

DINNER MENU

STARTERS

TOMATO-MOZZARELLA BRUSCHETTA 9
FRIED CALAMARI 13
SPINACH & ARTICHOKE DIP 13
HUMMUS & AVOCADO PLATTER 13
STUFFED MUSHROOMS 9
TENDERLOIN SLIDERS 15
JUMBO LUMP CRAB CAKE 15
FRIED MOZZARELLA BALLS 9
ANTIPASTO & CHEESE PLATTER 15

PIZZA & FLATBREADS

All selections crafted on our hand stretched dough made with imported Italian ingredients and baked in our wood-burning pizza oven

MARGHERITA PIZZA 13
PEPPERONI PIZZA 13
SAUSAGE & PEPPERS PIZZA 13
BARBEQUE CHICKEN PIZZA 14
ITALIAN BEEF PIZZA 15
PROSCIUTTO FIG FLATBREAD 14
SHRIMP, SPINACH, TOMATO FLATBREAD 15
GRILLED VEGETABLE FLATBREAD 13
CHICKEN & AVOCADO CLUB FLATBREAD 15
YELLOWFIN TUNA FLATBREAD 15
substitute gluten free pizza crust for an additional \$2

SOUP CALENDAR

CUP 4 BOWL 6

EVERYDAY chicken dumpling
creamy tomato basil
MONDAY chicken corn chowder
TUESDAY shrimp gazpacho
WEDNESDAY chicken tortilla
THURSDAY italian wedding
FRIDAY& lobster bisque
SATURDAY

SALADS

Add grilled chicken 4, shrimp 5, salmon 6, steak 7

MARKET organic mixed greens, cucumber, carrot, tomato, garden herbs *small 6 large 11*
CAESAR romaine hearts, radicchio, classic dressing, warm polenta crouton *small 6 large 12*
CHOP tomato, gorgonzola, olive, mozzarella, red onion, noodle, white balsamic vinaigrette 13
PEAR bibb lettuce, arugula, gorgonzola, balsamic, candied pine nut, roasted pear vinaigrette 13
AHI TUNA seared tuna, organic mixed greens, sesame crostini, red wine vinaigrette 15
COBB roasted turkey, avocado, egg, bacon, gorgonzola, grape tomato, vinaigrette 14
BURRATA CAPRESE heirloom tomatoes, balsamic reduction, chef garden basil 13

SANDWICHES

CHEESEBURGER american grass-fed beef, cheddar, lettuce, tomato, shallot mayo, pickle 13
GRILLED CHICKEN CLUB bacon, avocado, provolone, shallot mayonnaise, tomato 13
SPICY CRISPY CHICKEN mozzarella, calabrese sauce, lettuce, tomato, onion - *available grilled* 13
VEGGIE BURGER our signature recipe, tomato, red onion, calabrese, avocado, goat cheese 14
PROSCIUTTO CAPRESE tomato, fresh mozzarella, basil, arugula, pasta salad, grapes 13
OPEN-FACE GRILLED SALMON vegetable mascarpone spread, cucumber-lemon yogurt 14
FAMOUS PRIME RIB DIP pretzel roll, provolone cheese, horseradish cream, au jus 16

HOUSEMADE PASTAS

CAPELLINI POMODORO organic grape tomato, fresh mozzarella, mint, basil 13
SPAGHETTI & MEATBALLS san marzano tomato marinara 14 *meat sauce* 16
SHELL PASTA & CHICKEN whole grain pasta, sauteed vegetables, tomato-herb broth 15
CHICKEN & GOAT CHEESE fusilli pasta, rosemary cream sauce, fresh cracked pepper 16
BAKED LASAGNA layers of fresh pasta, meat ragu, ricotta, mozzarella, parmesan 16
GNOCCHI & AHI TUNA garlic, cilantro, lime, olive oil, arugula, calabrese vinaigrette 21
SEAFOOD TAGLIATELLE jumbo lump crab, calamari, grilled shrimp, saffron broth 20

CHEF SPECIALTIES

FILET MIGNON TRIO gorgonzola, parmesan, peppercorn, garlic mashed potato, asparagus 29
BABY BACK RIBS balsamic barbeque sauce, mac & cheese, coleslaw *half rack* 16 *full rack* 24
BRAISED BONELESS SHORT RIB garlic mashed potato, roasted vegetable, bordelaise 25
CHICKEN MARSALA all natural cage free chicken, wild mushroom, risotto, baby spinach 20
ITALIAN "JAMBALAYA" RISOTTO spicy chicken, grilled shrimp, sausage, roasted pepper 21
CHICKEN PARMESAN all natural cage free chicken, housemade pasta, mozzarella, marinara 20
PINENUT CRUSTED HALIBUT saffron risotto, lemon caper sauce, baby spinach 29
MAPLE GLAZED SALMON organic quinoa, cucumber, avocado, tomato, mint, red pepper 24

INTELLIGENTSIA COFFEE 3
ESPRESSO, CAPPUCCINO, LATTE 4
GHIRADELLI MOCHA LATTE 5
NIELSEN-MASSEY VANILLA LATTE 5

COFFEE & DESSERTS

CHOCOLATE S'MORES 7
CHOCOLATE PROFITEROLES 7
HOUSEMADE GELATO/SORBET 6

CARAMELIZED CHEESECAKE 7
APPLE PEAR BREAD PUDDING 7
FRANGELICO CHOCOLATE CAKE 7
FLIGHT OF ABOVE DESSERTS 13

PINSTRIPES

BISTRO BOWLING BOCCE

 CHANGE YOUR FRAME OF MIND

Enjoy our scratch kitchen dinner menu inspired by seasonal and locally sourced ingredients. Gluten free menu available upon request.