

WINE

GLASS/BOTTLE

CHAMPAGNE & SPARKLING

Lunetta Prosecco - Trentino, Italy 187ml 10 / 39
Beni di Batasiolo Spumante - Piedmont, Italy 35
Marquis de La Tour Rosé - Loire, France 38
Moët & Chandon - Champagne, France 95
Dom Pérignon 2002 - Champagne, France 295

WHITE

Chardonnay - Indigo Eyes - California, USA 8 / 30
Chardonnay - Cuvaion - Napa, USA 59
Moscato - Cavit - Trentino, Italy 8 / 30
Pinot Grigio - Cavit - Trentino, Italy 8 / 30
Riesling - Prüm Essence - Mosel, Germany 8 / 30
Sauvignon Blanc - Oyster Bay - Marlborough, New Zealand 8 / 30
White Zinfandel - Stone Cellars - California, USA 8 / 30
Rosé - Rickety Bridge Foundation Stone, Franschhoek, South Africa - 32

RED

Blend - Roscato Rosso Dolce - Lombardy, Italy 8 / 30
Cabernet Sauvignon - R I Collection - California, USA 9 / 35
Cabernet Sauvignon - Pied à Terre - Napa, USA - 69
Malbec - Portillo - Mendoza, Argentina 8 / 30
Merlot - Oyster Bay - Hawkes Bay, New Zealand 8 / 30
Pinot Noir - DeLoach Heritage Reserve - California, USA 9 / 35
Pinot Noir - La Crema - Sonoma, USA 60
Cabernet Franc - Catena - Mendoza, Argentina 39
Amarone - Sartori - Veneto, Italy 84

APPETIZERS

SOUP OF THE DAY cup 4

TUNA TATAKI

spiced crusted with sweet pickled eggplant & seaweed aioli 11.95

CRISPY CALAMARI

lightly breaded, jalapeño aioli & asian sauce 8.50

COCONUT JUMBO SHRIMP

coconut flavored with mango jam 9.95

HOUSEMADE CONCH FRITTERS

jerk aioli 8.95

STEAMED ASIAN POTSTICKERS

pork & napa cabbage or edamame (vegan) on a bed of housemade kimchi 8.95

GARLIC BREAD

fresh garlic, mozzarella & parmesan with a side of marinara 6.95

PASTA

ADD MEAT OR SEAFOOD

Chicken Breast 4.95 / Crispy Calamari 4.95
7oz Grilled Snapper 9.95 / Sautéed Garlic Shrimp 9.95
gluten free pasta available - add \$2.95

SEAFOOD SPAGHETTI AL AGLIO

shrimp, calamari & snapper, garlic & chardonnay butter sauce 19.95

BRICK OVEN CLASSIC LASAGNA

with CAB bolognese & bechamel sauce 16.50
veggie option also available

BUILD YOUR SPAGHETTI

choose Alfredo, bolognese or San Marzano marinara 13.50

SALADS

ADD MEAT OR SEAFOOD

Chicken Breast 4.95 / Crispy Calamari 4.95
7oz Grilled Snapper 9.95 / Sautéed Garlic Shrimp 9.95

ROASTED TOMATO CAPRESE

fresh mozzarella, arugula, balsamic reduction 8.95

HOUSE

mixed greens, kalamata olives, tomato, shredded carrot, cucumber, spring onions, housemade balsamic dressing 7.95

CAESAR

romaine, hardboiled egg, marinated white anchovy filets, shredded parmesan, housemade dressing & croutons 8.95

SPINACH

cherry tomatoes, asparagus, goat cheese, lemon mustard vinaigrette 8.95

BURGERS & MORE

on a brioche bun, lettuce, onion, tomato and french fries

add cheddar, swiss, gouda, bacon, or egg for .99¢ - available gluten free add \$2.95

6oz CAB BURGER 9.95

12oz CAB DOUBLE DECKER 13.95

8oz DRY AGED CAB BURGER 15.95

BEYOND BURGER vegetarian 14.25

BLACKENED SNAPPER

shaved cabbage, pineapple relish & jerk mayo 14.95

LOMITO

CAB tenderloin, ham, cheddar, cracked egg, tomato, dijon mustard on ciabatta 17.95

MAINS

add sautéed garlic or grilled shrimp to any main for 9.95

BUTCHERS CUT

8oz CAB hanger steak with potato wedges on a bed of garlic and parsley marinated chunky eggplant 24.95

10oz CAB NY STRIP

grilled asparagus & blistered tomato, grain mustard jus 29.95

12oz GRILLED PORK CHOP

topped with mojo butter, crispy casava & wilted spinach 20.95

8oz PACIFIC SALMON FILET

pan seared, sautéed balsamic spinach & mashed potato 20.95

CHICKEN OR BEEF MILANESA

breaded with fries or mashed potatoes 14.50 / 15.50

*make it parmigiana - lightly topped with housemade marinara & melted fresh mozzarella - add 2

SIDES

Basmati Rice	Sautéed Spinach
Sautéed Onions	Sautéed Mushrooms
French Fries	3.95 each
Mashed Potatoes	
Potato Wedges	Grilled Asparagus 5.95
Crispy Casava	
2.95 each	

kindly note that a 15% gratuity is included on your bill



'Make it Chicago' double the dough for 2.95 all pizzas are available with gluten-free crust for 3.95

*Note: our gluten-free crust is prepared in a common kitchen with risk of gluten exposure.
Customers with serious gluten sensitivities should exercise judgment accordingly.*

all pizzas are 12", made with premium Italian flour, quality cheese and meats, housemade tomato sauce & dough made fresh daily

MARGHERITA

mozzarella cheese, tomato sauce, basil 11.95

FUNGI MISTI

assorted fresh mushrooms (shitake, portobello, bottom) with a hint of smoked gouda, truffle oil & scallions 15.95

FEDE'S 5 CHEESE

mozzarella, goat, blue, brie & shaved manchego 16.95

VEGETARIAN

fresh bell peppers, zucchini, mushrooms, eggplant, kalamata olives, basil 16.95

DIAVOLA

pepperoni or chorizo, fresh jalapeños 14.95

HAWAIIAN

honey ham, fresh pineapple 13.95

QUATTRO STAGIONI

kalamata olives, fresh mushrooms, artichoke hearts, ham 14.95

LA NAPLES

sliced tomato, fresh garlic olive oil, marinated white anchovy filets, kalamata olives 16.95

RISE & SHINE

fresh shaved asparagus, sunny side eggs, smoked applewood bacon 14.95

THE GODFATHER

sausage, pepperoni, kalamata olives, fresh mushrooms, onions, smoked gouda, fresh tomatoes 19.95

CARIBBEAN

BBQ chicken, fresh pineapple, bacon, green peppers 16.25

TUSCANA

pesto, grilled chicken, red onion, sun dried tomatoes, fresh mozzarella 16.95

BARCELONA

manchego cheese, arugula, truffle oil 15.95

TIM'S MEAT LOVERS

pepperoni, sausage, ham, bacon, baked with chili flakes 18.95

CALZONE

ham, mushroom & ricotta traditionally folded 15.95

ADD ON EXTRA TOPPINGS

MEAT: pepperoni, grilled chicken, chorizo, smoked applewood bacon, ham, prosciutto, sausage, white anchovy fillets 2.25

CHEESE: cheddar, goat, blue, gouda, parmesan, fresh mozzarella, brie, ricotta, manchego 1.95

VEGGIES & MORE: mushrooms, green pepper, onions, fresh tomato, kalamata olives, green olives, spinach, sun dried tomato, pineapple, artichokes, roasted peppers, arugula, zucchini, sweet corn, fresh jalapeños, eggplant, truffle oil 1.95

DESSERT

XQ'S À LA MINUTE APPLE PIE

allow 20 minutes - baked fresh from scratch 9.50

CHOCOLATE BROWNIE

with häagen-dazs vanilla ice cream 7.50

CARAMEL FLAN

with dulce de leche & whipped cream 7.50

KIDS

CHICKEN FINGERS

served with french fries 6.95

SPAGHETTI

choice of alfredo, marinara or butter sauce 6.95

JUNIOR PIZZA

ham or pepperoni 6.95

COFFEE

AMERICANO 2.95

ESPRESSO 2.95

DOUBLE ESPRESSO 4.50

LATTE 4.50

CAPPUCCINO 4.50

ASSORTED TEAS 2.95

SPECIALTY COFFEES 7

RASTA MAN

myer's dark, tia maria, whipped cream

IRISH COFFEE

jameson's & whipped cream

NUTTY PROFESSOR

bailey's, frangelico, hot foam

AFTER DINNER

Ask your server for our selection of port, cognac, rum, scotch, liquors & other after dinner drinks.