



# SHAREABLES

## SPINACH AND ARTICHOKE DIP - 16

SERVED WITH WARM BAGUETTE

## GARLIC CHEESE STICKS - 17

HERB GARLIC BUTTER, TOPPED WITH MOZZARELLA & SERVED WITH MARINARA

## GOAT CHEESE DIP - 17

CREAMY COMBINATION OF GOAT, PARMESAN, CREAM CHEESE & GARLIC, TOPPED WITH TOMATO BRUSCHETTA AND BALSAMIC GLAZE SERVED WITH WARM BAGUETTE

## MANGO AVOCADO SALSA AND PICO DE GALLO- 16

SERVED WITH TORTILLA CHIPS

## TOMATO BRUSCHETTA - 15

SERVED ON WARM BAGUETTE

## AHI TUNA CRISPS - 20

BLACKENED TUNA WITH ASIAN SLAW ON FRIED WONTONS TOPPED WITH SWEET CHILI GLAZE AND WASABI AIOLI

## ROASTED RED PEPPER HUMMUS & SPICY FETA DIP - 16

SERVED WITH FRESH VEGETABLES AND PITA CHIPS

## ITALIAN MEATBALLS - 18

A MIXTURE OF GROUND BEEF, ITALIAN SAUSAGE, VEAL, GARLIC & HERBS, RED SAUCE TOPPED WITH MOZZARELLA CHEESE, SERVED WITH BREAD STICK

# SALADS

## ITALIAN CHOPPED SALAD - 20

ROMAINE LETTUCE WITH SALAMI, MOZZARELLA, ARTICHOKE HEARTS & BLACK OLIVES, TOSSED IN ITALIAN VINAIGRETTE

## CAPRESE SALAD - 18

HEIRLOOM TOMATOES, BURRATA, FRESH BASIL, TOPPED WITH BALSAMIC GLAZE

## CAESAR SALAD - 14 - ADD CHICKEN \$7 SHRIMP \$10

CHOPPED ROMAINE, SHAVED PARMESAN, CROUTONS, TOSSED IN OUR CREAMY CAESAR DRESSING

# SANDWICHES & WRAPS

## SUB GLUTEN FREE WRAP-2

## ITALIAN MEATBALLS - 20

A MIXTURE OF GROUND BEEF, ITALIAN SAUSAGE, VEAL, GARLIC, FRESH HERBS & BREAD CRUMBS BRAISED IN A RED SAUCE SERVED ON A HOAGIE BUN, TOPPED WITH MOZZARELLA CHEESE, BAKED IN OUR PIZZA OVEN

## TURKEY AVOCADO WRAP - 19

SPINACH WRAP WITH SHREDDED LETTUCE, TOMATO & BACON, TOPPED WITH RANCH DRESSING

## MEDITERRANIAN VEGGIE WRAP-18

SPINACH WRAP, MIXED GREENS, ARTICHOKE, TOMATO, JALAPEÑO, FETA AND FETA DRESSING

# PIZZAS

GLUTEN FREE CRUST - 3

## PAPA’S - 23

RED SAUCE, SAUSAGE, MUSHROOMS, GREEN OLIVES, MOZZARELLA CHEESE

## MARGHERITA - 21

RED SAUCE, HEIRLOOM TOMATOES, FRESH MOZZARELLA, BASIL

## BROOKLYN - 22

RED SAUCE, CUPPING PEPPERONI, MOZZARELLA, HOT HONEY DRIZZLE

## PIG & FIG - 24

SPREADABLE BRIE, FIG JAM, BALSAMIC ONIONS, PROSCIUTTO AND MOZZARELLA

## BBQ- 23

DICED CHICKEN, PARMESAN GARLIC SAUCE, PICKLED ONION, JALAPEÑO, MOZZARELLA TOPPED WITH ORANGE JAMESON BBQ SAUCE

## GOAT CHEESE - 20

COMBINATION OF GOAT, PARMESAN, CREAM CHEESE AND GARLIC TOPPED WITH TOMATO BRUSCHETTA AND BALSAMIC GLAZE

## BUILD YOUR OWN - 18

TOPPINGS:

MEAT: PEPPERONI, SAUSAGE, CHICKEN, PROSCIUTTO -2

VEGGIES: MUSHROOM, GREEN OLIVE, BLACK OLIVE, TOMATO, JALAPEÑO, ONION, BELL PEPPER, ARTIHOKE,BASIL-I

# ENTREES

## SHRIMP SCAMPI - 27

SAUTÉED SHRIMP, TOMATOES, LEMON, OLIVE OIL, GARLIC, FRESH HERBS, AND BUTTER OVER SPAGHETTI

## CHICKEN PARMESAN - 26

SPAGHETTI TOSSED IN RED SAUCE, TOPPED WITH BREADED PAN-FRIED CHICKEN BREAST WITH MOZZARELLA CHEESE & FRESH BASIL

## SPAGHETTI AND MEATBALLS - 26

## VEGGIE PASTA-24

FETTUCINI, CARMELIZED MUSHROOMS, ARTICHOKE, BELL PEPPERS, ONION, JALAPEÑO, GARLIC, AND BASIL IN LEMON WHITE WINE BUTTER SAUCE

\* GLUTEN FREE PENNE PASTA AVAILABLE - \$2.50

# DESSERTS

## TIRAMISU - 10

## RASPBERRY LEMON DROP CAKE - 10

## CHOCOLATE COVERED CANNOLI - 10

\*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY CONTRIBUTE TO FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE AN EXISTING MEDICAL CONDITION.

A 35% CREDIT CARD ADJUSTMENT WILL BE APPLIED TO NON-CASH TRANSACTIONS.

MANY OF OUR ITEMS CAN BE MADE VEGETARIAN OR GLUTEN FREE, PLEASE ASK YOUR SERVER WHICH ITEMS CAN BE MADE AS SUCH, AND OUR KITCHEN WILL BE HAPPY TO ACCOMODATE

# TAP BEER LIST

- COORS LIGHT - 7
- GUINNESS DRAUGHT - 8
- HARP IRISH LAGER - 8
- SMITHWICK’S IRISH AMBER - 8
- CRISPIN CIDER- 8
- LIFTBRIDGE MANGO BLONDE - 8
- BELL’S TWO HEARTED IPA - 8
- FINNEGAN’S IRISH ALE - 8

# WHITE WINE - ROSÉ - BUBBLY

- SEMELI MOUNTAIN SUN ROSÉ (GREECE) - 12
- ECCO DOMANI PINOT GRIGIO (ITALY) - 10
- SEA PEARL SAUVIGNON BLANC (NEW ZEALAND) - 12
- KENDALL JACKSON CHARDONNAY (CALIFORNIA) - 12
- MASOTTINA PROSECCO SPLIT (SPAIN) - 10
- RISATA PROSECCO (ITALY) - 10
- RISATA MOSCATO (ITALY) - 11

# RED WINE

- TASSAJARA PINOT NOIR (CALIFORNIA) - 11
- VILLA CAFAGGIO CHIANTI (ITALY) - 10
- CONUNDRUM RED BLEND (CALIFORNIA) - 11
- THREADCOUNT CABERNET SAUVIGNON (CALIFORNIA) - 12
- LA CREMA PINOT NOIR (CALIFORNIA) - 15

# SPIRIT FREE

- LIFT BRIDGE ROOT BEER - 4  
OLD FASHIONED RICH AND CREAMY ROOT BEER
- PLANTERS “NO” PUNCH - 7  
PINEAPPLE JUICE, ORANGE JUICE, LIME JUICE, GRENADINE
- EASY BREEZY - 7  
CRANBERRY JUICE AND GRAPEFRUIT JUICE
- APPLE GINGER SNAP - 7  
APPLE CIDER, GINGER BEER, LEMON JUICE

# PAPA’S COCKTAILS

- APEROL SPRITZ - 12  
APEROL, PROSECCO, SODA AND ORANGE GARNISH
- ST. CROIX SPRITZ - 12  
ELDERFLOWER LIQUEUR, LIMONCELLO, SODA, PROSECCO
- CLIFF DIVER - 14  
VODKA, COMBIER CASSIS, PINEAPPLE, LEMON JUICE, GINGER BEER
- STILLWATER SKYLINE - 14  
LIBELULA JOVEN TEQUILA, ARTONIC NECTARINE, AGAVE, LIME, ORANGE BITTERS
- ESPRESSO MARTINI - 14
- RIVER BREEZE - 14  
LAYBACK GIN, ROUTIN BLANC VERMOUTH, FACCIA BRUTTO APERITIVO, CARTRON BLACK TEA, CITRUS CHAMOMILE BITTERS
- VELVET OLD FASHIONED - 15  
DEADWOOD BOURBON, NORDEN BLACK WALNUT, DEMERARA, TOBACCO BITTERS
- VERANDA - 17  
WALCHER APERITIVO, ELDERFLOWER, GRAPEFRUIT, SERVED WITH PROSECCO SPLIT

# BOTTLE & CAN LIST

- MICHELOB ULTRA - 6
- MILLER LIGHT - 6
- CORONA - 7
- BLUE MOON - 7
- HEINEKEN ZERO - 7
- LEINENKUGEL’S SUMMER SHANDY - 7
- LAGUNITAS IPA - 7
- ACE PEAR CIDER - 7
- FULTON LONELY BLONDE - 7
- 196 SELTZER - 8  
“STRAWBERRY, LEMON, PEACH. GRAPEFRUIT”
- SUN CRUISER -8  
“PINK LEMONADE”