

# 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 (V)

Breaded to order & served with Pomodoro. 9.75

### ORGANIC SPINACH & ARTICHOKE DIP (V)

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

### BRUSCHETTA (V)

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

### CRISPY RAVIOLI (V)

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. 15.95

### BRUSSELS SPROUTS (GF) (V) *New!*

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

### CALAMARI FRITTI

Atop pasta chips with pepperoncini & red bell pepper garnish.  
Served with Pomodoro. 12.95

### SHRIMP COCKTAIL *New!*

Chilled shrimp served with house-made cocktail sauce. 12.95

## ENTRÉE SALADS

### BLACKENED SALMON SALAD (GF)

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. 26.95

### ORGANIC SPINACH, CHICKEN & PEAR (GF)

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 (GF)

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 (GF) (V)

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 (GF) 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. 15.95

### CHICKEN PARMESAN *New Recipe!*

Breaded breast of chicken, fried golden crispy with Pomodoro & melted mozzarella with spaghetti. 17.95 • 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

(GF) Gluten free by request & served without fried artichoke hearts.

### SPICY PESTO CHICKEN ALLA VODKA (GF) *New!*

Rigatoni and pan-seared pesto chicken tossed in spicy vodka sauce. Finished with pesto. 15.95

### LASAGNA *House Specialty!*

Six layers tall. With pasta, Akaushi Wagyu beef, ricotta, melted mozzarella, Pomodoro, Parmesan & fresh parsley garnish. 15.95  
Gluten Free not available.

### SPICY SAUSAGE RIGATONI (GF)

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

### SHRIMP SCAMPI *New!*

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

### CHEESE TORTELLINI (V)

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

### CLASSIC SPAGHETTINI (V)

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

### FETTUCCINE ALFREDO (V)

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 (V)

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 BOWL OF HOMEMADE SOUP  
OR A HOUSE OR CAESAR SALAD TO EACH  
ENTREE FOR 4.75

## THE LAND & SEA

### KING OF THE SEA *New!*

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

{Wine Recommendations: Raeburn Chardonnay • Trimbach Pinot Blanc}

### BRICK CHICKEN (GF) *New!*

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

{Wine Recommendations: Violet Hill Pinot Noir • Centenario Lambrusco}

### FILET MIGNON *New!*

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

{Wine Recommendations: Daou Cabernet • Joel Gott Palsades}

### NEW YORK STRIP

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

{Wine Recommendations: Tommasi Valpolicella • Portillo Malbec}

### HALIBUT (GF) *New!*

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

{Wine Recommendations: Riff Pinot Grigio • High Heaven Riesling}

### LIMONCELLO LOBSTER RAVIOLI *New!*

Made in house raviolis filled with lobster & shrimp tossed in Limoncello sauce. Finished with fresh parsley & a lemon slice. 27.95

{Wine Recommendations: Trimbach Pinot Blanc • The Ned Sauvignon Blanc}

### FRESH GRILLED SALMON (GF)

Perfectly grilled fillet with artichoke risotto & seasonal vegetables. 26.95

{Wine Recommendations: Stel-Mar Rosé • Rombauer Chardonnay}



SPICY



GLUTEN FREE



VEGETARIAN

HOUSE FAVORITE

## OVEN-FIRED PIZZAS

MADE IN HOUSE DOUGH, HAND-CRAFTED WITH A FIVE-CHEESE BLEND.  
GF CAULIFLOWER CRUST ADD 4 GF GLUTEN FREE CRUST ADD 2

### THE CLASSICS

With Pomodoro sauce & lotsa cheese.  
Just cheese 10.95 • Pepperoni & cheese 12.95 • Sausage & cheese 12.95

### CHICKEN, ORGANIC SPINACH & ARTICHOKE

With Alfredo sauce & cheese. 13.95

### THE ITALIAN

With Italian sausage, roasted red bell peppers, red onion, cheese & Pomodoro sauce. 13.95

### GOURMET CHÈVRE & BACON

With Roma tomato, red onion, chèvre, fresh basil & cheese. 14.95

### PROSCUITTO & PEAR

With roasted garlic, chèvre, fresh basil & cheese. 14.95

### CLASSIC HAWAIIAN

Canadian bacon, pineapple & cheese. 13.95

### MARGHERITA V

Red ripe Roma tomatoes, fresh mozzarella & fresh basil. 12.75

## SALADS & SOUPS

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

### HOUSE SALAD V

Fresh salad greens, shredded carrots, purple onion, cherry tomato, croutons & our famous baked chèvre 6.75 • with each entrée 4.75  
add Chicken +5.5 • add Shrimp +9.5 • add Fresh Grilled Salmon +18.5

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

### CLASSIC CAESAR

Fresh Romaine, homemade Caesar dressing, croutons & shaved Parmesan. 6.75 • with each entrée 4.75  
add Chicken +5.5 • add Shrimp +9.5 • add Fresh Grilled Salmon +18.5

GF Gluten free by request & served without croutons.

### HOMEMADE TOMATO BASIL SOUP

Bowl 6.75 • with each entrée 4.75

### CHEF'S DAILY HOMEMADE SOUP

Bowl 6.75 • with each entrée 4.75

### SOUP & SALAD

Pair a bowl of soup with a House or Caesar salad. 13.5  
add Chicken +5.5 • add Shrimp +9.5 • add Fresh Grilled Salmon +18.5

## MARKET SIDES

FRENCH FRIES V 4.5

PARMESAN RISOTTO GF 4.5

MASHED POTATOES GF 5.5 *New Recipe!*

SEASONAL VEGETABLES GF V 5.5

STEAMED BROCCOLI GF V 5.5

BRUSSELS SPROUTS V 5.5 *New!*

GRILLED ASPARAGUS GF V 6.5

ARTICHOKE RISOTTO GF 6.5

VEGETABLE RISOTTO GF 6.5

## 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

## BURGERS & SANDWICHES

SERVED WITH CHOICE OF FRENCH FRIES, CAESAR, HOUSE SALAD OR BOWL 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. 15.95

### NAKED WAGYU BURGER

Fresh avocado, sautéed mushrooms & onions atop Akaushi Wagyu beef, sliced tomatoes & mixed greens. 15.95 • add Cheese +1

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

### TURKEY DIJON PANINI

Oven roasted turkey with crisp bacon, provolone & Muenster cheese, fresh avocado, tomato, Grey Poupon® & garlic aioli. 13.45

### FORMAGGIO PANINI V

Pesto, Kalamata olive, sun-dried tomato, roasted red bell pepper, Chevre & mozzarella. 10.95 • 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. 13.45

### CHICKEN PARMESAN SANDWICH *New!*

Breaded breast of chicken, fried golden crispy with Pomodoro & melted mozzarella on a toasted Farrell Family Bakery hoagie. 13.95

ADD A BOWL OF HOMEMADE SOUP  
OR A HOUSE OR CAESAR SALAD TO EACH  
ENTREE FOR 4.75

## MADE IN HOUSE SWEETS

### FLOURLESS CHOCOLATE TORTE GF

With raspberry & chocolate drizzle. 7.75

{Wine Recommendations: Carnivor Zinfandel • Centenario Lambrusco}

### CRÈME BRÛLÉE GF

Vanilla bean custard topped with caramelized sugar. 7.75

{Wine Recommendations: Quinta Do Noval Black Port • Morenco Strev Moscato}

### CINNAMON RAISIN BREAD PUDDING

Finished with bourbon sauce. 8.25

{Wine Recommendations: Joel Gott Palsades • Straccali Chianti}

### TIRAMISU CHEESECAKE

Brown sugar espresso cheesecake with layers of lady fingers. 8.25

{Wine Recommendations: Acinum Prosecco • Quinta Do Noval Black Port}

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