

APPETIZERS & SMALLER PLATES

VLADIMIR POUTINE*- house-made chicken & brown stock gravy, local Pineland Farms cheddar curd, hand cut fries 16

*proceeds donated to "Voices of Children" supporting children affected by the war

CURRY MUSSELS!- red curry & coconut milk, bean sprout, nam pla, garlic, ginger, scallion 19

I DREAMT OF JERRY- Crispy pan fried beef w/our "IDOJ" sauce: bleu cheese, basil, fire roasted peppers, garlic, banana peppers, tomato & lotsa parsley 17

DECONSTRUCTED NACHOS- Fresh from the fire w/3 cheeses, black beans, roasted poblanos, jalapeños & red onion. Chips & salsa side 17

TACOS- Wood roasted w/poblanos & onion, sauce El Camino, black beans, finished w/ lime, cilantro & shredded green slaw, salsa Evelyn, **Choose:** corn OR flour tortillas **Choose** black bean (15) chorizo, chicken, beef, or haddock 19

SORTA LASAGNA- a sheet of fresh pasta folded over ricotta, mozzarella, provolone & Romano, our marinara & wood fired, wilted spinach 18

FISH CAKES- smoked haddock, aromatic veg, focaccia & herbs. Wood fired in olive oil w/garlic-parsley aioli, spinach & roasted red pepper 21

DAN DAN NOODLES A LA LOTOZO- Warm p-nut sauce w/lo mein noodles, greens, carrot, sesame oil, garlic & soy, cukes 17

CLASSIC MUSSELS- w/ white wine, fresh herb, butter, garlic, onion & veg stock 19

FIRE ROASTED KALE- Marinated Tuscan kale, roasted w/lotsa mushroom, caramelized onion, garlic, olive oil, & balsamic, side of Locatelli seco cheese 14.5

GROCE! - Pan fried crispy shaved STEAK or TOFU, tossed w/greens, basil, p-nut, lime, nam pla, chili dressing, rice noodles, carrot & cilantro 16

KIMCHI SCALLOPS- Seared scallops & NocheBam Kimchi, sorta kewpie mayo, scallion, lots of sesame seeds. Thanks, Myles! 22

FABULOUS BOWL OF MEAT (FBOM)- Thai spiced ground turkey, carrot, cilantro, lime, onion, rice noodle, lettuce to wrap it up... "FAB!" 18

ANTIPASTO- salamis, prosciutto, cured ham, cheese, giardiniera, olives, spinach, salted tomato, fire-rst pepper, artichoke, hot pepper rings (serves 2) 22

HUMMUS GOES TO ITALY- Artichoke & ceci bean spread, olive oil, lemon, parsley, marinated tomato 12

ROASTED VEGETABLE THANG- Broccoli, mushrooms, garlic, sweet pepper & more w/balsamic & ricotta 15

OLIVADA- Our black olive, basil & garlic tapenade, shaved locatelli seco sheep's cheese, roasted red peppers 15

EVAN'S #3- Mixed greens, Romano, shredded carrot, radicchio, red onion, tossed w/hand cut fries (like warm potato croutons). Olive oil & lemon 15

CHOWDAH GUY! Roasted to order haddock w/bacon, corn, onion, potato, fresh thyme, garlic, cream, white wine, stock, balsamic 15.5

WHITE BEAN SOUP- Housemade white bean ragu, stock, marinated tomato, roasted kale 14

NONA CONNIE'S MEATBALLS, MARINARA, & CHEESE 11

FRIES 5/Small - 8/Large **RICOTTA MASKED POTATOES** 6.5

Dipping sauces for fries: **Brutus Dressing, Jerry Sauce, Spicy Ranch, House Mustard, Parsley Aioli, Hot & Salty Sauce** 1.5 each

SALADS

Add: Shrimp 7 --- Local Hiewa Tofu 6 --- Natural Chicken 7

HOUSE SALAD- seasonal mixed greens w/Fiore olive oil, Romano, lemon 7/9.5

All salads below: - Demi 11/Full 16

ET TU BRUTUS- (kills a Caesar) romaine & radicchio, creamy Romano dressing, focaccia croutons, red onion, parsley, shredded Romano, lemon wedge

SALLY'S SIMPLE SALAD- arugula, radicchio, garlic, red onion, FEVOO, lemon, fennel seed, locatelli seco, raisins, walnuts

SHREDDED BEETS & ARUGULA- shredded beet dressing w/arugula, radicchio, walnuts, fennel seed, horseradish, onion, garlic & raisins, oil & vinegar

WEDGIE- romaine w/"I dreamt of Jerry" creamy zippy bleu cheese dressing, red onion, parsley, tomatoes, oil & vinegar

Note: Consuming raw/under-cooked meats, poultry, seafood or eggs increases your risk of food borne illness

LARGE PLATES

I'LL HAVE TO- Shrimp sautéed w/chorizo, poblano chillies, onion, oil cured black olives, tomato, yello rice, load of scallion w/orange squooze 31

STIR FRY- Sweet chili sauce, sambal olek, greens, egg, ginger, scallion, nam pla, p-nuts, cilantro & lime

Choose rice noodle, jasmine rice or lo mein noodle

Choose Local Hiewa tofu-25, chicken-27, shrimp-29

FISH CAKE DINNER- 2 cakes made w/house smoked haddock, a r o m a t i c veg, focaccia & herbs. Served w/white bean ragu, fries, limey cilantro slaw & dipping station of our chunky "Ranch" 31

GENTEEL HADDOCK- fire rst w/tomato, onion, garlic, wilted spinach, buttered tarragon-seafood broth, sheet of our pasta 33

POLISH HIPPIE- fire rst Kielbasa w/arugula & raddiccio tossed w/shredded beet, horseradish, walnuts, fennel seed, onion, garlic, raisins, oil & vinegar 26

CHICKEN or TOFU JERRY- Panko breaded fried **chicken breast or** tofu, Asian slaw w/cilantro, sesame, lime & nam pla, Spicy Salty Stuff, sweet chili, blue cheese & jasmine rice. Thank you Mr. Brooks 29

STEAK KIMCHI- Seared sirloin steak, NocheBam kimchi, fried egg, sorta kewpie mayo, yello jasmine rice, scallion, cilantro finish 33

PIEROGI- cheese & potato stuffed "ravioli" sautéed w/caramelized veg: mushroom, cabbage, onion & garlic, balsamic glaze, Romano 25

Add: bacon 29

FISH AND CHIPS- Panko-breaded fried haddock, hand-cut fries, limey cilantro slaw & dipping station of our chunky "Ranch" 29

MEAT & POTATOES (SOME VEG TOO) Ricotta mashed potatoes, mixed rst veg, & house-made stock gravy **Choose:** Steak-33, Rst Italian sausage-24, Chicken breast-27, Fried chicken (M.F.C.)-29, Burger 24

PASTA!

We make our pasta on site w/semolina, local eggs & sea salt.

Vegan & gluten free (\$3) pasta also available

SIMPLY DELISH- Local crab sautéed in brown butter, house-made tagliatelle pasta, scallion & Ricotta Salata 33

RON MAC N' CHEESE- House-made noodles, tomato, roasted greens, lotsa cheeses- 26 **Add:** Smokehouse Bacon- 29, or Crab- 33

SCALLOP & CURED BEEF PASTA- local scallops & cured beef sauteed w/ garlic, onion, fresh herbs, our fresh pasta, a touch of cream, finished w/ a fair amount of parsley 33

OLD BLEU- Homemade pasta tossed in bleu cheese & basil cream w/fire roasted half tomatoes, rst spinach 29

SPAGHETTI WIT OR WITOUT- House-made semolina & egg pasta w/"Latex" (marinara, yes, a story) & Romano 19

Add: Roasted Ital sausage - one 22 two 25

Nona Connie's veal & pork meatballs - two 21 four 25

CLASSIC GOODNESS- Fresh tagliatelle, arugula, tossed w/olive oil, toasted garlic, pasted anchovy, pepper flakes bit o' stock, locatelli seco 25

Add: chicken 29 Hold the cheese & add mussels 29 shrimp 29

PASTA CHICKEN- semolina-coated chicken breast sautéed in EVOO w/ onion, garlic, crispy rigatoni, wilted arugula, fresh oregano, pepper flakes, ricotta & Romano cheese, & a side of marinated tomato 29

HOT DOGS

All served on house made focaccia, w/Morse's pickle & orzo house salad or substitute hand-cut fries for \$3

PLAIN- Two Pearl brand all-beef hot dogs, wood roasted 14

KRAUT- Two all-beef hot dogs, Morse's kraut, red onion & house mustard 17

OLE' SMOKEY BILLINGTON- Two all-beef hot dogs, bacon & cheddar 17

"THE EXCELLENT DOG"- Two all-beef hot dogs, pizza-style w/ ground pupperoni (pepperoni), melted mozzarella & romano cheese, our marinara, honoring Miloh, the most excellent of dogs
*proceeds benefit veterinary care for dogs in need 17

Ask your server about Vegan & Gluten-Free* options:

*We have gluten free options on our menu, but cannot accommodate severe gluten allergy, as we make bread & pasta in our facility daily

SAMMICHES (SIC)

All served on house made focaccia, w/Morse's pickle & orzo house salad or substitute hand-cut fries for \$3

- CRAB SAMMICH-** local crab, lettuce, tomato, parsley & our housemade aioli 31
- BRUTUS CHICKEN SANDWICH-** chunks of natural chicken breast, romaine, creamy Romano dressing, red onion, parsley, shredded Romano 19
- REUBEN'S LONG LOST COUSIN-** w/red pastrami, Morse's kraut & Swiss, spicy ranch, house mustard, red onion 19
- JOE ROMANELLI HOAGIE-** Prosciutto, salami, cheese, romaine, diced marinated tomato, red onion, banana peppers, olive drizzled focaccia, dried oregano, pepper vinegar 18
- CHEESE STEAK BOMB-** shaved steak, rst peppers, rst onion, roasted mushrooms, mozzarella, banana peppers, Romano & marinara, finished in the wood oven 19
- DAVE'S FAIRGROUND ITALIAN SAUSAGE-** Roasted sausage, peppers, onions, mozzarella & Romano cheese, banana peppers, marinara. Baked near real fire 19
- MEATBALL SUB-** Connie's pork & veal meatballs, marinara, 2 cheeses, basil 19
- HUMMUS GOES TO ITALY SAMMICH-** our artichoke & ceci bean spread w/ Tomato, parsley, & romaine 18

PIZZA

All pizzas are 11 inches, made w/ house-made dough in our brick oven

WHITE or RED PIZZA- \$13 as is or add any toppings you like from the ingredients below:

Extra CHEESE- mozz, creamy ricotta, bleu, cheddar 2.5

VEG- spinach, arugula, tomato, poblano, raw garlic, red onion, mushrooms, basil, scallion, banana peppers, jalapeño 2

Fancier VEG- rst red peppers, rst garlic, caramelized onion, rst kale, artichoke hearts 2.5

MEATS- bacon, chorizo, pepperoni, pastrami, salami 3

Fancier MEATS- prosciutto, chicken breast pieces 3.5

CHEDDAR APPLE PIZZA- With our house-made dough, roasted apple, Pineland Farms Cheddar Curds, mozzarella & romano, malt vinegar & maple finish 18

ANOTHER PIZZA- red pizza w/ salami, mushroom & caramelized onion 19

THE ROCK- white pizza w/bacon, poblano pepper, onion, & diced tomato 19

BURGERS

All served on house made focaccia, w/Morse's pickle & orzo house salad or substitute hand-cut fries for \$3

Choose between: 8 Ounces of NE Angus BEEF or natural CHICKEN breast, or marinated local organic Hiewa TOFU

JERRY- w/ chunky zippy blue cheese dressing, rst peppers, garlic & basil19

BLT- Grilled cob smoked bacon, tomato & lettuce19

BUILD UR OWN- start w/ choice of meat, add from below18

VEG- spinach, arugula, tomato, red onion, mushrooms, basil, pickled hot banana peppers, jalapeño - 2

rst red peppers, rst garlic, caramelized onion, artichoke hearts - 2.5

CHEESE- bleu, cheddar, Swiss - 2.5

Add: Bacon - 3

DESSERT

CHOCOLATE BISCOTTI 3.5

MAPLE WALNUT PIE 8

RASPBERRY THUMBPRINT COOKIE (gluten free) 3.5

HOMEMADE CANOLI w/chocolate-ricotta filling 6

VENETIAN 3 LAYER CAKE chocolate coated almond ca

w/layers of raspberry and apricot jam 8

All desserts above are made by Mama Liuzza

GINGERBREAD 8

FLOURLESS CHOCOLATE TORTE (gluten free) 8



COCKTAILS

UP YOUR HENDRICK'S
HENDRICK'S GIN, LAVENDER SIMPLE SYRUP, PROSECCO, LEMON 14

DOORYARD SPRITZAH
BOURBON. MOXIE. AYUH. 12

KEOKE COFFEE
BRANDY, KAHLUA, CREME DE CACAO, HOT COFFEE, WHIPPED CREAM 13

THE BROOKLYN
RYE WHISKEY, DRY VERMOUTH, LUXARDO MARASCHINO, BITTERS, CHERRY 13

JAMAICAN FIZZ
DARK RUM, FINE SUGAR, SODA, PINEAPPLE JUICE 13

SPICY PALOMA
MEZCAL, CHILI-INFUSED TEQUILA, GRAPEFRUIT, SUGAR-CHILI-SALT RIM 13

BECKY WITH THE GOOD HAIR
VODKA, BASIL SIMPLE SYRUP, LEMONADE 13

WINE

---By the Glass---

GRENADE PIERRE VIDAL, FRANCE elegant, spicy dark berries, grippy tannins 12/42

TEMPRANILLO VOLVER, SPAIN aromas of toast & black fruits, ripe, structured 13/44

CHARDONNAY *Shirtail Ranches*, MONTEREY, CA full-bodied, crisp apple 11/40

SAUV BLANC Jean Marc Barthez, FRANCE, crisp, mineral-driven citrus/melon 13/44

VINO VERDE ROSE PAVAO, PORTUGAL fresh, delicate acidity, strawberries 10/36

PROSECCO ACINUM, ITALY - fruity bouquet, green apple, pink grapefruit 10/36

HOOK RED or WHITE- - house wine! - \$7.5/GLASS \$19/500ml \$34/Liter

---By the Bottle---

MERLOT TEXTBOOK, CA - black stone fruits, berries, baking spices, French oak 59

SANGIOVESE (mostly) ARGIANO NC, TUSCANY earthy, ripe red fruit, hint of coffee 47

RED BLEND PESSIMIST, CALIFORNIA - intensely fruity, chocolate, toffee, vanilla 73

CHATEAUNEUF-DU-PAPE FAMILLE PERRIN, FRANCE -ripe fruit, elegant tannins 79

XARELLO BOLET, SPAIN - still white made w/grape for Cava - crisp, great with fish! 43

SPARKLING VOUVRAY BRUT DOM du PETIT COTEAU - balanced fruit & acidity, organic 50

BEER

THE SUBSTANCE IPA- BISSELL BROTHERS 6.6% 9

BACK LOVE PILSNER- RISING TIDE 5.2% 8

NIGHT NURSE STOUT- FOGTOWN 7.1% 9

FARMHOUSE PALE ALE- OXBOW 6% 8

NARRAGANSETT LAGER 5% 5

all beers served on draft, in pints or get a 9oz pour for \$6.5

AMOREENA CIDER ORCHARD GIRLS - 7.1% - 9oz pour 8

NON-ALC IPA WOODLAND FARMS 16oz can 8

SOFT DRINKS

ICED TEA or LEMONADE 5

MAINE ROOT BEER or GINGER BEER 5

COKE, DIET, GINGER, SPRITE, MOXIE, or SELTZER 4

SARATOGA SPRING WATER 12oz \$4 28oz \$8

PELEGRINO SPARKLING WATER 500ml \$6 1L \$9

COFFEE/TEA/ESPRESSO

COFFEE 5 -- **TEA** 4 -- **ESPRESSO SINGLE** 4.5 -- **HOT CHOCOLATE** 5.5

ESPRESSO DOUBLE 6 -- **CAPPUCCINO** 6.5 -- **LATTE** 6.5 -- **MOCHA** 6