

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

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: La Playa Sauvignon Blanc • Ferrari Carano Fume 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: Nicolas Pinot Noir • Rosa Regal Sparkling Red}

NEW YORK STRIP

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

{Wine Recommendations: Franciscan Cabernet • Straccall Chianti}

HALIBUT (GF) *New!*

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

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

FRESH GRILLED SALMON (GF)

Perfectly grilled fillet with artichoke risotto & seasonal vegetables. 26.95

{Wine Recommendations: Care Rosé • Skyfall 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

PEPSI • DIET PEPSI

DR. PEPPER • DIET DR. PEPPER

STARRY • MUG ROOT BEER

LEMONADE • BRISK RASPBERRY TEA

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: The Seeker Malbec • Rosa Regale Sparkling Red}

CRÈME BRÛLÉE GF

Vanilla bean custard topped with caramelized sugar. 7.75

{Wine Recommendations: Folanari Moscato • High Heaven Riesling}

CINNAMON RAISIN BREAD PUDDING

Finished with bourbon sauce. 8.25

{Wine Recommendations: Nicolas Pinot Noir • Straccali Chianti}

TIRAMISU CHEESECAKE

Brown sugar espresso cheesecake with layers of lady fingers. 8.25

{Wine Recommendations: Zonin Prosecco • Rosa Regale Sparkling Red}

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