

APPETIZERS

Fried Calamari.....	\$11
Calamari Arrabiata.....	\$12.50
<i>hot cherry peppers, spicy marinara</i>	
Baked Littleneck Clams.....	\$9
<i>with fresh cut tomato, basil, white wine</i>	
Shaved Brussel Sprouts	\$10
<i>roasted pancetta, red & yellow tomatoes</i>	
Meatball Parm Sliders (2).....	\$6
Eggplant Rollatini (2)	\$7.50
Fried Mozzarella	\$7.50
PEI Mussels	\$11
<i>white or red</i>	
Abeetza Wings (6).....	\$5.75
Margherita Flatbread.....	\$11
Parma Flatbread.....	\$12
<i>prosciutto di parma, gorgonzola, arugula, roasted fig puree</i>	
Doc’s Flatbread	\$12
<i>sausage, broccoli rabe, homemade ricotta</i>	

PASTAS

Penne Abeetza	\$16
<i>sausage, mushrooms, caramelized onions in a light red sauce</i>	
Penne Nicole.....	\$16
<i>seared chicken, baby spinach, fresh mozzarella, sautéed in a light pink sauce</i>	
Angry Shrimp with Zucchini Noodles	\$21
<i>slivered garlic, red pepper flakes, plum tomatoes, extra virgin olive oil</i>	
Penne Giambari	\$19
<i>shrimp, light marinara, seared zucchini</i>	
Ravioli	\$13
Manicotti.....	\$13
Spaghetti Pomodoro	\$11
Spaghetti with Meatballs	\$13
Baked Ziti.....	\$13
Lasagna	\$15
Vegetarian Three Cheese Zucchini “Lasagna”	\$15
<i>layers of fresh cut zucchini, ricotta, goat cheese, parmesan, roasted plum tomato sauce (gluten free)</i>	
Rigatoni Siciliana.....	\$15
<i>light pomodoro, eggplant, fresh mozzarella</i>	
Penne Primavera.....	\$15
<i>garden vegetables sautéed in garlic & olive oil, marinara or light cream sauce</i>	
Penne Alla Vodka.....	\$13
Rigatoni Bolognese.....	\$15
Orecchiette.....	\$18
<i>chicken sausage, broccoli rabe, roasted garlic & oil</i>	
Tortelloni alla Panna	\$16
<i>classic light cream sauce with prosciutto and peas</i>	
Rigatoni Chicken Scampi.....	\$16
<i>double roasted garlic, olive oil, white wine, lemon, a touch of butter sautéed with pieces of tender chicken scaloppini</i>	
Rigatoni Krissi.....	\$19
<i>rigatoni, shrimp, mushrooms, peas, onions, light cream sauce</i>	
Wild Mushroom Ravioli.....	\$16
<i>in a light cream sauce</i>	
Lobster Ravioli	\$19
<i>in a light pink Champagne sauce</i>	
Linguine & Clams.....	\$16
<i>white or red</i>	
Linguine Shrimp Marinara.....	\$18
<i>light tomato sauce</i>	
Fresh Black Linguine.....	\$24
<i>scallops, shrimp, crabmeat, garlic & oil, roasted tomato, saffron</i>	
Spaghetti Fruitta d’Mare.....	\$24
<i>shrimp, calamari, clams, mussels, marinara sauce, fresh basil, red pepper flakes</i>	

Any pasta dish above can be made with freshly cut Zucchini “Noodles” for a lighter, pasta-free alternative or whole wheat rigatoni or gluten free spaghetti or penne Add \$3

SOUPS

Pasta Fagioli.....	\$6
Tortelloni En Brodo	\$6
Soup of the Day	P/A

SALADS

House Salad	\$8
<i>mixed greens, tomatoes, cucumbers, red onions, olives, pepperoncini, italian dressing</i>	
Caesar Salad.....	\$8
<i>with sourdough croutons, shaved parmesan cheese</i>	
Gorgonzola Salad.....	\$9
<i>mixed greens, gorgonzola, tomatoes, candied walnuts, dried cranberries, balsamic vinaigrette</i>	
Mediterranean Salad.....	\$9
<i>mixed greens, tomatoes, cucumbers, red onions, olives, pepperoncini, feta cheese, vinaigrette</i>	
The Wedge Salad.....	\$9
<i>hearts of iceberg, roasted red peppers, bacon, cherry tomatoes, blue cheese dressing</i>	
Roasted Beet	\$9
<i>baby arugula, goat cheese, candied walnuts, vinaigrette</i>	
Burrata & Heirloom Tomatoes.....	\$11
<i>cucumbers, red onions, roasted peppers, balsamic reduction</i>	
Grilled Veggie Salad	\$11
<i>mixed greens, grilled veggies, balsamic vinaigrette</i>	
Add Grilled Chicken.....	\$4
Add Breaded Chicken	\$5
Add Shrimp	\$8

ENTREES

Eggplant Parmigiana	\$16
Chicken Parmigiana.....	\$16
Veal Parmigiana.....	\$18
Shrimp Parmigiana.....	\$19
Balsamic Chicken.....	\$16
<i>peppers, onions, mushrooms</i>	
Chicken/Veal Marsala.....	\$17/\$18
Chicken/Veal Francese.....	\$16/\$18
Shrimp Scampi	\$19
Chicken Caprese.....	\$17
<i>roma tomato, fresh mozzarella, basil in a light tomato sauce</i>	
Grilled Chicken Sausage with Broccoli Rabe.....	\$18

The above dishes are served with choice of a side House / Caesar salad or pasta

Chicken Abeetza	\$18
<i>roasted chicken breast with caramelized onions, broccoli, roasted potatoes, white balsamic glaze</i>	
Chicken/Veal Sorrentino.....	\$18/\$19
<i>layered with eggplant, prosciutto, fresh mozzarella</i>	
Chicken/Veal Milanese.....	\$17/\$18
<i>lightly breaded cutlet served with arugula salad, balsamic drizzle</i>	
Chilean Seabass Livornese.....	\$28
<i>tomato, capers, zucchini noodles</i>	
Porcini Dusted Chilean Seabass.....	\$28
<i>with shrimp, mushrooms, roasted potatoes, broccoli rabe, white wine-truffle butter</i>	

Burnt Broccoli.....	\$7
Roasted Potatoes	\$7
Sautéed Spinach	\$7
Sautéed Broccoli	\$7
Pasta	\$7
Broccoli Rabe.....	\$7
Zucchini Noodles	\$7

SIDES

All dishes can be split to share for an additional \$2

WHITE WINES

Michael Sullberg Chardonnay Reserve 2013 (California)	\$8 glass/\$29 bottle
Vigneti Del Sole Pinot Grigio 2013 (Veneto, Italy)	\$8 glass/\$29 bottle
Mount Riley Sauvignon Blanc 2014 (Marlborough, New Zealand)	\$8 glass/\$29 bottle
Abbadia Di Novacella Pinot Grigio 2013 (Alto Adige, Italy)	\$40 bottle
Lioco Chardonnay 2013 (Sonoma County, California)	\$44 bottle

RED WINES

Heron Pinot Noir 2012 (California)	\$9 glass/\$34 bottle
Fontaleoni Chianti Colli Senesi 2012 (Tuscany, Italy)	\$9 glass/\$34 bottle
Huarpe Malbec “Taymente” 2013 (Mendoza, Argentina)	\$8 glass/\$34 bottle
Michael Sullberg Cabernet Sauvignon (California)	\$9 glass/\$34 bottle
Broadside Cabernet Sauvignon 2012 (Paso Robles, California)	\$42 bottle
Talbott Pinot Noir “Logan” 2012 (Santa Lucia Highlands, CA)	\$48 bottle
Azelia Barolo 2009 (Piedmont, Italy)	\$72 bottle
The Terraces Cabernet Sauvignon 2011 (Napa, California)	\$85 bottle
E. Pira Barolo “Cannubi” 2007 (Piedmont, Italy)	\$139 bottle
Ciaci Piccolomini Brunello Di Montalcino Riserva 2004 (Tuscany, Italy)	\$149 bottle

BEERS

Blue Moon.....	\$6
Coors Light	\$6
Corona	\$6
Morretti	\$6
Menabra	\$7