

Lunch Menu

Served 11:30am - 3:00pm
Monday - Friday

WE PROUDLY SOURCE MANY OF OUR ITEMS FROM LOCAL VENDORS & FARMS • GLUTEN FREE OPTIONS AVAILABLE FOR SOME MENU ITEMS UPON REQUEST

APPETIZERS

COMBINATION PLATTER

Calamari, stuffed mushroom caps, clams casino & bruschetta. Serves two...20.95
Additional serving add 9.95 per person

ANTIPASTO

Chef's selection of seasonal meats, cheeses & accoutrements...22.95

BRUSCHETTA

Toasted Italian bread layered with sliced fresh mozzarella & marinated diced plum tomato ...14.95

CALAMARI

Calamari rings, breaded & lightly fried with pepperoncinis. Tossed with either Garlic butter or Balsamic...19.95

MOZZARELLA MARINARA

Breaded mozzarella, cooked to a golden brown & finished with marinara sauce...14.95

TOASTED RAVIOLI

Breaded ravioli fried & topped with fresh mozzarella, basil & served with marinara sauce...14.95

SHRIMP COCKTAIL

Jumbo shrimp served chilled with cocktail sauce 4.95 each / 3 minimum per order

ARANCINI

Fried risotto balls filled with mozzarella cheese. Served with a side of marinara sauce...14.95

MUSHROOM CAPS

Mushrooms stuffed with a Ritz cracker & vegetable stuffing...15.95

STEAMED MUSSELS

Mussels steamed in a light sherry wine cream sauce...18.95

CHAMPAGNE ZUPPA

Eight littlenecks steamed in a champagne & clam broth with scallions & prosciutto...18.95

ENSALATA / SALAD

PORTABELLA SALAD

Mixed salad greens, tossed with gorgonzola cheese, croutons & a balsamic vinaigrette, topped with roasted peppers, asparagus & portabella mushrooms...18.95

CAESAR SALAD

Romaine lettuce tossed in a traditional Caesar dressing with diced sharp provolone cheese, croutons & finished with fresh grated cheese... 14.95

GOLDEN GOAT CHEESE SALAD

Mixed greens, tossed in a sweet onion poppy seed dressing with seasonal apples, dried cranberries, crispy onions, & lightly fried balls of goat cheese... 16.95

BURRATA SALAD

Creamy fresh mozzarella with prosciutto di Parma & sliced tomato, finished with EVOO, sweet balsamic vinegar & Black Sea salt...19.95

SPINACH SALAD

Spinach, goat cheese, bacon, raspberry vinaigrette, croutons, almonds...15.95

GARDEN SALAD

Mixed greens with tomatoes, cucumbers, carrots, red onion & croutons. Tossed with our house made Italian dressing...14.95

ADD TO ANY SALAD

Chicken...9.95 Shrimp...14.95

* Steak...16.95 Salmon...16.95

Burrata...5.95

ZUPPA / SOUP

CHICKEN ESCAROLE...9.95

PASTA FAGIOLE...9.95

SIDES

SAUSAGE

House-made pork served in a light tomato sauce...10.95

BROCCOLI RABE

Rabe sautéed with prosciutto & roasted red peppers served in olive oil & garlic...10.95

POTATO CROQUETTE

Breaded & fried mashed potato filled with mozzarella cheese & scallions...8.95

ASPARAGUS

A bundle of asparagus, steamed & finished with a drizzle of drawn butter & fresh grated cheese..10.95

MEATBALLS

Served two per order, blended pork, veal & beef, simmered in a marinara sauce...15.95

BURGERS

All burgers served with french fries.

Substitute with Truffle Fries \$3, Garden Salad \$4

* CASSARINO BURGER

Grilled black angus burger, topped with bacon, caramelized onions in a sweet balsamic reduction & gorgonzola cheese...20.95

* TRUFFLE MUSHROOM BURGER

Grilled black angus burger, topped with a truffle cheese, mixed mushrooms & crispy fried onions...24.95

WOOD GRILLED PIZZA

MARGHERITA

San marzano tomato sauce & fresh mozzarella. Finished with olive oil & fresh basil...19.95

PROSCIUTTO

Prosciutto di parma, sliced tomatoes, mozzarella cheese blend, finished with a balsamic glaze...22.95

SAUSAGE

Sweet italian sausage & caramelized onions with a blend of mozzarella & gorgonzola cheeses. Finished with olive oil....22.95

SANDWICHES

All sandwiches served with French fries.

Substitute with Truffle fries \$3, Garden Salad \$4.

PARMIGIANA

Choice of breaded chicken cutlet or veal, topped with marinara sauce & mozzarella cheese. Eggplant...15.95 Chicken...17.95 Veal...19.95

CAPRESE

Fresh mozzarella, sliced tomatoes, pesto & mixed greens with balsamic & olive oil. Served on a Brioche roll...12.95 Chicken...9.95 Proscuitto...8.95 Bacon...5.95

DRUNKEN PARMIGIANA

Breaded chicken cutlet topped with a sundried tomato pink vodka sauce & mozzarella cheese...19.95

POLLO RABE

Grilled chicken breast served with sautéed rabe, roasted red peppers & prosciutto, topped with provolone cheese...19.95

ITALIAN

Assorted italian cold cuts & provolone cheese. Topped with lettuce, tomato, pepperoncinis & a light Italian vinaigrette...18.95

TRADITIONAL FAVORITES

CASSALINGA

Chicken or veal, breaded & lightly fried, topped with ricotta cheese, baby spinach, mushrooms, mozzarella cheese & finished with marinara sauce. Served with penne pasta. Chicken...20.95 Veal...22.95

PARMIGIANA

Breaded chicken or veal cutlet layered with melted mozzarella cheese & finished with marinara sauce. Served with penne pasta. Chicken...18.95 Veal...20.95

THE CASSARINO

Chicken or veal, breaded & lightly fried, layered with roasted peppers, mushrooms & imported ham, topped with fried eggplant, melted mozzarella cheese & finished with marinara sauce. Served with penne pasta. Chicken...20.95 Veal...22.95

FETTUCCINE CARBONARA

Fettuccine pasta tossed with bacon, peas, prosciutto & scallions in an Alfredo cream sauce...19.95

POLLO MARSALA

Sautéed chicken served in a mushroom marsala wine sauce. Served with penne pasta...20.95

SHRIMP SCAMPI

Jumbo shrimp served in a garlic butter & white wine sauce with sliced scallions served over linguine pasta...27.95

BISTECCA ALLA MAMMA

8oz. Grilled choice grade NY Sirloin, topped with a garlic butter sauce. Served with a potato croquette & sautéed vegetable medley...27.95

BOLOGNESE

Beyond meat plant protein simmered in a tomato sauce. Tossed with rigatoni pasta...26.95

SAUSAGE AURORA

Penne pasta tossed in a pink vodka sauce with beyond meat sweet Italian sausage, plum & sun dried tomatoes...25.95

POLLO RABE

Grilled chicken breast served over a bed of sautéed rabe with prosciutto, topped with roasted peppers & portabella mushrooms. Served with potato...21.95

PASTA CON BROCCOLI RABE

Grilled sausage & chicken tossed with sautéed rabe, roasted peppers & prosciutto served over penne pasta, topped with a sprinkle of gorgonzola cheese...21.95

GNOCCHI AURORA

Potato gnocchi tossed in a pink vodka cream sauce with plum & sun-dried tomatoes...19.95

RIGATONI BOLOGNESE

Rigatoni pasta topped with a traditional meat sauce, consisting of ground veal, pork & beef served in a tomato sauce...20.95

PINK VODKA PESTO

Rigatoni pasta tossed in a pink pesto cream sauce with housemade chicken sausage...19.95

EGGPLANT ROLLATINI

Rolled eggplant stuffed with ham, ricotta cheese & spinach. Finished with marinara sauce. Served with penne pasta...18.95

Add Grilled Chicken...9.95

Add Grilled Shrimp...14.95

Add Burrata...5.95

Sub Cheese Ravioli or Gluten Free Penne...4.00

VEGAN ENTREES

SAUSAGE & RABE

Sweet Italian Beyond meat sausage tossed with broccoli rabe, roasted peppers & penne pasta in a garlic & olive oil sauce...27.95

TRUFFLE MUSHROOM BURGER

6oz. Beyond burger topped with truffled mushrooms & crispy fried onion. Served with French fries...24.95

SPINACH RAVIOLI & MEATBALLS

Plant protein filled spinach ravioli served with zucchini meatballs in a fresh marinara....26.95

\$6 Split Charge on Entrees

* Please notify your server of any allergies

* Not responsible for entrees ordered well done or dishes altered from their original recipes.

* Consumption of undercooked meats or seafood will increase your risk of foodborne illness.

Consumers who are especially vulnerable to foodborne illness should only eat seafood

& other food from animals thoroughly cooked.

White Wines

	6oz/9oz	BTB
VILLA DES ANGES Rosé - LANGUEDOC, FRANCE	12/18	47
MONT GRAVET Rosé - PAYS D'OC, FRANCE	11/16.5	43
BANFI PRINCIPESSA GAVIA GAVI - PIEDMONT, ITALY	11/16.5	43
TUNELLA "RGIALLA" - FRIULI-VENEZIA GIULA, ITALY		66
LES CHAMPS CLOS SANCERRE - CENTRE-VAL DE LOIRE, FRANCE		69
DOMAINE DE LOYE "MENETOU-SALON" SAUVIGNON BLANC - LOIRE VALLEY, FRANCE	13/19.5	49
LOBSTER REEF SAUVIGNON BLANC - NEW ZEALAND	11/16.5	43
ANT MOORE SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND		43
SANTA MARGHERITA PINOT GRIGIO DOC - VALDADIGE, ITALY	16/24	63
BANFI “CENTINE” PINOT GRIGIO IGT - TUSCANY, ITALY		47
ATLA PINOT GRIGIO DOC - VENEZIA, ITALY	11/16.5	43
KELLEY FOX CHARDONNAY - DURANT VINEYARD, OREGON		80
STAG’S LEAP WINE CELLARS ‘KARIA’ CHARDONNAY - NAPA		69
VINCENT CHARDONNAY ‘TARDIVE’ - WILLAMETTE VALLEY, OREGON		60
DUCKHORN “DECOY LIMITED” CHARDONNAY- SONOMA COAST, CA		56
LA CREMA CHARDONNAY - MONTEREY	14/21	55
KENDALL-JACKSON “VR” CHARDONNAY - CALIFORNIA	12/18	47
FRANCISCAN ESTATES CHARDONNAY - CALIFORNIA	11/16.5	43
WASHINGTON HILLS “LH” RIESLING - WASHINGTON ST.	11/16.5	43
LA ARDILLA MOSCATO DE VALENCIA - SPAIN	11/16.5	44
GIANNI GAGLIARDO “FALLEGRO” VERMENTINO - PIEDMONT, ITALY	13/19.5	49
AROMA WINERY “APIANUM” FIANO DI AVELLINO DOCG - AVELLINO, ITALY	47	
PIEROPAN SOAVE CLASSICO - VENETO, ITALY		53
CASTELLI DI JESI "PIERSANTI" VERDICCHIO DOC - MARCHE, ITALY	11/16.5	43

CHAMPAGNE & SPARKLING

TAITTINGER BRUT RESERVE - FRANCE	131
LAURENT PERRIER “LA CUVEE” BRUT - NAPA VALLEY, CA	106
DOMAINE CHANDON BRUT - NAPA VALLEY, CA	51
LUC BELAIRE “RARE” ROSÉ - FRANCE	71
DOMAINE CHANDON BRUT ROSÉ - NAPA VALLEY, CA	56
GRAN GESTA BRUT CAVA - SPAIN	48
SAN MICHELE SPUMANTE EXTRA DRY - VENETO, ITALY	43
RUFFINO PROSECCO DOC - ITALY	43
FRATELLI COZZA PROSECCO - VENETO, ITALY	39
CANTINE MASCHIO PROSECCO DOC (SPLIT) - ITALY	10

Red Wines

	6oz/9oz	BTB
LA CREMA PINOT NOIR - SONOMA		65
SILVAN RIDGE PINOT NOIR RIDGE RESERVE - WILLAMETTE VALLEY, OR	13/19.5	50
MEIOMI PINOT NOIR - SONOMA , CA	13/19.5	49
ANGEL’S INK PINOT NOIR - MONTEREY COUNTY		43
J. LOHR “FALCON’S PERCH” PINOT NOIR - MONTEREY	11 /16.5	43
RUFFINO RISERVA DUCALE GOLD CHIANTI CLASSICO DOCG - TUSCANY, ITALY		82
RUFFINO RISERVA DUCALE TAN CHIANTI CLASSICO DOCG - TUSCANY, ITALY		61
SANGERVASIO CHIANTI SANGIOVESE DOCG - TUSCANY, ITALY	13/19.5	49
QUERCETO CHIANTI CLASSICO DOCG - TUSCANY, ITALY	11/16.5	43
RUFFINO CHIANTI DOCG - TUSCANY, ITALY	10/15	39
VILLA ANTINORI “II BRUCIATO” BOLGHERI DOC - TUSCANY, ITALY		73
TENUTA II POGGIONE ROSSO DI MONTALCINO DOC - TUSCANY, ITALY		63
SESTI “MONTELECCIO” ROSSO DI MONTALCINO IGT - TUSCANY, ITALY		57
TAVEGGIA BRUNELLO DI MONTALCINO - TUSCANY, ITALY		96
BRANCAIA TRE IGT (SUPER TUSCAN) - TUSCANY, ITALY		71
RUFFINO “MODUS” IGT (SUPER TUSCAN) - TUSCANY, ITALY		66
FRATELLI COZZA “DOGANA ROSSA” (SUPER TUSCAN) - PUGLIA, ITALY	11/16.5	43
TENIMENTI SPINSANTI “ADINO” MONTEPULCIANO/SANGIOVESE - MARCHE, ITALY		53
CANTINA ZACCAGNINI MONTEPULCIANO D’ABRUZZO DOC - ABRUZZO, ITALY	13/19.5	49
FRATELLI COZZA MONTEPULCIANO D’ABRUZZO DOC - ABRUZZO, ITALY	10/15	37
ST. FRANCIS VINEYARDS MERLOT - SONOMA VALLEY, CA		49
GRAN PASSAIA SANGIOVESE MERLOT IGT - TUSCANY, ITALY	11/16.5	43
STAG’S LEAP WINE CELLARS “ARTEMIS” CABERNET SAUVIGNON - NAPA		161
CHARLES KRUG NAPA CABERNET SAUVIGNON - NAPA		85
BEAULIEU VINEYARDS “B.V. NAPA” CABERNET SAUVIGNON - NAPA		77
OBERON CABERNET SAUVIGNON - NAPA		56
SILVER PALM CABERNET SAUVIGNON - NORTH COAST	13/19.5	49
BOSMAN CABERNET SAUVIGNON - WELLINGTON, SOUTH AFRICA	12/18	47
J. LOHR “SEVEN OAKS” CABERNET SAUVIGNON - PASO ROBLES	11/16.5	43
DEMARIE BARBARESCO - PIEDMONT, ITALY		84
TAVEGGIA BAROLO RISERVA DOC - PIEDMONT, ITALY		119
BENI DI BATASIOLO BAROLO DOCG - PIEDMONT, ITALY		100
VITE COLTE “SOGNI AL CAMPO” NEBBIOLO DOC - PIEDMONT, ITALY	14/21	55
PRUNOTTO "FIULOT" BARBERA D'ASTI DOCG - PIEDMONT, ITALY		57
MICHELE CHIARLO “LE ORME” BARBERA D’ASTI DOCG - PIEDMONT, ITALY	11/16.5	42
GIANNI GAGLIARDO “VILLA M” BRACHETTO (SERVED CHILLED) - PIEDMONT, ITALY	11/16.5	43
RICOMINCIARE CABERNET FRANC- MENDOZA, ARGENTINA		47
DOÑA PAULA ESTATES MALBEC - MENDOZA, ARGENTINA	11/16.5	43
BEAULIEU VINEYARDS “B.V. TAPESTRY” RESERVE RED BLEND - NAPA		131
JUSTIN ISOSCELES MERITAGE RED BLEND - PASO ROBLES, CA		101
DOMAINE CHAPEL FLEURIE CHARBONNIERES - FLEURIE, FRANCE		79
AVIARY VINEYARDS “BIRDS OF PREY” RED BLEND - NAPA		47
CIELO ‘ROSSO DI FAMIGLIA’ RED BLEND - VENETO, ITALY	11/16.5	43
GERADO CESARI AMARONE DELLA VALPOLICELLA CLASSICO DOCG - VENETO, ITALY		121
ALLEGRIANI “PALAZZO DELLA TORRE” VERONESE IGT - VENETO, ITALY	14/21	55
RODNEY STRONG OLD VINES ZINFANDEL - SONOMA COUNTY, CA		59
THE FEDERALIST RED ZINFANDEL - LODI	12/18	47

PLEASE JOIN US
EVERY MONDAY
FOR ½ PRICED
BOTTLES OF WINE
& CHAMPAGNE
*** EXCLUDING HOLIDAYS

Served 3:00pm - Close
Monday - Friday

Dinner Menu

All Day
Saturday & Sunday

WE PROUDLY SOURCE MANY OF OUR ITEMS FROM LOCAL VENDORS & FARMS • GLUTEN FREE OPTIONS AVAILABLE FOR SOME MENU ITEMS UPON REQUEST

APPETIZERS / SMALL PLATES

COMBINATION PLATTER

Calamari, stuffed mushroom caps, clams casino & bruschetta. Serves four...39.95
Additional serving ...add 9.95 per person

ANTIPASTO

Chef's selection of seasonal meats, cheeses & accoutrements ...25.95

CALAMARI

Calamari rings, breaded & lightly fried with pepperoncinis. Tossed with either Garlic butter or Balsamic ...19.95

ARANCINI

Fried risotto balls filled with mozzarella cheese served with a side of marinara sauce...14.95

MUSHROOM CAPS

Mushrooms stuffed with a Ritz cracker & vegetable stuffing...15.95

SHRIMP COCKTAIL

Jumbo shrimp served chilled with cocktail sauce 4.95 each / 3 minimum per order

CLAMS CASINO

Six baked stuffed littlenecks served on the half shell finished with bacon...15.95

CHAMPAGNE ZUPPA

Eight littlenecks steamed in a champagne & clam broth with scallions & prosciutto...18.95

MOZZARELLA MARINARA

Five hand-cut mozzarella breaded, lightly fried & finished with marinara on the side ...14.95

TOASTED RAVIOLI

Five breaded ravioli fried & served with marinara sauce...14.95

TRADITIONAL BRUSCHETTA

Toasted Italian bread layered with sliced fresh mozzarella & marinated diced plum tomato...14.95

14” MARGHERITA PIZZA

San Marzano tomato sauce & fresh mozzarella. Finished with olive oil & fresh basil...19.95

STEAMED MUSSELS

Mussels steamed in a light sherry wine cream sauce...18.95

ENSALATA / SALAD

SPINACH SALAD

Spinach, goat cheese, bacon, raspberry vinaigrette, croutons, almonds...15.95

CAESAR SALAD

Romaine lettuce tossed in a traditional Caesar dressing with diced sharp provolone cheese, croutons & finished with fresh grated cheese... 14.95

GRILLED PORTABELLA SALAD

Mixed salad greens, tossed in a balsamic vinaigrette with Gorgonzola cheese & croutons. Topped with roasted peppers, portabella mushrooms & asparagus...18.95

GARDEN SALAD

Mixed greens with tomatoes, cucumbers, carrots, red onion & croutons. Tossed with our house made Italian dressing...13.95

GOLDEN GOAT CHEESE SALAD

Mixed greens, tossed in a sweet onion poppy seed dressing with seasonal apples, dried cranberries, crispy onions, & lightly fried balls of goat cheese... 16.95

BURRATA SALAD

Creamy fresh mozzarella with prosciutto di Parma & sliced tomato, finished with EVOO, sweet balsamic vinegar & Black Sea salt... 19.95

ADD TO ANY SALAD

Burrata...5.95 Chicken...9.95
Shrimp...14.95 *Steak...16.95 Salmon...16.95

ZUPPA / SOUP

CHICKEN ESCAROLE... 9.95

PASTA FAGIOLE...9.95

SIDES

SAUSAGE

House-made pork served in a light tomato sauce...10.95

BROCCOLI RABE

Rabe sautéed with prosciutto & roasted red peppers served in olive oil & garlic...10.95

POTATO CROQUETTE

Breaded & fried mashed potato filled with mozzarella cheese & scallions...8.95

ASPARAGUS

A bundle of asparagus, steamed & finished with a drizzle of drawn butter & fresh grated cheese...10.95

MEATBALLS

Served two per order, blended pork, veal & beef, simmered in a marinara sauce...15.95

PASTA CON BROCCOLI RABE

Chicken & sausage sautéed with rabe, red peppers & prosciutto in a garlic & olive oil sauce tossed with penne pasta. Finished with Gorgonzola...29.95

PINK VODKA PESTO

Rigatoni pasta tossed in a pink pesto cream sauce with housemade chicken sausage...26.95

BRACCIOLA

Rolled veal, stuffed with prosciutto, ground pork sausage, provolone & mozzarella cheese. Braised & simmered in a marinara sauce. Served with linguine pasta... 35.95
Limited quantities available.

CASSALINGA

Choice of chicken or veal, breaded & lightly fried, topped with ricotta cheese, wilted spinach & mushrooms finished with melted mozzarella & marinara sauce. Served with penne pasta. Chicken...27.95 Veal...30.95

MARSALA

Chicken or veal served in a mushroom Marsala wine sauce. Served with mashed potato. Chicken...26.95 Veal...29.95

CAPELLINI PRIMAVERA

Assorted vegetables sautéed in an infused olive oil... 24.95

GNOCCHI AURORA

Pink vodka cream sauce with plum tomatoes & sundried tomatoes...22.95

LASAGNA

Layers of Bolognese & Italian cheeses, baked in a pink vodka sauce...27.95

SPECIALTIES OF THE HOUSE

POLLO MILANO

Chicken sautéed with mushrooms, caramelized onions, artichoke hearts, roasted red peppers & prosciutto in a garlic butter & white wine sauce with spinach, served over penne pasta...26.95

SALTIMBOCCA

Chicken or veal layered with prosciutto & spinach served in a mushroom wine sauce, finished with melted mozzarella cheese. Served with mashed potato. Chicken...28.95 Veal...31.95

PARMIGIANA

Breaded chicken or veal cutlet topped with melted mozzarella cheese & marinara sauce. Served with penne pasta. Chicken...26.95 Veal...29.95 Eggplant...24.95

FRANCAISE

Egg battered chicken in a lemon butter sauce with capers and shallots. Served with mashed potatoes. Chicken...27.95 Veal...31.95

THE CASSARINO

Choice of breaded fried chicken or veal topped with a sauté of roasted peppers, mushrooms, sliced imported ham & breaded fried eggplant. Finished with melted mozzarella cheese & marinara sauce. Served with penne pasta. Chicken...28.95 Veal...31.95

PASTA

RIGATONI BOLOGNESE

Rigatoni pasta tossed with a mix of veal, pork & beef simmered in a rich tomato sauce, garnished with fresh basil & cheese...26.95

FETTUCCINE CARBONARA

Pasta tossed with bacon, prosciutto, scallions & peas in an alfredo cream sauce...24.95

ADD TO ANY ENTREE

Add Grilled Chicken...9.95 Add Grilled Shrimp...14.95 Add Burrata...5.95
Sub Cheese Ravioli or Gluten Free Penne...4.00

FRUTTI DI MARE / SEAFOOD

FRUTTI DI MARE

Sautéed shrimp, scallops, mussels, whole & chopped clams with fresh fish served in a tomato sauce over linguine pasta...39.95

* GRILLED SALMON

Wild caught, finished in a fresh herb butter with a touch of lemon zest. Served over a cherry tomato and asparagus risotto...33.95

FROM THE GRILL

* BISTECCA ALLA MAMMA

Grilled choice grade NY Sirloin, topped with a garlic butter sauce. Served with mashed potato & sautéed vegetables. 16oz...38.95 32oz...71.95 48oz...99.95

* GORGONZOLA CRUSTED SIRLOIN

Sirloin finished with a Gorgonzola cheese crust. Served with mashed potato & vegetable. 16oz...39.95 32oz...72.95 48oz...99.95

* SICILIAN

Grilled beef tips or chicken tossed with a sauté of oven roasted potatoes, onions, Kalamata olives, sliced hot pepper rings, chopped beefsteak tomatoes. Chicken...27.95 Steak...31.95

* GRILLED VEAL RIB CHOP ALLA ROMANO

18oz bone-in Veal chop topped with mushrooms, roasted red peppers & artichokes, with a sherry wine butter sauce. Served with mashed potatoes...50.95

VEGAN ENTREES

BOLOGNESE

Beyond meat plant protein simmered in a tomato sauce. Tossed with rigatoni pasta...26.95

SAUSAGE AURORA

Penne pasta tossed in a pink vodka sauce with Beyond meat sweet Italian sausage, plum & sun dried tomatoes...25.95

SPINACH RAVIOLI & MEATBALLS

Plant protein filled spinach ravioli served with zucchini meatballs in a fresh marinara...26.95

SAUSAGE & RABE

Sweet Italian Beyond meat sausage tossed with broccoli rabe, roasted peppers & penne pasta in a garlic & olive oil sauce...27.95

TRUFFLE MUSHROOM BURGER

6oz. Beyond burger topped with truffled mushrooms & crispy fried onion. Served with French fries...24.95

SICILIAN

Sweet Italian Beyond sausage with a sauté of oven roasted potatoes, onions, Kalamata olives, sliced hot pepper rings, chopped beefsteak tomatoes & caramelized onions...27.95

White Wines

	6oz/9oz	BTB
VILLA DES ANGES Rosé - LANGUEDOC, FRANCE	12/18	47
MONT GRAVET Rosé - PAYS d’Oc, FRANCE	11/16.5	43
BANFI PRINCIPESSA GAVIA GAVI - PIEDMONT, ITALY	11/16.5	43
TUNELLA "RjGIALLA" - FRIULI-VENEZIA GIULA, ITALY		66
LES CHAMPS CLOS SANCERRE - CENTRE-VAL DE LOIRE, FRANCE		69
DOMAINE DE LOYE "MENETOU-SALON" SAUVIGNON BLANC - LOIRE VALLEY, FRANCE	13/19.5	49
LOBSTER REEF SAUVIGNON BLANC - NEW ZEALAND	11/16.5	43
ANT MOORE SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND		43
SANTA MARGHERITA PINOT GRIGIO DOC - VALDADIGE, ITALY	16/24	63
BANFI “CENTINE” PINOT GRIGIO IGT - TUSCANY, ITALY		47
ATLA PINOT GRIGIO DOC - VENEZIA, ITALY	11/16.5	43
KELLEY FOX CHARDONNAY - DURANT VINEYARD, OREGON		80
STAG’s LEAP WINE CELLARS ‘KARIA’ CHARDONNAY - NAPA		69
VINCENT CHARDONNAY “TARDIVE” - WILLAMETTE VALLEY, OREGON		60
DUCKHORN “DECOY LIMITED” CHARDONNAY- SONOMA COAST, CA		56
LA CREMA CHARDONNAY - MONTEREY	14/21	55
KENDALL-JACKSON “VR” CHARDONNAY - CALIFORNIA	12/18	47
FRANCISCAN ESTATES CHARDONNAY - CALIFORNIA	11/16.5	43
WASHINGTON HILLS “LH” RIESLING - WASHINGTON ST.	11/16.5	43
LA ARDILLA MOSCATO DE VALENCIA - SPAIN	11/16.5	44
GIANNI GAGLIARDO “FALLEGRO” VERMENTINO - PIEDMONT, ITALY	13/19.5	49
AROMA WINERY “APIANUM” FIANO DI AVELLINO DOCG - AVELLINO, ITALY		47
PIEROPAN SOAVE CLASSICO - VENETO, ITALY		53
CASTELLI DI JESI "PIERSANTI" VERDICCHIO DOC - MARCHE, ITALY	11/16.5	43

CHAMPAGNE & SPARKLING

TAITTINGER BRUT RESERVE - FRANCE	131
LAURENT PERRIER “LA CUVÉE” BRUT - NAPA VALLEY, CA	106
DOMAINE CHANDON BRUT - NAPA VALLEY, CA	51
LUC BELAIRE “RARE” ROSÉ - FRANCE	71
DOMAINE CHANDON BRUT ROSÉ - NAPA VALLEY, CA	56
GRAN GESTA BRUT CAVA - SPAIN	48
SAN MICHELE SPUMANTE EXTRA DRY - VENETO, ITALY	43
RUFFINO PROSECCO DOC - ITALY	43
FRATELLI COZZA PROSECCO - VENETO, ITALY	39
CANTINE MASCHIO PROSECCO DOC (SPLIT) - ITALY	10

Red Wines

	6oz/9oz	BTB
LA CREMA PINOT NOIR - SONOMA		65
SILVAN RIDGE PINOT NOIR RIDGE RESERVE - WILLAMETTE VALLEY, OR	13/19.5	50
MEIOMI PINOT NOIR - SONOMA , CA	13/19.5	49
ANGEL’S INK PINOT NOIR - MONTEREY COUNTY		43
J. LOHR “FALCON’S PERCH” PINOT NOIR - MONTEREY	11 /16.5	43
RUFFINO RISERVA DUCALE GOLD CHIANTI CLASSICO DOCG - TUSCANY, ITALY		82
RUFFINO RISERVA DUCALE TAN CHIANTI CLASSICO DOCG - TUSCANY, ITALY		61
SANGERVASIO CHIANTI SANGIOVESE DOCG - TUSCANY, ITALY	13/19.5	49
QUERCETO CHIANTI CLASSICO DOCG - TUSCANY, ITALY	11/16.5	43
RUFFINO CHIANTI DOCG - TUSCANY, ITALY	10/15	39
VILLA ANTINORI “II BRUCIATO” BOLGHERI DOC - TUSCANY, ITALY		73
TENUTA II POGGIONE ROSSO DI MONTALCINO DOC - TUSCANY, ITALY		63
SESTI “MONTELECCIO” ROSSO DI MONTALCINO IGT - TUSCANY, ITALY		57
TAVEGGIA BRUNELLO DI MONTALCINO - TUSCANY, ITALY		96
BRANCAIA TRE IGT (SUPER TUSCAN) - TUSCANY, ITALY		71
RUFFINO “MODUS” IGT (SUPER TUSCAN) - TUSCANY, ITALY		66
FRATELLI COZZA “DOGANA ROSSA” (SUPER TUSCAN) - PUGLIA, ITALY	11/16.5	43
TENIMENTI SPINSANTI “ADINO” MONTEPULCIANO/SANGIOVESE - MARCHE, ITALY		53
CANTINA ZACCAGNINI MONTEPULCIANO d’ABRUZZO DOC - ABRUZZO, ITALY	13/19.5	49
FRATELLI COZZA MONTEPULCIANO d’ABRUZZO DOC - ABRUZZO, ITALY	10/15	37
ST. FRANCIS VINEYARDS MERLOT - SONOMA VALLEY, CA		49
GRAN PASSAIA SANGIOVESE MERLOT IGT - TUSCANY, ITALY	11/16.5	43
STAG’s LEAP WINE CELLARS “ARTEMIS” CABERNET SAUVIGNON - NAPA		161
CHARLES KRUG NAPA CABERNET SAUVIGNON - NAPA		85
BEAULIEU VINEYARDS “B.V. NAPA” CABERNET SAUVIGNON - NAPA		77
OBERON CABERNET SAUVIGNON - NAPA		56
SILVER PALM CABERNET SAUVIGNON - NORTH COAST	13/19.5	49
BOSMAN CABERNET SAUVIGNON - WELLINGTON, SOUTH AFRICA	12/18	47
J. LOHR “SEVEN OAKS” CABERNET SAUVIGNON - PASO ROBLES	11/16.5	43
DeMARIE BARBARESCO - PIEDMONT, ITALY		84
TAVEGGIA BAROLO RISERVA DOC - PIEDMONT, ITALY		119
BENI DI BATASIOLO BAROLO DOCG - PIEDMONT, ITALY		100
VITE COLTE “SOGNI AL CAMPO” NEBBIOLO DOC - PIEDMONT, ITALY	14/21	55
PRUNOTTO "FIULOT" BARBERA D'ASTI DOCG - PIEDMONT, ITALY		57
MICHELE CHIARLO “LE ORME” BARBERA d’ASTI DOCG - PIEDMONT, ITALY	11/16.5	42
GIANNI GAGLIARDO “VILLA M” BRACHETTO (SERVED CHILLED) - PIEDMONT, ITALY	11/16.5	43
RICOMINCIARE CABERNET FRANC- MENDOZA, ARGENTINA		47
DOÑA PAULA ESTATES MALBEC - MENDOZA, ARGENTINA	11/16.5	43
BEAULIEU VINEYARDS “B.V. TAPESTRY” RESERVE RED BLEND - NAPA		131
JUSTIN ISOSCELES MERITAGE RED BLEND - PASO ROBLES, CA		101
DOMAINE CHAPEL FLEURIE CHARBONNIERES - FLEURIE, FRANCE		79
AVIARY VINEYARDS “BIRDS OF PREY” RED BLEND - NAPA		47
CIELO ‘ROSSO DI FAMIGLIA’ RED BLEND - VENETO, ITALY	11/16.5	43
GERADO CESARI AMARONE DELLA VALPOLICELLA CLASSICO DOCG - VENETO, ITALY		121
ALLEGRI “PALAZZO DELLA TORRE” VERONESE IGT - VENETO, ITALY	14/21	55
RODNEY STRONG OLD VINES ZINFANDEL - SONOMA COUNTY, CA		59
THE FEDERALIST RED ZINFANDEL - LODI	12/18	47

PLEASE JOIN US
EVERY MONDAY
FOR ½ PRICED
BOTTLES OF WINE
& CHAMPAGNE

*** EXCLUDING HOLIDAYS

SIGNATURE COCKTAILS

SARTI ROSA SPRITZ

A refreshing and vibrant aperitif featuring blood orange, mango, and passion fruit flavors, blended with crisp Prosecco, a splash of soda, & finished with a fresh lime

PINEAPPLE BASIL MARTINI

Housemade pineapple infused Ketel One Vodka, simple syrup and fresh basil.

FEDERAL HILL SOUR

Charbay Meyer Lemon Infused Vodka, Milam & Greene Triple Cask Whiskey, lemon juice, simple syrup, red wine float.

SAFEHAVEN

RumHaven Coconut Rum, Fair Passionfruit Liqueur, Chambord, and Pineapple Juice.

MANGO HABENERO MARGARITA

Ghost Habanero infused Tequila, Mango Purée, agave syrup, orange juice.

CASS SANGRIA

Pinot Grigio, Crown Apple Whiskey, Mango Schnapps, Sprite, orange juice, topped with prosecco.

OLD FASHIONED

Knob Creek Bourbon, Bully Boy Amaro, Angostura Orange Bitters.

MONTE NERO

Mad River Rye Whiskey, Averna Amaro, Benedictine, Luxardo cherry.

MOCKTAILS

STRAWBERRY BLUSH

Fragola Fabbri Strawberry syrup, lemon juice, San Pellegrino.

THE NO-FASHIONED

Chilled black tea, turbinado simple syrup, orange bitters, Luxardo cherry.

DRAFT BEERS

DRAFTS

(Distance from brewery)

NARRAGANSETT BREWERY "BOHEMIAN" PILSNER (1.6 MI.)

ABV 5.2% · India Point, RI

SHADZON "BUFFALO CZECH" PILSNER (28 MI.)

ABV 5.5% · South Kingstown, RI

NEWPORT CRAFT BREWING COMPANY

"RHODE TRIP NEW ENGLAND IPA" (33.7 MI.)

6.3% ABV · Newport, RI

WHALERS "RISE" APA (34.9 MI.)

ABV 5.5% · South Kingstown, RI

SAMUEL ADAMS SEASONAL (42 MI.)

5.3% ABV · Boston, MA

GREY SAIL BREWING

"CAPTAIN'S DAUGHTER" DOUBLE IPA (43.8 MI.)

8.5% ABV · Westerly, RI

DOWNEAST HARD CIDER (54 MI.)

ABV varies · East Boston, MA

ALLAGASH WHITE WHEAT ALE (141 MI.)

5.2% ABV · Portland, ME

GUINNESS DRAUGHT (3023 MI.)

4.2% ABV · Dublin, Ireland

STELLA ARTOIS (3530 MI.)

5.0% ABV · Leuven, Belgium

BIRRA MORETTI L'AUTENTICA (4012 MI.)

4.6% ABV · Udine, Italy

PERONI NASTRO AZZURO (4125 MI.)

5.1% ABV · Rome, Italy

BOTTLES/CANS

AMSTEL LITE • 3.5% ABV
BLUE MOON • 5.0% ABV
BUDWEISER • 5.0% ABV
BUD LIGHT • 4.2% ABV
COORS LIGHT • 4.2% ABV
CORONA EXTRA • 4.6% ABV
ESTRELLA DAMM DAURA (GF) • 5.4% ABV
HEINEKEN • 5.0% ABV
MICHELOB ULTRA • 4.2% ABV
MILLER LITE • 4.2% ABV

SELTZERS

SUN CRUISER ICED TEA & VODKA (GF) • 4.5% ABV
HIGH NOON SELTZER (GF) • 4.5% ABV
ASSORTED FLAVORS
NUTRL HARD SELTZER (GF) • 4.5% ABV
ASSORTED FLAVORS

NON-ALCOHOLIC

ATHLETIC BREWING "RUN WILD" IPA • 0.0% ABV
MICHELOB ULTRA ZERO • 0.0% ABV
PERONI ZERO • 0.0% ABV

NIGHT CAP

*CAFE EVER AFTER

Bailey's Irish Cream & Frangelico Hazelnut Liqueur

*TOLEDO

Kahlua & Creme de Cacao liqueur topped with a chocolate drizzle

*IRISH

Jameson Irish Whiskey & Bailey's Irish Cream

*Coffee served with whipped cream

ESPRESSO MARTINI

Vanilla Vodka, Coffee liqueur, Creme de Cacao, Hazelnut liqueur,
Bailey's Irish Cream, fresh brewed espresso
Substitute Vegan Wild Arbor Liqueur for Bailey's

PISTACHIO MARTINI

Vanilla Vodka, Bailey's Irish Cream, Amaretto, blue curacao, fresh nutmeg

CAFE

Available in regular or decaf

Coffee...4.95
Espresso...5.95
Double Espresso...6.95
Latte...7.95
Cappuccino...7.95
Mocha Cappuccino...7.95
Tea...4.95

PORTS / GRAPPAS

Fonseca Porto Ruby Red...10
Taylor Fladgate Tawny...11
Sandeman Fine Tawny...12
Cockburn Special Reserve...13
Julia Grappa Invecchiata...11

CORDIALS

Anisette
Bailey's Irish Cream
Benedictine
B&B
DiSaronno Amaretto
Fernet Branca
Frangelico
Grand Mariner
Jumping Goat Coffee Liqueur
Kahlua
Montenegro
Pallini Limoncello
Rum Chata
Sambuca Molinari
Sambuca Romana
Shanky's Whip Irish Liqueur
Tia Maria

DESSERTS

MINI SWEETS

(3 oz. tastes • 4.95 each)

TIRAMISU • CREME BRÛLÉE • CANNOLI
TRIO: SAMPLER OF ALL THREE - 12.95

SKILLET COOKIE

Vanilla ice cream, chocolate sauce & whipped cream on top of a giant freshly baked chocolate chip cookie 9.95
Make it a Monstaaaaaahhh 24.95

TIRAMISU

Lady fingers soaked in espresso, Kahlua & Baileys Irish Cream Liqueurs. Served with housemade whipped mascarpone topping 9.95

CANNOLI

Housemade Sweet Ricotta cheese filling 6.95

CHEESECAKE

Traditional New York style 9.95
Topped with strawberries 10.95

CRÈME BRÛLÉE

Housemade Vanilla custard with caramelized sugar crust 9.95
(Gluten Free)

AFFOGATO

Vanilla Ice Cream drowned in fresh brewed espresso 9.95

GELATO TRIO

Amarena Cherry, Pistachio & Chocolate
1 Scoop 4.95 / Sampler of all 3 12.95

RUSTIC APPLE TART

Sweet & Tangy apples in a soft pastry crust served with vanilla ice cream & caramel drizzle 9.95

SORBET

Blood Orange & Raspberry flavored sorbet 8.95
(Dairy and Gluten Free)

DAILY SPECIALS

SUNDAY

SUNDAY SUPPER CLUB \$44.95

3 COURSE PRE-FIXED MENU

42.95 PER PERSON - 10.00 charge for any steak, filet or veal chop

Course One

Calamari, Bruschetta
or Caesar Salad

Course Two

Any entree from our dinner menu
(Excluding 32oz. and 48oz. Sirloins)

Course Three

Tiramisu, Cheesecake
or Cannoli

Appy Hour Menu

MONDAY - FRIDAY 3PM - 6PM

AVAILABLE AT THE BAR ONLY

MUSHROOM CAPS...8.00

CALAMARI...10.00

MOZZARELLA MARINARA...8.00

CHAMPAGNE ZUPPA...10.00

TOASTED RAVIOLI...8.00

CLAMS CASINO...10.00

TRADITIONAL BRUSCHETTA...8.00

MONDAY

1/2 PRICED BOTTLES OF WINE & CHAMPAGNE

WEDNESDAY

STEAK NIGHT

GRILLED 16OZ CHOICE ANGUS NY SIRLOIN \$32.95

PICK A CRUST

Naked

Gorgonzola Cheese

Bacon & Parmesan Cheese

Scallops & Bacon (Additional 5.95)

CHOOSE A SIDE

Served bottomless

Truffle Fries

Gorgonzola Mashed Potato

Garlic Mashed Potato

Garden Salad

CHOOSE A SAUCE

OR BUTTER

Cassarino's Steak Sauce

Mushroom Demi Glace

Bourbon Whiskey Demi Glace

Garlic Butter

Terikayi Glaze

ADDITIONS

(2) Baked Stuffed Shrimp \$12

All Promos Subject to Exclusion on Holidays

* Please notify your server of any allergies.