigrain Wheat or Gluten Free Pasta with Any Dish Add \$2.00

Linguini Jambalaya Spicy Cajun Sauce with Grilled Chicken, Shrimp, Zucchini and Plum Tomatoes	16.95	Cheese Ravioli Jumbo Cheese Ravioli with Tomato Sauce or Alla Vodka Sauce	12.95
Linguini Mixed Seafood Shrimp, Clams, Mussels and Calamari in a Plum Tomato and Basil Sauce	17.95	Rigatoni Skirt Steak and Spinach Sliced Skirt Steak and Wilted Baby Spinach in a Garlic and Olive Oil Sauce	15.95
Orecchiette with Broccoli Rabe Hat Shaped Pasta with Ground Sausage, Broccoli Rabe Sauteed with Garlic and Olive Oil	16.95	Fettucini Alfredo Cream, Butter, Egg Yolk and Parmigiana Cheese with Grilled Chicken	13.95
Baked Macaroni and Cheese Fusilli Pasta Topped with an Array of Italian Cheeses and Toasted Breadcrumbs	13.50	Penne Alla Vodka With Bacon & Onions in a Pink Cream Sauce	12.95
Fried Ravioli Carbonara Golden Fried Ravioli Served in a Bacon, Onion and Parmigiana Cheese Cream Sauce	14.95	Rigatoni Filetto Prosciutto and Sweet Onions in a Plum Tomato Sauce	13.95
Penne Gorgonzola Tender Steak, Baby Spinach, and Penne Pasta Tossed in a Gorgonzola Cheese Cream Sauce	15.95	Linguini with Clam Sauce Tender Sweet Little Neck and Chopped Clams in a Garlic, Parsley & Mixed Herbs or Marinara Sauce	14.95
Fettucine Tri Color Grilled Shrimp, Broccoli Rabe and Grape Tomatoes Served over Fettuccine in a Garlic Pesto Sauce	16.95	Lobster Ravioli Served in a Sherry Cream Sauce with Baby Spinach and bits of Shrimp	15.95
Spaghetti Marinara Served in our Tomato Basil Marinara Sauce, Topped with Lightly Baked Homemade Fresh Mozzarella	11.50	Whole Wheat Penne Primavera Served with Mixed Garden Vegetables Sauteed in Your Choice of Garlic & Olive Oil, Marinara or Garlic Cream Sauce	12.95
Spaghetti Bolognese Homestyle Meat Sauce with a Touch of Cream	12.95	Jumbo Rigatoni Alla Vodka Homemade Rigatoni Stuffed with Ricotta and Mozzarella in our Vodka Sauce	13.95
Rigatoni Homestyle Served with Italian Style Meatballs, Sweet Sausage in a Hearty Tomato Sauce	12.95	Linguini with Shrimp Sauce Sauteed Shrimp Served in a Garlic White Wine Scampi or Marinara Sauce	14.50
Rigatoni Chicken and Broccoli Sliced Chicken & Broccoli in Your Choice of a Garlic Cream, Marinara or Garlic & Olive Oil Sauce Add Shrimp for \$3.00 additional	13.95	Ravioli Portobello Jumbo Cheese Ravioli with Portobello Mushrooms in a Brandy Cream Sauce	13.50
Old Fashioned Baked Ziti With Ricotta, Mozzarella & Tomato Sauce	13.95	Lasagna Rustica Layered with Meatballs, Sausage, Ricotta and Mozzarella	12.95
		Seafood Duo Stuffed Shrimp & Seafood Clams Served over Linguini Scampi Style	16.95

PIZZA

	12 INCH	16 INCH
Traditional Bronx Style Pizza	9.95	14.95
Margarita Fresh Mozzarella, Marinara and Fresh Basil	10.95	15.95
White Ricotta & Fresh Mozzarella	10.95	15.95
Chicken Parmigiana Pizza Our Bronx Style Pizza Topped with Chicken Cutlet	11.95	18.95
Sweet Italian Sausage Pizza Sweet Italian Sausage, Ricotta Cheese, Homemade Tomato Sauce and Melted Mozzarella Cheese	11.95	18.95
Vegetarian Pizza Zucchini, Portobello Mushrooms, Red Onions and Roasted Peppers	10.95	15.95

ENTREES

All entrees served with side salad or penne pasta

Chicken or Veal Sorrentino 15.50/17.50

Layered with Breaded Eggplant, Prosciutto, Homemade Fresh Mozzarella and Roasted Peppers, Served in a Marsala Wine and Plum Tomato Sauce

Mama's Meatloaf 14.50

With Garlic Mashed Potatoes and Green Beans in a Mushroom Gravy

Chicken Oreganata 15.50

Oven Roasted with Oreganata Seasonings Served with Crispy Potato, Onions, Roasted Peppers and Broccoli

Grilled Chilean Sea Bass 22.50

Served with French Beans, Mashed Potato in a White Wine and Fresh Tomato Lemon Sauce with Capers

Pork Loin Balsamico 16.50

Boneless Pork Loin with Cherry Tomatoes, Red Onions and Crispy Potato in a Balsamic Vinegar Sauce

Shake and Bake Pork Chop 18.50

Breaded Centercut Pork Chop, Vinegar Peppers, Crispy Potatoes in a Garlic Rosemary Sauce

Beef Short Ribs 23.50

Braised and Slowly Cooked for Hours, Served with Garlic Mashed Potatoes and String Beans

Eggplant Parmigiana or Rollantine 12.50/14.50

Breaded and Lightly Fried Topped with Homemade Tomato Sauce and Mozzarella

Chicken or Veal Cutlet Parmigiana 14.50/16.95

Breaded and Lightly Fried Topped with Homemade Tomato Sauce and Mozzarella

Pan Seared Chicken or Veal Cutlet 14.50/16.95

Served with Homemade Fresh Mozzarella, Roasted Peppers and then Drizzled with Our Basil Pesto Sauce

Chicken or Veal Marsala 14.50/16.95

Sauteed with Portobello Mushrooms in a Marsala Wine Sauce

Chicken or Salmon Teriyaki 14.50/16.95

Served in a Sweet Teriyaki Sauce over Julianne Vegetables and White Rice

Chicken or Veal Capriccioso 14.50/16.95

Breaded Cutlet Topped with Red Onions, Tomato and Balsamic Vinaigrette

Stuffed Chicken Parmigiana 17.50

Over Stuffed with Mozzarella and Ricotta then Baked with a Homestyle Tomato Sauce and Fresh Mozzarella

Grilled Chicken with Sauteed Vegetables 14.50

Marinated Breast of Chicken Served Over Sauteed Zucchini, Roasted Red Peppers and Portobello Mushrooms Drizzled with a Balsamic Glaze

Chicken Scarpariello 17.50

Vinegar Peppers, Crispy Potatoes and Sausage in a Garlic Rosemary Sauce

Stir Fry Combo 18.95

Choose Two... • Skirt Steak • Chicken • Shrimp Served in a Sweet Teriyaki Sauce with Julienne Vegetables and White Rice

Seafood Stuffed Shrimp 18.50

Jumbo Shrimp Stuffed with Mixed Seafood then Oven Roasted, Complemented with Garlic Spinach

Lamb Chops 22.95

Rosemary Rubbed and then Flame Grilled, Served over Broccoli Rabe and Sausage Bits

Mix Grill 21.95

Skirt Steak, Pork Chop and Grilled Sausage with Garlic Mashed Potatoes and Spinach

Grilled Salmon 16.50

Served Over a Tomato Avocado Bruschetta and Topped in a Lemon Basil Pesto Sauce

Herb Salmon or Tilapia 16.50

Oven Roasted with Italian Herbs and Served Over a Bed of Baby Spinach

Stuffed Salmon or Tilapia 18.50

Stuffed with Mixed Seafood then Oven Roasted and Complemented with Rice Scampi and Garlic Spinach

Pan Seared Cajun Salmon or Tilapia 16.50

Lightly Pan Seared then Baked. Served with Grilled Vegetables and Cajun Rice

Shrimp Scampi 16.50

Jumbo Shrimp Sauteed in Garlic, Lemon and Wine Sauce served over Rice

Scampi Combo 18.95

Flame Grilled Skirt Steak and Shrimp Scampi Complemented with Yellow Rice

Surf & Turf 24.50

Filet Mignon and Seafood Stuffed Shrimp Complemented with Garlic Spinach and Baked Clams

Cowboy Pork Chop 17.50

Bone-In Twin Chops served over Mozzarella Smashed Potato, Smothered with Portobello Mushroom Caps

Skirt Steak 17.50

Simply Grilled Served with Caramelized Onions, Portobello Mushrooms and Garlic Mashed Potato

Filet Mignon Chianti 22.95

Grilled and Served Over Garlic Mashed Potatoes in a Port Wine Sauce

Baby Back BBQ Ribs 17.50

Danish Pork Ribs Grilled to Perfection Served with Shoe String French Fries

Italian American Surf & Turf 24.50

Baby Back Ribs Paired with Filet Mignon and Seafood Stuffed Shrimp Complemented with Garlic Mashed Potatoes

Strip Steak Gorgonzola 19.50

Simply Grilled and Finished with Gorgonzola Cheese, Served with Homemade Sweet Potato Fries

Stuffed Pork Chops 18.50

Breaded Bone-In-Chop Stuffed with Prosciutto and Mozzarella. Served over Garlic Mashed Potatoes Smothered with Portobello Mushrooms in a Marsala Wine Sauce

Shrimp Oreganata 17.50

Jumbo Shrimp Broiled with Oreganata Seasonings Complemented with String Beans

Chicken or Veal Limone 14.50/16.95

Egg Dipped and Pan Fried in a Lemon Wine Sauce Over Rice

SIDES

4.00 ea.

- Sauteed Zucchini
- Garlic Mashed Potato
- Spinach • Waffle Fries
- Sweet Potato Fries
- Macaroni & Cheese
- Shoe String French Fries
- French Beans

• Broccoli Rabe - 6.50

18% Gratuity on Parties of Five or More

BEVANDE

By the Glass

<i>Pinot Grigio</i>		<i>Merlot</i>	
Apollo Creek	5.95	Agustinos	5.95
Black Oak	7.95	Rapa Nui	7.95
<i>Chardonnay</i>		<i>Cabernet Sauvignon</i>	
Apollo Creek	5.95	Agustinos	5.95
Black Oak	7.99	Rapa Nui	7.95
<i>Riesling</i>		<i>Shiraz</i>	
Black Oak	7.95	Rapa Nui	7.95
<i>White Zinfandel</i>		<i>Sangria</i>	
Black Oak	5.95	Red or White	7.95
		Pitcher	29.95

Bottle

<i>White Wine</i>		<i>Red Wine</i>	
Ecco Domani Pinot Grigio	24.95	Agustinos Reserve - Pinot Noir	26.95
Santa Margherita Pinot Grigio	46.95	Sterling - Cabernet Sauvignon	49.95
Luna di Luna		Pulpit Rock - Cabernet Sauvignon	22.95
Chardonnay/Pinot Grigio *blend	24.95	Ruffino - Chianti Riserva Ducale Tan	46.95
Yellow Tail - Chardonnay	22.95	Ecco Domani - Chianti	24.95
Black Oak - Chardonnay	22.95	Universo de los andes - Malbec	23.95
Peiti Chablis - Chardonnay	33.95	Rapa Nui Estate - Malbec	27.95
Botalcura Reserve - Sauvignon Blanc	22.95	Rapa Nui - Shiraz / Malbec	27.95
Monkey Bay - Sauvignon Blanc	27.95	Yellow Tail - Shiraz	22.95
Agustinos - Riesling	26.95	Black Stone - Merlot	31.95
		Jacobs Creek - Merlot	22.95
<i>Dessert Wine</i>		<i>Champagne</i>	
Beringer Moscato	22.95	Korbel	22.95
Saint Cristophe	21.95	Paul Bernard Demi Sec	25.95
<i>Blush</i>			
Beringer White Zinfandel	22.95		
Black Oak White Zinfandel	19.95		

Beer

<i>Bottle</i>	
Bud Light	4.00
Budweiser	4.00
Coors Light	4.00
Michelob Ultra	4.00
Peroni	5.00
Amstel	5.00
Heineken	5.00
Heineken Light	5.00
Corona	5.00
Sam Adams	5.00
<i>Draft</i>	
Seasonal Brew	5.00
Blue Moon	5.00
Coors Light	4.00
Modelo	5.00

New Classics and Old Favorites

Good Tini.....	9.00
<i>Stoli Raspberry, Stoli Orange, Triple Sec, Peach Schnapps, Cranberry Juice and a Splash of Seven</i>	
Cosmopolitan	9.00
<i>Vodka, Triple Sec, Lime Juice and Cranberry in a Sugar Rimmed Glass</i>	
French Martini	9.00
<i>Grey Goose Le Orange, Chambord, Peach Schnapps and a Splash of Pineapple</i>	
Candy Apple.....	9.00
<i>Grey Goose, Sour Apple, Splash of Sour Mix and Triple Sec</i>	
Italiano	9.00
<i>Absolut Vodka, Amaretto, Sour Apple, Splash of Lime and Cranberry</i>	
Pomegranate Martini	9.00
<i>Stoli, Pomegranate Juice and Cointreau with a Splash of Lime</i>	
Tropical Martini	9.00
<i>Malibu, Bacardi Lemon, 99 Bananas and Pineapple Juice</i>	
Watermelon Martini.....	9.00
<i>Grey Goose, Watermelon, Midori and Fresh Lime Juice</i>	
Lychee Martini	9.00
<i>Grey Goose and Lychee Juice</i>	

Mojitos

Classic.....	9.00	Watermelon	9.00
<i>Bacardi Rum, Fresh Lime, Mint Leaves with Sugar and Soda</i>		<i>Bacardi, Fresh Lime, Watermelon and Mint Leaves with Sugar and Soda</i>	
Mango	9.00	Pomegranate	9.00
<i>Bacardi Rum, Fresh Lime, Mango Puree and Mint Leaves with Sugar and Soda</i>		<i>Bacardi, Fresh Lime, Pomegranate Juice and Mint Leaves with Sugar and Soda</i>	
Orange	9.00	Coconut	9.00
<i>Bacardi O, Fresh Lime and Mint Leave with Sugar and Soda</i>		<i>Bacardi Rum, Fresh Lime, Coconut Puree and Mint Leaves with Sugar and Soda</i>	
Raspberry	9.00		
<i>Bacardi di Razz, Fresh Lime and Mint Leaves with Sugar and Soda</i>			
Strawberry.....	9.00		
<i>Bacardi Rum, Fresh Lime, Strawberry Puree and Mint Leaves with Sugar and Soda</i>			

EXPRESS LUNCH MENU

Available Monday-Friday 11am-3pm

BISTRO LUNCHES

Served with Your Choice of Soup or Classic Salad

Babyback BBQ Ribs	10.95	Chicken Capriccioso	10.95
Half Rack of Danish Pork Ribs Grilled to Perfection		Breaded Cutlet Topped with Red Onions, Tomato and Balsamic Vinaigrette	
Chicken Teriyaki	10.95	Chicken Limone	10.95
Served in a Sweet Teriyaki Sauce over Julienne Vegetables and White Rice		Lemon Wine Sauce Over Rice	
Shrimp Scampi	10.95	Sausage and Peppers	10.95
Sauteed in Garlic, Lemon and White Wine		With Sweet Onions and Peppers in a Marinara Sauce	
Served over Rice		Garlic Roasted Pork	10.95
Cheese Ravioli	10.95	Thin Sliced and Finished with Melted Swiss Cheese	
With Tomato Sauce or Alla Vodka Sauce		Penne Alla Vodka	10.95
Eggplant Parmigiana	10.95	With Bacon and Onions in a Pink Cream Sauce	
Layered with Marinara Sauce and Fresh Mozzarella		Fettucini Alfredo	10.95
Chicken Parmigiana	10.95	Cream, Butter, Egg Yolk and Parmigiana Cheese with Grilled Chicken	
Layered with Marinara Sauce and Fresh Mozzarella			

SALADS

Homemade Dressings: • **Balsamic Vinaigrette** • **Italian** • **Caesar** • **Blue Cheese**
• **Raspberry Vinaigrette** • **Vinegar and/or Oil** • **Honey Mustard**

Classic Salad	6.95	Fresh Mozzarella & Tomato Caprese	8.95
Mixed Greens, Tomato, Cucumber, Peppers & Red Onions		With Roasted Peppers, Fresh Basil & Olive Oil	
Caesar Salad	7.95	Chef	8.95
Romaine Lettuce, Croutons and Shaved Parmigiana Cheese		Mixed Greens, Turkey, Ham, Sopressata & Assorted Cheese	
Goat Cheese Salad	8.95	Avocado Salad	8.95
Goat Cheese, Cranberries and Mandarin Oranges over Mixed Greens		Mixed Greens topped with Slices of Avocado, Roasted Peppers, Cherry Tomatoes and Fresh Herbs	
Chopped Cucumber Salad	8.95	Italian Cobb Salad	13.95
Chopped Greens with Grape Tomatoes, Fire Roasted Peppers, Red Onions, Crumbled Feta and Cucumbers		Flamed Grilled Shrimp, Bacon, Grape Tomatoes, Avocado and Gorgonzola Crumbles Served Over Chopped Romaine Lettuce	
Festive Salad	8.95		
Mixed Greens, Mandarin Oranges, Cranberries, Candied Walnuts, Sliced Apple & Gorgonzola Cheese			
Baby Spinach Salad	8.95		
Glazed Pecans, Sliced Pears and Gorgonzola Cheese			
Tuscan Salad	8.95		
Grilled Chicken, Whole Wheat Penne, Roasted Peppers, Broccoli, Balsamic Vinaigrette & Olive Oil			

COMPLEMENTS

Grilled Chicken	1.75	Tuna	1.75
Cajun Chicken	1.75	Feta Cheese	1.75
Roasted Turkey	1.75	Fresh Mozzarella	1.75
Herbed Salmon	5.00	Crumbled Gorgonzola	1.75
Skirt Steak	3.95	Roasted Peppers	1.00
Grilled Shrimp	2.95	Bacon Bits	1.00

FLATBREADS

All Pressed on Herb Focaccia Bread

Complement your flatbread with your choice of soup or classic salad for an additional \$2.00

Chicken and Spinach Flatbread	8.95	BBQ Chicken Flatbread	8.95
With Baby Spinach and Fresh Mozzarella		With Red Onions and Fresh Mozzarella	
Sausage and Rabe Flatbread	8.95	Portobello Mushroom Flatbread	8.95
With Broccoli Rabe, Fresh Mozzarella and Sweet Sausage		With Roasted Garlic and Finished with Fresh Mozzarella, Caramelized Onions and Fresh Basil	
Grilled Chicken Breast Flatbread	8.95	Fire Roasted Eggplant Flatbread	8.95
With Fresh Mozzarella, Tomato and Fresh Basil		With Fresh Mozzarella, Provolone and Basil Spread	
Smoked Turkey Breast Flatbread	8.95		
With Bacon and Cheddar Cheese			

COLD HEROS

Served on Baguette, Multigrain Baguette, Wrap or Homemade Foccacia

Complement your hero with your choice of soup or classic salad for an additional \$2.00

Grilled Portobello Mushroom & Fresh Mozzarella	8.95	Smoked Turkey B.L.T.	8.95
With Fire Roasted Peppers and Balsamic Vinaigrette		With Bacon, Lettuce, Tomato & Mayonnaise	
Grilled Chicken Breast	8.95	Italian Combo	8.95
Lettuce and Tomato with Balsamic Vinaigrette		Ham, Prosciutto, Sopressata, Fresh Mozzarella, Roasted Peppers, Lettuce and Tomato with Our House Dressing	
Chicken Caesar	8.95	Tuna Melt	8.95
Grilled Chicken Strips over Romaine Lettuce in Caesar Dressing		Served with Mayo and Celery and Garnished with Tomato, Romaine Lettuce and Cheddar Cheese	

HOT HEROS

Served on Baguette, Multigrain Baguette, Wrap or Homemade Foccacia

Complement your hero with your choice of soup or classic salad for an additional \$2.00

Parmigiana: Chicken Cutlet, Meatball or Eggplant	8.95	Chicken Cutlet Carbonara	8.95
Layered with Marinara Sauce and Fresh Mozzarella		Served with Bacon and Onions in a Creamy Sauce	
Shrimp Parmigiana	9.95	Chicken Marsala	8.95
Layered with Marinara Sauce and Fresh Mozzarella		Served with Fresh Mushrooms in Marsala Sauce	
Grilled Chicken Cajun	8.95	Sausage and Peppers	8.95
With Lettuce, Tomato and Cajun Dressing		With Sweet Onions and Peppers in a Marinara Sauce	
The Usual	8.95	Garlic Roasted Pork	8.95
Breaded Chicken Cutlet with Bacon, Provolone and Mayonnaise		Thin Sliced and Finished with Melted Swiss Cheese	
Capricciosa	8.95	Melanzanne	8.95
Grilled or Breaded Chicken Cutlet with Fire Roasted Peppers, Pesto Mayonnaise and Melted Provolone		Fried Eggplant, Fire Roasted Peppers and Fresh Mozzarella with a Sweet Balsamic Vinaigrette	
		Tilapia Milano	8.95
		Crusted and Served with Lettuce, Tomato & Pesto Mayonnaise	