

INSALATA

ANTIPASTI

DRESSINGS: ITALIAN, RANCH, BLUE CHEESE OR BALSAMIC

LARGE ANITIPASTO MISTO GF	11	MARINATED CALAMARI SALAD GF	9
MOZZARELLA FRESCA, TOMATOES, BASIL & OLIVE OIL GF	9	GRILLED SEAFOOD SALAD- PRAWNS, SCALLOPS, CALAMARI GF	14
INSALATA MISTO GF	7	SPICY CHICKEN WINGS GFR	8
LARGE INSALATA MISTA (FAMILY SIZE) GF	11	BRUSCHETTA	6
CAESAR SALAD (GRILLED CHICKEN ADD \$4) GFR	7	GARLIC BREAD	5
LARGE CAESAR SALAD (FAMILY SIZE) GFR	11	MINESTRONE SOUP GF OR SOUP OF THE DAY	5
ARUGULA, BEET, FENNEL, GOAT CHEESE & BALSAMIC GF	7	FRIED MOZZARELLA STICKS	6
SPINACH, STRAWBERRIES, GOAT CHEESE, WALNUT & BALSAMIC GF	7	CALAMARI FRITTI GFR	11

PANINI

SERVED ON FOCACCIA WITH SIDE SALAD

CHICKEN BREAST, PESTO, & MOZZARELLA	12	SAUSAGE, MOZZARELLA & MEAT SAUCE	12
CHICKEN PARMIGIANA	12	MEAT BALL, MOZZARELLA & MEAT SAUCE	12

PASTA & SPECIALTIES

WHOLE WHEAT OR GLUTEN FREE PASTA AVAILABLE UPON REQUEST		SERVED WITH SPAGHETTI, RAVIOLI, OR MIXED VEGGIES	
PENNE WITH MEAT SAUCE OR MARINARA GFR	12	VEAL SCALOPPINI WITH FRESH MUSHROOMS GFR	19
SPAGHETTI WITH MEAT SAUCE OR MARINARA GFR	12	VEAL SCALOPPINI ALLA MARSALA WINE GFR	19
SPAGHETTI AL PESTO GFR	14	VEAL PICCATA WITH LEMON & CAPERS GFR	19
GNOCCHI ALLA BOLOGNESE	14	VEAL PARMIGIANA OR MILANESE	19
FAREALLE WITH BROCCOLI, PANCETTA AND ONIONS GFR	14	CHICKEN ALLA PARMIGIANA OR MILANESE	16
LINGUINI WITH CLAMS (RED OR WHITE SAUCE) GFR	17	CHICKEN PICCATA WITH LEMON & CAPERS GFR	16
CANNELLONI FILLED WITH CHICKEN & SPINACH	14	CHICKEN ALLA CACCIATORE (BAKES FOR 20 MINUTES) GFR	17
TORTELLINI (CHEESE) WITH ANY SAUCE	14	GROUND SIRLOIN STEAK WITH ONIONS & MUSHROOMS GF	15
FETTUCCINI ALFREDO GFR	14	GRILLED ITALIAN SAUSAGE GF	15
LASAGNA AL FORNO	14		
LASAGNA VEGETARIANA	14		
EGGPLANT ALLA PARMIGIANA	15		
SEA FOOD RAVIOLI, SCALLOPS, SHRIMP, SALMON	17		
RAVIOLI FILLED WITH BEEF AND SPINACH	14		
RISOTTO PESCATORE, CLAMS, SCALLOPS, PRAWNS	17		
HALF- ORDER SPAGHETTI, RAVIOLI, OR TORTELLINI	8		

ADDITIONS

MEAT BALLS (EACH)	1.5
GRILLED CHICKEN OR SAUSAGE GF	4
BAY SHRIMP GF	3
PRAWNS (EACH) GF	1.5
SCALLOPS (EACH) GF	2.0
VEGGIES- ZUCCHINI, SQUASH, BROCCOLI, CHARD GF	5

DOLCI

ROBIN'S CHEESECAKE	7	CANNOLI SICILIANI	6
ITALIAN TIRAMISU'	7	SILBERMANN'S ICE CREAM- SPUMONE, VANILLA GF	5
CHOCOLATE MOUSSE GF	5	CHOCOLATE, OR SEASONAL SORBET GF	5

GF = Gluten Free. GFR = An item that usually contains wheat but can be made with rice flour instead.

Please specify with your server when ordering any item gluten free

Online and togo menu prices subject to change.

PIZZA SPECIALTIES

	SM. 12" 6 SLICE	MED. 14" 8 SLICES	LG. 16" 10 SLICES
GASPARE'S SPECIAL	14.00	19.00	25.00
<i>Fresh tomatoes, roasted bell peppers & feta cheese</i>			
PIZZA ALLA NAPOLETANA	11.00	16.00	22.00
<i>Mozzarella, tomato sauce & oregano</i>			
PIZZA MARGHERITA	12.00	17.00	23.00
<i>Garlic in olive oil & oregano</i>			
TERRA LINDA TROJAN PIZZA	16.00	21.00	28.00
<i>Pepperoni, Sausage, tomatoes, spinach, feta & garlic</i>			
PIZZA ITALIANA	13.00	18.00	24.00
<i>Fresh sliced tomatoes & pesto sauce (no tomato sauce)</i>			
PIZZA BIANCA	12.00	17.00	23.00
<i>Onions & rosemary (no tomato sauce)</i>			
MEDITERRANEAN SPECIAL	13.00	18.00	24.00
<i>Eggplant & fetta</i>			
VEGETARIAN SPECIAL	15.00	20.00	26.00
<i>Mushrooms, tomatoes, roast bell peppers, olives & onions</i>			
BRUCE'S SPECIAL	15.00	20.00	26.00
<i>Linguica, ground salami, mushrooms & garlic</i>			
BBQ CHICKEN PIZZA	15.00	20.00	26.00
<i>BBQ sauce, caramelized red onions & chicken</i>			
DANNY'S THIRD HALF CREW SPECIAL 3HC	16.00	21.00	28.00
<i>Pepperoni, mushrooms, sausage, onions & pesto</i>			
ENRICO'S PIZZA CALIENTE	14.00	19.00	25.00
<i>Jalapeños peppers, sausage & onions</i>			
PIZZA ALLA SICILIANA	15.00	20.00	26.00
<i>Hamburger, mushrooms, onions & olives</i>			
HAWAIIAN PIZZA	13.00	18.00	24.00
<i>Canadian Bacon & Pineapple</i>			
EDDIE'S SPECIAL	15.00	20.00	26.00
<i>Anchovies, mushrooms, pepperoncini, & garlic</i>			
MARCELLO'S CALZONE	14.00	19.00	25.00
<i>Pepperoni, roast bell peppers, & ricotta</i>			
COMBO FANTASTICO	17.00	22.00	28.00
<i>Pepperoni, mushrooms, sausage, linguica, ground salami, bell peppers, onions, olives & garlic</i>			

CREATE YOUR OWN PIZZA

GLUTEN FREE PIZZA AVAILABLE IN SMALL SIZE

BASE PRICE INCLUDES MOZZARELLA & TOMATO SAUCE - SMALL 11.00 MEDIUM 16.00 LARGE 22.00

\$1.00 EACH ADDITIONAL ITEM FOR SMALL MEDIUM OR LARGE












\$1.50 EACH ADDITIONAL SPECIALTY * ITEM FOR SM. OR MED. \$2.00 EACH ADDITIONAL SPECIALTY * ITEM FOR LG.

TOPPING SELECTIONS











ANCHOVIES	CHICKEN *	LINGUICA	PANCETTA	SALAMI SLICED
ARTICHOKES*	CLAMS *	MEATBALLS	PEPPERONCINI	SAUSAGE
BASIL	EGGPLANT	MUSHROOMS	PEPPERONI	SHRIMP
BELL PEPPERS	FETA	BLACK OLIVES	PESTO	SPINACH
CANADIAN BACON	GARLIC	GREEN ONIONS	PINEAPPLE	ROMA TOMATOES
	HAMBURGER	CARAMELIZED RED ONIONS	RICOTTA	SUN-DRIED TOMATOES
	JALAPEÑOS	WHITE ONIONS	SALAMI GROUND	

RED WINES

HAPPY HOUR PRICING 4:30 - 6:00 \$1 OFF ALL WINES BY THE GLASS MON - FRI

AMARONE, CESARI, VENETO	56	MERLOT, RAYMOND, CALIFORNIA	36	9	
<i>A unique wine. The grapes are dried before being pressed. Velvety in texture, flavor of burnt plum and slightly higher in alcohol.</i>		 velvety smooth layers of blackcurrant and spicy tobacco. Flavors of cassis and cedar delight the palate and make this a wine to sip slowly and enjoy.			
BAROLO, COSTA DI BUSSIA, PIEMONTE	52	NERO D' AVOLA, MORGANTE, SICILY	32	8	
<i>The classic wine of Kings. 100% nebbiolo grapes. Powerful and elegant.</i>		 Intensely ruby red in color. Medium body. Rich earth, black cherry, followed by spicy notes of vanilla and black pepper			
CABERNET, GASPARE'S HOUSE LABEL	32	8	PINOT NOIR, HAHN, MONTEREY	32	
 Made by Eagle Rock winery in California. Rich aromas of ripe cherries combined with toasty oak and light tannins.			<i>Aromas of black cherry and sweet oak. Flavors of ripe berries vanilla and spice. Zesty acidity and smooth silky tannins.</i>		
CABERNET, HESS, ALLOMI	40	10	PINOT NOIR, BUENA VISTA, CARNEROS	36	9
 Dry heat produces rich dark grapes that gives it power and style. Their Cabernet is defined by deep aromas and flavors			 Lite red wine. Aromas of ripe berries and hints of earth are evident in the nose. Well-balanced, with layers of strawberry jam, vanilla and spice.		
CABERNET, J. LOHR, PASO ROBLES	36	SANGIOVESE, PEDRONCELLI, SONOMA	36		
<i>The dry heat in Paso Robles produces rich dark grapes that give it power and style. Their Cabernet is defined by deep aromas and flavors.</i>		<i>Intriguing Bouquet. Sweet tobacco and dried cherries. Medium bodied and exhibits flavors of ripe berry and plum.</i>			
CHIANTI, VILLA SORONO, TUSCANY	32	8	SYRAH, BRANDER, SANTA YNEZ VALLEY	32	8
 Fruit forward Taste of black cherries and aromas of violets. Drink by itself or enjoy especially with pasta!			 Bright fruit, blueberry and black cherry flavors blend with sweet brown spices, white chocolate and tannins.		
CHIANTI, VILLA CLAUDIA, TUSCANY	28		VALPOLICELLA, CESARI, VENETO	32	8
<i>Served in the classic straw flask. Sangiovese, Canaiolo, Trebbiano and Malvasia grapes give this wine a delicate balance between dryness and fruitiness.</i>			 A lighter style, this red focuses on ripe, light berry fruit and hints of spice on the finish. Especially great with pizza and pasta with a spicy tomato sauce.		
CHIANTI, MACHIAVELLI, TUSCANY	40		ZINFANDEL, RANCHO ZABACO, SONOMA	32	8
<i>Made from grapes on a single vineyard. Lush blackberry flavors are complimented by perfect tannins and a oak finish.</i>			 Hand selected grapes from some of the finest vineyards in Sonoma County. Robust and full of peppery spice.		
MALBEC, CATENA, ARGENTINA	40	10	ZINFANDEL, SEGHEISIO, DRY CREEK VALLEY	40	10
 From the region of Mendoza in Argentina. Intense red with deep violet hues. Ripe plumb Fruit flavors and notes of oak.			 Rich aromas of raspberry, black cherry and peppery spice with toasty oak		

WHITE WINES



ALBARINO, MARTIN CODAX, SPAIN	36	9	PINOT GRIGIO, CESARI, VENETO	36	9
 Citrus and fruit balance sugar to acid. Flavors of apples and honey.			 Crisp, yet fruit driven white wine. Light notes of citrus complimented by apples and a range of tropical fruit flavors.		
CHARDONNAY, GASPARE'S HOUSE LABEL	32	8	RIESLING, BON TERRA, MENDOCINO	32	8
 Made by Eagle Rock Winery this is a soft well rounded Chardonnay. Tropical fruit flavors and a hint of oak.			 Organically produced. Delicate flavors of pear and apricot with a hint of refreshing sweetness.		
CHARDONNAY, ALAMOS, ARGENTINA	36	9	ROSÉ, REGIO, EL DORADO COUNTY	32	8
 Full flavored. Fruit forward apples and pears. With a an oaky finish.			 A exotic blend of seven varieties. Syrah, Zinfandel, Cabernet Sauvignon, Grenache, Cinsault and Merlot		
CHARDONNAY, SONOMA CUTRER	40	10	SAUVIGNON BLANC, LIMITED LOT, CALIFORNIA	32	8
 Made in the Russian River Valley. Barrel fermentation. Tastes of oak, papaya, butter and vanilla.			 Tropical Bright aromas of Meyer lemon and key lime balanced, by notes of passionfruit and honeysuckle		
CHARDONNAY, VIANSI, CALIFORNIA	36	9	VERNACCIA, DI SAN GIMIGNANO, TUSCANY	36	9
 Dry wine with flavors of citrus, oak, pear and hints of butter with a creamy mouth feel			 Floral bouquet and minerals. Dry, crisp, high acidity and a slightly bitter finish. Michelangelo said this wine "bites, kisses, licks, and stings".		

SPARKLING WINES

CHANDON, CALIFORNIA	8	PROSECCO BRUT, CANELLA, VENETO		
 Refreshingly soft, yet dry sparkling wine. Characteristics of citrus apples and pears.		 Dry, but the emphasis is on the fruit. Golden delicious apples dominate the flavors while the bubbles refresh the taste buds		

SPECIALTY COCKTAILS

HAPPY HOUR PRICING 4:30 - 6:00 \$1 OFF ALL SPECIALTY COCKTAILS AND LIQUORS MON - FRI

 <p>SANGRIA 29 7 Made with red wine, orange juice, lemon juice, and fortified with brandy. It is sweet and refreshing.</p>	 <p>AGAVE NECTAR MARGARITA 32 9 El Jimador 100% agave tequila, fresh lime juice, sweet agave nectar, squeeze of orange juice, and grand mariner.</p>
 <p>MOJITO 9 Refreshing and delicious. Rum, lime juice, mint leaves, simple syrup and soda.</p>	 <p>PEACH MARGARITA 9 El Jimador 100% agave tequila, fresh lime juice, sweet agave nectar, peach flavor, and orange juice.</p>
 <p>LEMON SIPPER 9 Italian sparkling mint lemonade. Limoncella Limoncello, fresh squeezed lemon & mint leaves over ice topped with Calpasaldo Prosecco.</p>	 <p>PROMISSORY NOTE 9 A creation from the Alembic Bar. A staff favorite. Its complicated- Cazadorez, Canton ginger liquor, dry vermouth, Absinthe, lavender honey, and hint of</p>
 <p>LEMON DROP 8 A house specialty- Absolut citron, lemon juice & simple syrup with a sugar rim.</p>	 <p>HENNESSY SIDE CAR 10 Hennessy, fresh lemon juice, Cointreau, sweet and sour. Courtney's favorite.</p>
 <p>BLOOD ORANGE MARTINI 8 Skyy Blood Orange vodka, fruit juice, sweet & sour with a sugar rim.</p>	 <p>STILETTO 8 Jim Bean Bourbon, Amaretto and lemon juice.</p>
 <p>POMEGRANATE MARTINI 8 Seagrams vodka, fresh Pomegranate juice, sweet & sour.</p>	 <p>WHISKEY SOUR 8 Seagrams 7, fresh squeezed lemon & orange juice.</p>
 <p>PINK LEMONADE 8 Absolut citrus, sprite, splash of cranberry, sweet and sour.</p>	 <p>ITALIAN MANHATTAN 8 Jim Beam Bourbon, sweet Vermouth & Campari.</p>
 <p>ITALIAN COSMO 9 Seagrams vodka, cranberry juice, squeeze of lime, triple sec and topped with bubbly prosecco.</p>	 <p>TENNESSEE ICED TEA 9 Like your classic long island but with a generous splash of Jack Daniels.</p>
 <p>BASIL MARTINI 9 A refreshing mix of Hendricks gin, muddled basil sweet and sour.</p>	 <p>ORANGES AND CREAM 8 Pinnacle creamy vodka & fresh squeezed orange juice.</p>
 <p>NEGRONI 9 Hendricks gin, Campari and sweet vermouth.</p>	 <p>JADE COCKTAIL 8 Tropical sweet and refreshing cocktail made with stoli vanilla vodka, midori, and fruit juice.</p>
 <p>JASMINE 9 A spring breeze, floral and tasty. Hendricks gin, lemon juice & campari.</p>	 <p>CHOCOLATE ESPRESSO MARTINI 8 If you like to drink you desert this is the one for you. A shot of espresso, Godiva chocolate liqueur, Frangelico, Stoli vanilla vodka & Kahlua.</p>

BEERS ON TAP

HAPPY HOUR PRICING 4:30 - 6:00 \$1 OFF ALL BEERS MONDAY - FRIDAY

ANCHOR STEAM	17 5.50	COORS LITE	16 4.50
KONA FIRESTONE PALE ALE	17 5.50	WIDMER HEFEWEIZEN	17 5.50
LAGUNITAS IPA	17 5.50	GUINNESS	17 5.50
SIERRA NEVADA	17 5.50	PERONI	17 5.50

BEERS IN THE BOTTLE

MORRETTI	5.00	STELLA	5.00
CORONA	5.00	CLAUSTHALER (NON-ALCOHOLIC)	5.00
BUDWEISER	4.00		