

A Sexy, Chic & Sophisticated "Eclectic Tapas" Menu
Presented To You By:
Executive Chef Jacen J. Scungio

ANTIPASTI

Domestic & International Cheese Board

"Served on Chilled White Marble"
A Variety of Creamy Garlic & Herb Boursin,
Grana Padano Reggiano, "Atwells Gold" Cheddar,
And Smoked Gouda Cheeses,
Assorted Grapes,
Dried Fruits, Roasted Nuts,
Seasonal Jams & Crostini
Served for 1 - **11**
Served for 2 - **19**

Antipasto Della Casa

Assorted Italian Olives, Imported Sharp Provolone,
Prosciutto di Parma, Imported Sweet Soppressata,
Imported Hot Capicola, Stuffed Cherry Peppers,
Marinated Mushrooms, Hot Pepper Rings,
Assorted Grilled Vegetables,
Fire Roasted Tomatoes, Marinated Artichoke Hearts,
Roasted Peppers, & Crunchy Torino Breadsticks
Served for 1 - **12**
Served for 2 - **20**

INSALATE

"A New Sophisticated Take on the Ordinary"

Caprese Salad Spoon

Fresh Basil, Sweet Tear Drop Tomato, Fresh Bocconcini
Mozzarella, Basil Oil & Balsamic Reduction
Served on 4 Parmesan Basil Edible Spoons
12

Caesar Alla Romana Spoon

Crisp Romaine Lettuce, Caesar Dressing,
Shaved Parmigiano Reggiano
Atop 4 Parmesan Black Pepper Edible Spoons
That Act as the Crouton
11

*Balsamic Macerated Strawberry & Feta
Spoon*

Beautiful Fresh Organic Strawberries,
Aged Balsamic Vinegar of Modena, Salty Feta Cheese
Atop Baby Spinach
Served on 4 Chocolate Spoons
12

Winter "Salad Spoon

"A Burst of Flavor To Your Palate"
Peppery Arugula, Toasted Almonds,
"Seville Orange" & Cranberry Relish,
Gorgonzola Cheese,
Topped with Grand Marnier Vinagrette,
Atop 4 Cranberry Edible Spoons
10

CRISPY FLATBREAD PIZZAS

Thin Crust Pizza Served with the Freshest Local Quality Ingredients

FLATBREAD SAMPLER

Choose any 3 Flatbreads to Share

25

Margherita

San Marzano Plum Tomato Sauce,
Fresh Buffalo Mozzarella,
Thinly Sliced Roma Tomato
& Fresh Basil Drizzled with Extra Virgin Olive Oil

8

Tomato Bacon Ranch

Thinly Sliced Roma Tomato, Crisp Bacon, Bermuda
Onion, Ranch Dressing &
Smoked Mozzarella

11

Quattro Formaggi

San Marzano Plum Tomato Sauce,
Parmigiano Reggiano, Asiago, Fontina,
Mozzarella & Fresh Herbs

10

Salumi

San Marzano Plum Tomato Sauce, House Cheese Blend,
Sweet Soppressata, Hot Capicola, Pancetta,
Prosciutto di Parma, & Extra Virgin Olive Oil

12

Grilled Chicken, Roasted Red Pepper & Bermuda Onion

Herbed Ricotta, Grilled Chicken, Fire Roasted Peppers,
Caramelized Bermuda Onion, House Cheese Blend &
Extra Virgin Olive Oil

11

Fire Roasted Tomato, Spinach, Olive & Feta

Herbed Ricotta, Fire Roasted Tomatoes, Fresh Baby
Spinach, Black Olives, Grated Romano
& Crumbled Feta Cheese

11

Prosciutto Funghi

San Marzano Plum Tomato Sauce, Fresh Buffalo
Mozzarella, Prosciutto di Parma Assorted Wild
Mushrooms & Fresh Basil

12

Bianco

White Pizza with Herbed Ricotta,
Fresh Buffalo Mozzarella, Basil Pesto,
Drizzled With Extra Virgin Olive Oil

10

Roasted Vegetable

San Marzano Plum Tomato Sauce, House Cheese Blend,
Roasted Peppers, Bermuda Onion, Crimini Mushrooms,
And Eggplant
Drizzled with Extra Virgin Olive Oil
with a Hint of Fresh Rosemary

11

Caramelized Onion, Pear & Gorgonzola

Caramelized Sweet Vidalia Onions, Grilled
Pear, Gorgonzola &
Extra Virgin Olive Oil

12

Vongole Bianche

"White Clam"

Fresh Chopped Garlic, Fresh Chopped Clams, Oregano,
Grated Romano, Crushed Red Pepper
& Extra Virgin Olive Oil

12

Nutella, Mascarpone, e Nocciola Tostata

"Folded Mascarpone and Nutella"

Nutella, Mascarpone, Toasted Hazelnuts,
White Chocolate Sauce & Fresh Raspberry Glaze

12

"Make It Casino Style"

Add Bacon

+2

APPETIZERS

"Grilled" Shrimp Cocktail

"A Twist on a Classic"

Five Local "Absolute" Citron Marinated
Jumbo Shrimp "Grilled & Chilled"
Presented Individually with Cool Crisp Lettuce,
Fresh Grated Horseradish, House Cocktail Sauce
& Fresh Citrus

12

Sam Adams "Seasonal Lager"

Beer Battered Onion Rings

Georgian "Sweet Vidalia Onions"
Hand Cut & Beer Battered in
Samuel Adams "Seasonal Lager"
Served with House Dipping Sauce

8

Fried Cheeseburger Ravioli Napoleans

"Looks Like a Burger, But No Bun"

Breaded Ravioli Stuffed with Seasoned Beef
& Colby Cheddar Cheese
Fried until Golden Brown & Stacked with
Sliced Tomato, Red Onion, Green Leaf Lettuce, Pickle,
Blush Sauce & Sesame Seeds

10

Boardwalk Fries

"Just Like Summer at The Jersey Seashore"

Fresh Hand Cut Waffle Fries Seasoned Simply
with Sea Salt and Old Bay Seasoning
Served with House Made Ketchup & Malt Vinegar

9

Gourmet Garlic & Parmesan Tater Tots

Crispy Fried Tater Tots Tossed with Garlic,
Grated Parmesan Cheese, Fresh Parsley
Served with Spicy Chipotle Ketchup
& Blush Sauce

10

Add Crumbled Bacon & A Sunny Side Egg
"Egg Yolk To Be Broken At Table"

+2

Spinach & Artichoke Purses

Crispy Purses filled with Spinach and Artichoke dip
served with crumbled Feta Cheese,
Greek Olives & Grated Lemon Zest

9

Calamari Frittle

Prepared Two Ways for Your Dining Experience:

Champagne & Lemon Butter

Pan Fried Calamari Rings and Tentacles Tossed in a
Champagne Lemon Butter Sauce
with Sweet & Spicy Peppadews

OR

Balsamico

Pan Fried Calamari Rings and Tentacles Tossed with
Sweet & Spicy Peppadews
& Topped with a Balsamic Glaze

9

Lobster Wontons

Hand Made Wontons Stuffed with
Fresh Maine Lobster Meat
Served with a
Sweet Soy Reduction & Scallions

12

Bruschetta Rustica

"Rustic Style"

Grilled Rustic Italian Bread with Fresh Housemade
Bruschetta Topping, Extra Virgin Olive Oil,
Fresh Buffalo Mozzarella & Fresh Basil

9

Peking Duck Egg Rolls

Peking Duck & Asian Vegetable Stuffed Egg Rolls
Dusted with Chinese 5 Spice
Served with Sliced Mandarin Oranges
& Spicy Mandarin Orange Reduction

12

Sexy, Salty & Sweet Potato Pom Frittes

Hand Cut Crispy Fried Sweet Potato Fries with
A Fresh Madagascan Vanilla Bean &
Maple Dipping Sauce

9

GOURMET SLIDERS & GRILLED PANINI

Grilled Burger Sliders

Three Juicy Sirloin Burgers Topped with Sharp Cheddar Cheese, Green Leaf Lettuce, Sliced Bermuda Onion, Sliced Roma Tomato & Zinfandel Mayonnaise Atop Grilled Brioche Buns

15

Grilled Chicken Sliders

Three Marinated Grilled Chicken, Applewood Smoked Bacon, Baby Finlandia Swiss, Green Leaf Lettuce, Sliced Roma Tomato, Sliced Bermuda Onions, Served with Roasted Garlic Aioli Atop Grilled Slider Rolls

15

Filet Mignon Sliders

Three Hand Cut Medallions of Beef Tenderloin Seasoned & Grilled "Medium Rare" With Caramelized Bermuda Onions served with Freshly Made Horseradish Cream Sauce Atop Grilled Slider Rolls

18

****Crumbled Gorgonzola & Bacon Optional****

+2

P.L.T Sliders

"Pancetta, Lettuce Tomato"

"An Upscale Take on an American Classic"

Crispy Pancetta, Arugula, Sliced Roma Tomato, & Dijon Mayonnaise Atop 3 Flaky Mini Croissants

12

Muffuletta Sliders

"A Sicilian Sandwich Originating in New Orleans in 1906"

A Sicilian Loaf Layered with Soppressata, Mortadella, Sharp Provolone & House Made Olive Salad "Extra Virgin Olive Oil, Roasted Peppers, Giardiniera, Green Olives, Kalamata Olives" Cut Into 3 Mini Sliders

12

Caprese Panini

Fresh Buffalo Mozzarella, Prosciutto di Parma, Sliced Roma Tomato, Fresh Basil Pesto & Balsamic Reduction served on Grilled Bread Fresh From Buono's Bakery

9

Roasted Turkey Club Panini

"Hand Cut" Slow Roasted Turkey Breast, Maple Black Pepper Bacon, Sliced Roma Tomato, Green Leaf Lettuce, Sliced Bermuda Onion, Cheddar Cheese & Cranberry Mayonnaise served on Grilled Bread Fresh From Buono's Bakery

8

PASTA

Served in 1/2 Orders Only

All Of Our Pastas Are Cooked To Order In Sicilian Sea Salt & "Aldente"

Penne Cacio e' Pepe

"A true Italians first pasta course, while waiting for the pasta to finish cooking"

Sicilian Sea Salted Pasta Water, Butter, Grated Parmigiano Reggiano,
& Fresh Cracked Black Pepper

8

Rigatoni Al Pomodoro di Basilico e Vino Rosso

San Marzano Plum Tomatoes, Fresh Garlic, Fresh Basil,
Barolo Wine & Shaved Parmigiano Reggiano

9

Penne Al Pesto

Fresh Basil, Pignoli Nuts, Extra Virgin Olive Oil, Fresh Garlic
& Grated Pecorino Romano

12

Add Grilled Chicken

+2

Pappardelle Con Ricotta

"Nonna Roses Pasta"

Ricotta, Garlic, Butter, Cream, Fresh Basil,
Italian Parsley, Grated Pecorino Romano & Black Pepper

10

Fusilli Alla "Grey Goose" Vodka

San Marzano Plum Tomatoes, Fresh Garlic, Cream, Pancetta,
Imported Grey Goose Vodka & Grated Romano

12

Gnocchi Sorrentina

"In The Style of Sorrento"

Fresh Potato Gnocchi, San Marzano Plum Tomatoes, Fresh Buffalo Mozzarella,
& Fresh Basil

10

Tortelloni Con Prosciutto & Provolone

"Three Jumbo Stuffed Tortelloni"

San Marzano Plum Tomatoes, Fresh Garlic, Prosciutto di Parma,
Crushed Red Pepper, Italian Parsley
& Shaved Parmigiano Reggiano

12

Ravioli Con L'Aragosta

Three Jumbo Stuffed Ravioli filled with Tender pieces of Maine Lobster Meat
With a Light Tomato & Mascarpone Cream Sauce
Topped with a Grilled Jumbo Shrimp

15

MINI ENTREES

Filet & Crimini Mushroom Crostini

Beautiful Filet Medallions cooked to *Medium Rare* with Sauteed Crimini Mushrooms
in a Chianti Cream Sauce

Atop Grilled Tuscan Bread & Topped with Shaved Parmigiano Reggiano

15

Ahi Tuna

A Fresh 6oz Sushi Grade Ahi Tuna Steak Encrusted in Black & White Sesame Seeds,
Pan Seared To *RARE* Served with a Crunchy Watermelon Radish, Carrot, Asian Pear Salad
Topped with a Japanese Cucumber Wasabi Sauce

& Served with a "Mini" Chilled Saki

15

Pancetta Wrapped Shrimp Sambuca

Thinly Sliced Pancetta wrapped Jumbo Shrimp

Sautéed in a Sambuca Orange Butter Sauce

Served over Organic Wild Rice with Roasted Fennel

16

Grilled Chicken Skewers

Four Tender Pieces of Marinated Char Grilled Chicken Served with
Orange Blossom Honey, Brown Sugar BBQ & Parmesan Peppercorn Dipping Sauces

12

Asian Pork Short Ribs

Frenched Pork Short Ribs Braised Until "Fall off The Bone" Tender
then Pan seared for Crunch and Topped with Sweet Chili Garlic Sauce
Served Over Green Tea Infused Jasmine Rice & Topped with Crispy Wontons

16

DOLCETTO

"Little Sweet Ones"

Golden Fig & Mascarpone Tartlets

3 Golden Fig & Mascarpone Stuffed Phyllo Dough
Drizzled with Local Organic Honey and a Strawberry Reduction
Garnished with Toasted & Salted Almond Slivers

7

Mini Baked Brie Rangoons

Three Mini Baked Brie & Raspberry in Phyllo Dough Baked To a Golden Brown
And Served with Seasonal Preserves

7

Drunken Cupcakes

Variety of Liquor/Wine/Champagne infused Tip* C Cupcakes
Please Ask Your Server for Today's Selection

5

Chocolate Seduction

Two Dutch Chocolate - Infused Wines,
Served with Fresh Strawberries & Whipped Cream
Atop 3 Edible Chocolate Spoons

12

Mini Candy Canolis

Five Mini Crispy Fried Canoli Shells Piped Full of Fresh Ricotta Canoli Cream
Dipped in Crumbled Butterfinger, Kit Kat, Heath Bar, Oreo, Reese Pieces
& Topped With Chocolate Ganache

14

Cheesecake Lollipops

"An Exciting Twist on Cheesecake"

Five Cheesecake Lollipops Dipped in a variety
of Chocolates & Glazes

10

Dessert Nachos

Crispy Fried Floured Tortilla Triangles sprinkled with Cinnamon & Sugar topped with Milk
Chocolate, White Chocolate, and Raspberry Glaze
& Served with a Warm Sweet Wild berry Compote

10