

# PEPPERONI Grill

## STARTERS

### ITALIAN NACHOS

Pasta chips, melted mozzarella, pepperoni, Italian sausage, Parmesan cheese sauce, house seasoning, pepperoncini peppers with Pomodoro. 14.95

### CRISPY MOZZARELLA

Breaded to order & served with Pomodoro. 9.75

### ORGANIC SPINACH & ARTICHOKE DIP

Served in a toasted edible Parmesan bowl with toast points. 10.75

### BRUSCHETTA

Fresh tomatoes, garlic, basil, shaved Parmesan & parsley in a toasted edible Parmesan bowl with toast points. 9.95

### CRISPY RAVIOLI

House made raviolis stuffed with ricotta, provolone, mozzarella & Parmesan fried to order. Served with Pomodoro. 11.95

### PICK 3 COMBO

Select any three of these Pepperoni Grill favorites.  
Italian Nachos • Crispy Mozzarella • Bruschetta  
Crispy Ravioli • Organic Spinach & Artichoke Dip. 16.95

### BRUSSELS SPROUTS

Tossed in Amaretto chipotle honey. Roasted red bell pepper garnish. 10.75

### CALAMARI

Golden fried calamari with pepperoncini & red bell pepper garnish. Served with Pomodoro. 15.75

### SHRIMP COCKTAIL

Eight chilled shrimp served with house-made cocktail sauce. 12.95

## ENTRÉE SALADS

### BLACKENED SALMON SALAD\*

Perfectly grilled fresh 8 oz. fillet atop spring mix tossed in honey balsamic vinaigrette with quinoa, mandarin oranges, goat cheese, red bell pepper & spicy pecans. 27.95

### ORGANIC SPINACH, CHICKEN & PEAR

Tossed in honey balsamic vinaigrette with grilled chicken, Gorgonzola, candied walnuts, bacon & fresh pears. 14.95

### CHICKEN AVOCADO PASTA SALAD

Chilled bowtie pasta, grilled chicken, scallions, mozzarella & cherry tomatoes tossed in creamy Italian dressing. Served over mixed greens & topped with fresh avocado. 12.95

### APPLE WALNUT SALAD

Gala apples, Gorgonzola, golden raisins, candied walnuts, crispy bacon & mixed greens tossed in Champagne vinaigrette. 12.95  
add Chicken +5.5 • add Shrimp +9.5 • add Fresh Grilled Salmon +18.5

### MOZZARELLA ALLA CAPRESE

Fresh mozzarella cheese, red ripe tomatoes, purple onion & basil drizzled with house olive oil & balsamic blend on a bed of fresh organic spinach. 11.75  
add Chicken +5.5 • add Shrimp +9.5 • add Fresh Grilled Salmon +18.5

## ITALIAN CLASSICS

MAKE YOUR PASTA DISH GLUTEN FREE WITH LENTIL PENNE PASTA OR SEASONAL VEGETABLES FOR +2.5

### CHICKEN PICCATA

Butterflied breast of chicken lightly dusted, pan seared & served in a light lemon caper butter atop spaghetti pasta. Parmesan garnish. 16.45

### CHICKEN PARMESAN

Breaded breast of chicken, fried golden crispy with Pomodoro & melted mozzarella with spaghetti. 18.95 • with Alfredo Sauce 18.95

### CHICKEN TORTELLINI FLORENTINE

Tri-colored cheese tortellini, grilled chicken, crisp bacon, in artichoke spinach cream sauce. Fresh tomato-basil garnish. 17.95

### GRILLED CHICKEN RISOTTO

Italian-style saffron rice, grilled chicken & fresh asparagus finished with fried artichoke hearts. 16.95

Gluten free by request & served without fried artichoke hearts.

### SPICY PESTO CHICKEN ALLA VODKA

Rigatoni and pan-seared pesto chicken tossed in spicy vodka sauce. Finished with pesto. 16.95

### LASAGNA *House Specialty!*

Six layers tall. With pasta, Akaushi Wagyu beef, ricotta, melted mozzarella, Pomodoro, Parmesan & fresh parsley garnish. 16.95  
Gluten Free not available.

### SPICY SAUSAGE RIGATONI

Tossed in spicy vodka sauce. Garnished with Parmesan & fresh parsley. 14.95

### SHRIMP SCAMPI

Spaghetti pasta tossed with sautéed shrimp in a light herbal garlic butter vin-blanc. Finished with fresh parsley & shaved Parmesan. 21.25

### CHEESE TORTELLINI

Tri-colored tortellini tossed in pesto-cream sauce. Fresh tomato-basil garnish. 12.95 • add Chicken +5.5 • add Shrimp +9.5

### CLASSIC SPAGHETTINI

With Pomodoro 10.75 • add Meat Sauce +5.75 • add Meatballs +6.5

### FETTUCCINE ALFREDO

Fettuccine tossed with our freshly prepared creamy garlic Alfredo sauce. 11.75  
add Chicken +5.5 • add Shrimp +9.5 • add Fresh Grilled Salmon +18.5  
add 2 Oven Roasted Prawns +10.5

### RAVIOLI

House made raviolis filled with ricotta, provolone, mozzarella & Parmesan cheese. Topped with Pomodoro, shaved Parmesan & fresh parsley garnish. 12.95 • add Meat Sauce +5.75

ADD A HOUSE OR CAESAR SALAD  
TO EACH ENTREE +4.75

## The Land & Sea

### KING OF THE SEA

Oven roasted butterflied garlic prawns with lobster, scallops, salmon, shrimp & spaghetti tossed in spicy tomato cream. 40.95

{Wine Recommendations: En Coteaux Pinot Noir • Trimbach Pinot Blanc}

### BRICK CHICKEN

House seasoned breast of chicken grilled under a brick & served with Brussels sprouts & mashed potatoes. Finished with gremolata. 24.95

{Wine Recommendations: Stoller Pinot Noir Rosé • Centenario Lambrusco}

### FILET MIGNON\*

With seasonal vegetables & mashed potatoes. Finished with gremolata. 39.95  
add 2 Oven Roasted Prawns +10.5

{Wine Recommendations: Ca'Momi Cabernet • Joel Gott Palisades}

### NEW YORK STRIP\*

With seasonal vegetables & mashed potatoes. 29.95 • add 2 Oven Roasted Prawns +10.5

{Wine Recommendations: Achille Super Tuscan • Bueyes Retino Malbec}

### HALIBUT

Chardonnay poached fillet with Parmesan risotto & grilled asparagus. Finished with gremolata. 32.95

{Wine Recommendations: Piccini Pinot Grigio • Nik Weis Mosel Urban Riesling}

### LOBSTER RAVIOLI

Made in house raviolis filled with lobster & shrimp tossed in your choice of herbal garlic butter vin-blanc or Limoncello sauce. 27.95

{Wine Recommendations: Bottega Vinaia Pinot Grigio • Kono Sauvignon Blanc}

### FRESH GRILLED SALMON\* *House Specialty!*

Fresh, perfectly grilled 8 oz. fillet with artichoke risotto & seasonal vegetables. 27.95

{Wine Recommendations: Stoller Pinot Noir Rosé • Rombauer Chardonnay}



SPICY



GLUTEN FREE

HOUSE FAVORITE



VEGETARIAN



VEGAN

# Oven-Fired Pizzas

12" HOUSE-MADE DOUGH & PREMIUM TOPPINGS.  
MAKE YOUR PIZZA GLUTEN FREE ✨ WITH CAULIFLOWER CRUST \*4

## THE CLASSICS

With Pomodoro sauce & five-cheese blend.  
Just cheese 10.95 • Pepperoni 12.95 • Sausage 12.95

## SUPREMA

Pomodoro sauce, pepperoni, sausage, bacon, fresh mozzarella, red onion, mushroom, black olive, red bell pepper & jalapeno. 15.95

## HOT ITALIAN

Pomodoro sauce, hot Italian sausage, fresh mozzarella, finished with hot honey. 15.95

## REAL MARGHERITA

Pomodoro sauce, fresh mozzarella, basil, cracked black pepper, EVOO. 12.95

## TRUFFLE SHUFFLE

Roasted chicken, mushroom, spinach, fresh mozzarella, five-cheese blend, grated Parmesan, sage & truffle oil. 16.95

## THE VEGAN SKINNY

Pesto, spiced walnuts, red bell pepper, red onion, pepperoncinis. 16.95

## BBQ CHICKEN

Head Country BBQ sauce, five-cheese blend, chicken, red onion & cilantro. 13.95

ADD A HOUSE OR CAESAR SALAD  
TO EACH ENTREE FOR +4.75

## MARKET SIDES

FRENCH FRIES 🌿 4.5

PARMESAN RISOTTO ✨ 4.5

MASHED POTATOES ✨ 5.5

SEASONAL VEGETABLES ✨ 🌿 5.5

STEAMED BROCCOLI ✨ 🌿 5.5

BRUSSELS SPROUTS 🌿 5.5

GRILLED ASPARAGUS ✨ 🌿 6.5

ARTICHOKE RISOTTO ✨ 6.5

VEGETABLE RISOTTO ✨ 6.5

## MINERAL WATER

SAN PELLEGRINO ITALIAN SPARKLING 5

PERRIER SPARKLING MINERAL 4

VOSS ARTESIAN STILL 5

## FOUNTAIN DRINKS

COCA COLA • DIET COKE

DR. PEPPER • DIET DR. PEPPER

SPRITE • ROOT BEER

LEMONADE

## BREWED DRINKS

UNSWEETENED ICED TEA

SWEET ICED TEA

COFFEE • DECAF COFFEE



**DINE. EARN. REDEEM + REPEAT.**

Scan here to join our loyalty club today!

Already are? Don't forget to check-in with your server!

## BURGERS & SANDWICHES

SERVED WITH CHOICE OF FRENCH FRIES, CAESAR, HOUSE SALAD OR CUP OF SOUP

### WAGYU BACON CHEESEBURGER\*

1/2 pound Akaushi Wagyu beef with American cheese & crisp bacon on a brioche bun with lettuce, tomato, red onion & garlic aioli. 16.95

### NAKED WAGYU BURGER\*

Fresh avocado, sautéed mushrooms & onions atop Akaushi Wagyu beef, sliced tomatoes & mixed greens with no bun. 15.95 • add Cheese +1

✨ Gluten free by request & served with a gluten free side.

### CHICKEN CLUB

Grilled chicken breast with crisp bacon, fresh avocado, Provolone cheese & Grey Poupon® on 7 grain wheat. 13.95

### TURKEY DIJON PANINI

Oven roasted turkey with crisp bacon, provolone & Muenster cheese, fresh avocado, tomato, Grey Poupon® & garlic aioli. 13.95

### FORMAGGIO PANINI

Pesto, Kalamata olive, sun-dried tomato, roasted red bell pepper, Chevré & mozzarella. 11.25 • add Bacon +3.5 • add Chicken +5.5

### CALIFORNIA CLUB SANDWICH

Oven roasted turkey, avocado, crisp bacon, provolone & Muenster cheese, lettuce, tomato & garlic aioli on 7 grain wheat. 13.95

## SMALL SALADS

OUR SALAD DRESSINGS ARE MADE IN HOUSE & GLUTEN FREE: ✨ HONEY BALSAMIC • RANCH • BALSAMIC • CREAMY ITALIAN • CAESAR • CHAMPAGNE VINAIGRETTE

### HOUSE SALAD

Fresh salad greens, shredded carrots, purple onion, cherry tomato, croutons & our famous baked chèvre. 6.75

add Chicken +5.5 • add Shrimp +9.5 • add Fresh Grilled Salmon +18.5

✨ Gluten free by request & served without croutons & baked chèvre.

### CLASSIC CAESAR

Fresh Romaine, homemade Caesar dressing, croutons & shaved Parmesan. 6.75

add Chicken +5.5 • add Shrimp +9.5 • add Fresh Grilled Salmon +18.5

✨ Gluten free by request & served without croutons.

## New! SMALL BATCH Signature Soups

MADE IN-HOUSE DAILY, LIMITED AVAILABILITY.  
ASK YOUR SERVER FOR TODAY'S SELECTION.

BROCCOLI CHEDDAR ✨ 🌿 Cup 5.25 • Bowl 6.75

CHICKEN CORDON BLEU Cup 5.25 • Bowl 6.75

CHICKEN JALAPEÑO  
CORN CHOWDER ✨ Cup 5.25 • Bowl 6.75

CHICKEN & MIXED BEAN CHILI ✨ Cup 4.25 • Bowl 5.75

CHICKEN TORTILLA Cup 4.25 • Bowl 5.75

GARDEN VEGGIE ✨ 🌿 Cup 4.25 • Bowl 5.75

HUNGARIAN MUSHROOM ✨ 🌿 Cup 4.25 • Bowl 5.75

ITALIAN WEDDING Cup 5.25 • Bowl 6.75

LOADED BAKED POTATO ✨ Cup 5.25 • Bowl 6.75

MINISTRONE ✨ 🌿 Cup 4.25 • Bowl 5.75

SEAFOOD BISQUE ✨ Cup 5.25 • Bowl 6.75

TOMATO BASIL ✨ 🌿 Cup 4.25 • Bowl 5.75

PAIR A CUP OR BOWL WITH A  
HOUSE OR CAESAR SALAD +6.75