
 APPETIZERS

<p>Arancini \$13</p> <p>Two homemade arancini made from risotto and saffron stuffed with braised meat, peas, and grated cheese, over house pomodoro sauce topped with mozzarella</p>	<p>Buffalo Chicken Egg Rolls \$13</p> <p>With a choice of ranch or blue cheese dressing</p>
<p>Bruschetta \$11</p> <p>Diced tomatoes, red onions, and fresh basil, on a grilled garlic crostini, drizzled with imported olive oil, balsamic glaze, and pecorino romano cheese</p>	<p>Ribeye Steak and Cheese Egg Rolls \$15</p> <p>USDA Ribeye served with your choice of blue cheese, ranch or marinara sauce</p>
<p>Burrata \$18</p> <p>Burrata over Arugula and Prosciutto balsamic glaze</p>	<p>Jumbo Chicken Wings \$15</p> <p>Your choice of buffalo, BBQ, or tangy honey garlic</p>
<p>Caprese \$16</p> <p>Fresh Mozzarella, tomatoes, olive oil, basil aged balsamic vinegar</p>	<p>Calamari \$16</p> <p>Fried Calamari, Banana Peppers, Marinara</p>
<p>Frank's Meatballs \$14</p> <p>Two jumbo homemade meatballs in our fresh made daily marinara served with dollop of fresh ricotta cheese</p>	<p>Fried Coconut Shrimp \$16</p> <p>Fried coconut shrimp with roasted pineapple and habanero salsa and a dark rum glaze</p>
<p>Garlic Bread \$5</p> <p>Toasted garlic bread</p> <p>Add Mozzarella \$2</p>	<p>Shrimp Scampi \$19</p> <p>Shrimp sautéed with butter, roasted garlic and white wine served with homemade crostini</p>

Italian Antipasto \$22

Prosciutto, Sopressata, Pecorino, and seasonal marinated vegetables

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SALADS

Garden Salad full \$14

Romaine, julienne carrots, cherry tomatoes, bell peppers, black olives, and onions

Arugula Salad full \$14

Baby Arugula, fresh squeeze lemon, olive oil, cherry tomatoes and shredded imported parmesan

Caesar Salad full \$14

Romaine, pecorino romano, house-made croutons and Caesar dressing

Add the following:

Grilled Chicken \$8, Shrimp \$12
Tenderloin Tips \$10

PRIME BEEF

Tenderloin Tips \$26

USDA Prime Tenderloin Tips in our house marinade, cooked to order with a side of French fries.

Cheeseburger \$18

USDA Prime Chuck Burger with lettuce, tomato, and onion with your choice of American or Provolone cheese served dressing and French Fries with French fries
Add Bacon +\$2

Pastrami Rachel \$18

Pastrami served on Marble Rye with coleslaw, swiss cheese, brown mustard, thousand island dressing and French Fries

Pastrami Rueben \$18

Pastrami served on Marble Rye with sauerkraut, swiss cheese, brown mustard, thousand island dressing and French Fries

Roast Beef \$18

Our Super USDA Prime Roast Beef, served on an onion roll James river bbq sauce American cheese with a side of French fries - Add Mayo for a 3 way

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P A S T A

Bolognese	\$24	Cheese Ravioli	\$20
Braised beef, veal and pork with pomodoro served with fresh pappardelle		Ricotta cheese stuffed ravioli served with a marinara sauce	
Sunday Gravy	\$26	Penne Vodka	\$20
Slow simmered Sunday Gravy hot fennel sausage, meatballs, and boneless short rib served with your choice of penne or linguine		Slow simmered vodka sauce, pancetta, parmesan reggiano	
Chicken Broccoli and Penne	\$24	Pasta and Meatballs	\$20
Grilled chicken breast and steamed broccoli sautéed in our parmesan garlic cream sauce over penne		Our house made meatballs in our marinara sauce served over your choice of penne or linguine	
Potato Gnocchi with Bolognese	\$25	Imported Gorgonzola Stuffed Gnocchi	\$25
Braised beef, veal and pork with pomodoro		Gorgonzola Stuffed Gnocchi served in a light parmesan gorgonzola truffle cream sauce	
Potato Gnocchi with Marinara	\$22	Eggplant Parmesan	\$23
		Thin sliced breaded eggplant topped with mozzarella cheese and marinara sauce. Served with linguine	

C H I C K E N E N T R E E S

Chicken Marsala	\$25	Chicken Piccata	\$25
Pan fried chicken and mushrooms in a Marsala wine sauce over linguine		Pan fried chicken in a lemon butter sauce topped with capers over linguine	
Chicken Milanese	\$24	Chicken Parmigiana	\$25
Thin chicken cutlets breaded and fried served over an arugula salad and fresh romano cheese		House-made breaded chicken breast, fresh mozzarella and marinara with your choice of penne or linguine	

F R O M T H E S E A E N T R E E S

Shrimp Scampi	\$27	Clams Scampi	\$26
Shrimp sautéed in white wine garlic sauce over linguine		Chopped sweet baby clams sautéed in white wine garlic sauce over linguine	
Shrimp Fra Diavolo	\$27	Clams Fra Diavolo	\$26
Shrimp in a spicy slow simmered DOP tomato sauce on top of linguine		Chopped sweet baby clams in a spicy slow simmered DOP tomato sauce on top of linguine	

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 14 " P I Z Z A

Traditional Cheese	\$13	Chicken Parmesan	\$19
Double Traditional Cheese	\$15	Classic Imported Pepperoni	\$18
BBQ Chicken	\$19	Margherita	\$20
Classic White	\$14	Sausage and Pepper	\$18
Buffalo Chicken	\$19	Veggie	\$16
		Mushrooms, broccoli, peppers, onions	

Build Your Own and Pick Your Toppings
\$2.50 per Topping

BANANA PEPPERS BROCCOLI
MUSROOMS OLIVES
ONIONS PEPPERS
TOMATOES

\$3.00 per Topping

ANCHOVIES BACON
HOT CHERRY PEPPER MEATBALL
ROASTED RED PEPPER SALAMI
SAUSAGE RICOTTA

 14 " P R E M I U M P I Z Z A

Kristi Special \$22	Shrimp Scampi \$20	Vodka Pizza \$19
Arugula, burrata, prosciutto, garlic, lemon with a balsamic glaze topped with pistachios	Six large shrimp in a white wine lemon garlic aioli, black pepper, parsley poured over our classic white pizza	Our vodka sauce is made with hand-crushed tomatoes, pancetta, a pinch of fresh chili peppers, fresh romano cheese and tito's vodka topped with our special three-cheese blend
Feel the Heat \$20	Meat Lovers \$22	Chicken Broccoli \$20
Hot cherry peppers, imported hot soppressata, imported pepperoni on our classic cheese pizza and then drizzled with a special 'hot' honey	Imported pepperoni, bacon, italian sausage, and franks famous meatballs	Grilled chicken breast and steamed broccoli sautéed in our parmesan garlic cream sauce on a classic white pizza

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 WHITE WINES

Chardonnay

House

Kendall Jackson

La Crema

Sonoma Cutrer

Pinot Grigio

House

Santa Cristina

Santa Margherita

Sauvignon Blanc

House

Black Stallion

Kim Crawford

Riesling

Chateau St

Michelle

Juliette

Bottle \$26.00/Glass \$7.00

Bottle \$45.00/Glass \$12.00

Bottle \$55.00/Glass \$16.00

Bottle \$46.00/Glass \$14.00

Bottle \$26.00/Glass \$7.00

Bottle \$34.00/Glass \$9.00

Bottle \$48.00/Glass \$16.00

Bottle \$26.00/Glass \$7.00

Bottle \$45.00/Glass \$12.00

Bottle \$48.00/Glass \$13.00

Bottle \$36.00/Glass \$10.00

 R O S E

Bottle \$38.00

 B E E R

Draft

Blue Moon 7.49

Boom Sauce Lord Hobo 8.42*

Bee Hoppy 8.42

Bud Lite 6.55

Cloud Candy 8.42

Down East Cider 7.49

Fat Tire 8.42

Fiddlehead IPA 8.42

Kona Big Wave 7.49

Maine Lunch 8.42

Nite Light 7.49

Notch 8.42

Sam Seasonal 7.49

Stella Artois 7.49

True North, Haze 7.49

Truly Wild Berry 6.55

Bottle

Amstel Light 6.55

Budweiser 6.55

Bud Light 6.55

Bud Zero 6.55

Coors Light 6.55

Corona 7.49

Corona Premier 7.49

Guinness 8.42

Heinek 8.42

Heinek Zero 7.49

Michelob Ultra 6.55

Miller Lite 6.55

Peroni 8.42

 C A N S

High Noon 8.42

White Claw 8.42

 SPARKLING WINES

Champagne

Armand De Brignac Ace of Spades Brut Gold	Bottle \$395
Veuve Clicquot Orange Label	Bottle \$110.00
Moët & Chandon	Bottle \$95.00

Prosecco

Mionetto	Split \$10.00
Zonin	Bottle \$38.00

Sparkling Rosé

Lanson Le Rose Champagne Lanson	Bottle \$150.00
Le Rose Black Champagne Perrier	Bottle \$85.00
Jouët Rose Champagne	Bottle \$135.00

 RED WINES

Cabernet Sauvignon

14 Hands	Bottle \$36.00/Glass \$10.00
Francis Coppola	Bottle \$36.00/Glass \$10.00
Silver Palm	Bottle \$45.00/Glass \$12.00

Chianti

Santa Cristina	Bottle \$33.00/Glass \$9.00
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Italian Regional

Barolo, Rizieri barolo 2014	Bottle \$88.00
Gaudio Chianti Classico Superiore	Bottle \$47.00
Vietti Nebbiola Perbacco Valpolicella	Bottle \$60.00
Piana Delle Forte	Bottle \$60.00
Terzini Montepulciano	Bottle \$40.00

Merlot

Drumheller	Bottle \$32.00 Glass \$10.00
Indian Wells	Bottle \$45.00

Pinot Noir

La Crema	Bottle \$50.00/Glass \$14.00
Meiomi	Bottle \$48.00/Glass \$13.00
Murphy Goods	Bottle \$33.00/Glass \$9.00

Zinfandel

Klinker Brick	Bottle \$45.00 Glass \$12.00
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 LIQUOR

Vodka

Absolut \$10 -Absolut Vanilla
 Belvedere \$13
 Chopin \$13
 Grey Goose \$12
 Ketel One \$11
 Stoli \$10
 Stoli Blueberry \$10
 Stoli Raspberry \$10
 Titos \$10

Gin

Aviation Tom Cat \$11
 Bombay Sapphire \$10
 Hendricks \$12
 Suntory Roku \$10
 Tanqueray \$11

Rum

Bacardi \$9
 Brugal \$8
 Captain Morgan \$9
 Captain Morgan Private Stock \$11
 Flor De Cana 12 year \$11
 Flor De Cana 25 year \$22
 Goslings \$9
 Malibu \$9
 Meyers Dark \$10
 Mount Gay \$10
 Privateer Silver \$10
 Privateer Queens Share \$12

Tequila & Mezcal

Casamigos Reposado \$13
 Casamigos Anejo \$15
 Casamigos Blanco \$\$10
 DeLeon \$10
 Don Julio Blanco \$12
 Fortaleza \$13
 Gran Patron Burdeos \$70
 Grand Mayan Silver \$14
 Grand Mayan Ultra Aged \$18
 Ghost \$\$12
 Jose Cuervo Silver \$9.00
 Patron Silver \$13
 Patron Reposado \$14

Prices subject to change

Whiskey-Bourbon& Rye

Angels Envy Rye \$14
 Bulliet Rye \$12
 Bulliet Bourbon \$14
 Basil Hayden \$15
 Blantons Bourbon \$18
 Buffalo Trace Bourbon \$11
 Crown Royal \$12
 Jack Daniels \$9
 Jack Daniels Honey \$9
 Jameson \$10
 Jameson's Reserve bourbon\$16
 Jim Bean Whiskey \$9
 Knob Creek Whiskey \$10
 Lock, Stock, & Barrel 20 year Rye \$55
 Maker's Mark Bourbon \$13
 Noah's Hill \$18
 Old Forester Bourbon \$10
 PB Screwball Whiskey \$9
 Sazerac Rye \$10
 Southern Comfort \$9
 Tullamore Dew Irish Whiskey \$10
 Tullamore Dew Rum Cask \$10
 Tullamore Dew 12 year \$16
 Tullamore Dew 14 year \$18
 Tullamore Dew 18 year \$25
 Whistle Pig 18 year \$52
 Woodford Reserve Bourbon \$14

Scotch

Ardbeg Year
 Ardbeg 19 year \$50
 Auchentoshan \$12.00
 Bowmore 15 year \$18.00
 Dewars White \$10
 Dewars 18 year \$18
 Glenfiddich 12 \$13
 Glenfiddich Gran Cru 25 year \$45
 Glenfiddich Private Reserve \$12
 Glenlivet Private reserve \$12
 Glenmorangie Lasanta 12 year \$17
 Glenmorangie Cadboll Estate 15 year \$19
 Glenmorangie Single Malt \$16
 Johnnie Walker Red \$9
 Johnnie Walker Black \$12
 Johnnie Walker Blue \$39
 Lagavulin 16 year \$12
 Macallan \$15
 Laphroaig \$19
 Loch Lamond 12 year \$13
 Oban 18 \$35
 Port Charlotte 10 year \$11

DESSERT

Drunken Tiramisu
Five Farms Irish Cream Liqueur*,
Whipped Cream \$14

Brownie Sundae
sweet cream gelato , chocolate
sauce, whipped cream \$11

Gelato Seasonal Flavors
House Made \$7

Cannoli Filled w/ Fresh Ricotta \$6

Chocolate Layer Fudge Cake \$10

Fried Oreos \$9

Apple crisp
Caramel sauce, sweet cream gelato ,
whipped cream \$11

New York Style Cheesecake \$11

Tiramisu \$8

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