



**CORK & CRUST**  
ITALIAN MEDITERRANEAN KITCHEN

## STARTERS

**BRUSSELS SPROUTS** \$12.95  
garlic, olive oil, salt, pepper, special sauce

- sunny-side egg \$1.95
- chopped bacon \$1.95

**GRILLED SAUSAGE PALERMO** \$15.95  
grilled sausage wheel, sautéed cherry peppers, broccolini

**ESCARGOT CHAMPS-ELYSEES** \$15.95  
baked with fresh pesto & olive oil

**JUMBO SHRIMP COCKTAIL** \$17.95  
chilled shrimp, cocktail sauce, lemon

**ESCAROLE & BEAN SOUP** \$10.95  
garlic broth, reggiano

**GRILLED OCTOPUS** \$19.95  
spanish pulpo, roasted peppers, white beans, pesto aioli

**CHILLED OCTOPUS SALAD** \$19.95  
spanish pulpo, celery, tomato, house medley, lemon wine vinaigrette

**STEAMED MUSSELS**

- white wine or marinara \$17.95
- moules-frites style \$18.95  
champagne butter broth and bruschetta over crispy french fries

**MEATBALL TRIO** \$13.95  
beef meatballs, basil, ricotta, marinara

**BURRATA & TOMATO** \$17.95  
burrata, plum tomato, basil, olive oil, balsamic reduction

**STUFFED MUSHROOMS** \$13.95  
spinach, garlic, parmesan, breadcrumbs, brandy cream sauce

**CRISPY CALAMARI** \$17.95  
fried calamari, marinara, lemon

**CALAMARI ROSARIO** \$18.95  
fried calamari, bruschetta, scallion, cajun spice, balsamic glaze

**TRUFFLE MAC & CHEESE** \$15.95  
american cheese, burrata, olive oil drizzle, cracked black pepper

## SALADS

**CAESAR** \$13.95  
romaine, parmigiano, croutons

**ARUGULA** \$13.95  
tomato, onion, parmigiano, lemon balsamic dressing

**CLASSIC HOUSE** \$11.95  
mixed greens, tomato, onion, cucumber, olives, homemade italian dressing

**WEDGE** \$14.95  
iceberg, roasted corn, applewood bacon, crumbled blue cheese, tomato, blue cheese dressing

### ADD TO ANY SALAD

- grilled chicken \$4.95
- blackened chicken \$5.95
- grilled salmon \$11.95
- grilled shrimp \$7.95

## KIDS MENU

- mozzarella sticks \$8.95
- pasta with butter \$8.95
- pasta with meatball \$10.95
- chicken fingers with fries \$10.95
- mac & cheese \$8.95

## SIDES

- sautéed broccoli rabe \$9.95
- sautéed spinach \$7.95
- parmesan truffle fries \$8.95
- sautéed broccolini \$9.95

## PASTA CLASSICS

<b>SPINACH RAVIOLI</b> ricotta, marinara, spinach	\$16.95
<b>LOBSTER RAVIOLI</b> jumbo shrimp, pink parmesan cream sauce	\$31.95
<b>WILD MUSHROOM RAVIOLI</b> truffle cream sauce, shaved reggiano	\$21.95
<b>LINGUINI WITH MEATBALLS</b> trio of beef meatballs, marinara	\$20.95
<b>RIGATONI VODKA</b> homemade vodka sauce	\$17.95
<b>RIGATONI BOLOGNESE</b> slow braised beef ragù, ricotta	\$23.95
<b>LINGUINI MARECHIARA</b> mussels, calamari, jumbo shrimp, spicy marinara	\$33.95
<b>PENNE AGLIO E OLIO</b> garlic, olive oil, broccoli rabe, luganiga sausage, red pepper flakes	\$19.95

## SPECIALTY PASTA

<b>RIGATONI DI CATANIA</b> broccolini, spinach, artichoke, sun-dried tomato, creamy pesto	\$23.95
<b>GNOCCHI DI PALERMO</b> sausage, grape tomatoes, baked burrata, tomato cream sauce	\$27.95
<b>LA ZANABELLA</b> blackened chicken, roasted peppers, parmesan cream sauce, penne	\$23.95
<b>BARI</b> jumbo shrimp, spinach, cremini mushrooms, pink vodka sauce, rigatoni	\$27.95
<b>RIGATONI CAPRI</b> salmon tips, artichokes, sun-dried tomatoes, lemon cream sauce	\$24.95
<b>CAPPELLINI TRUFFLE</b> jumbo shrimp, cremini & white mushrooms, white truffle oil, sherry brown sauce	\$27.95
<b>CAPPELLINI TRE FESTE</b> chicken, shrimp, veal, sun-dried tomatoes, artichokes, parmesan cream sauce	\$30.95

## BRICK OVEN PIZZA

<b>CAPRI</b> pink pesto, brussels sprouts, sun-dried tomatoes, cremini mushrooms, fresh mozzarella	\$16.95	<b>BENSONHURST</b> homemade sauce, fresh mozzarella under the sauce, romano, olive oil, crispy mortadella	\$16.95
<b>SINATRA</b> cherry peppers, luganica sausage, fresh mozzarella, olive oil	\$17.95	<b>FIG DI SICILIA</b> fig marmalade, prosciutto, arugula, fresh mozzarella, shaved parmigiano, olive oil	\$17.95
<b>TRUFFLE MUSHROOM</b> truffled marsala cream sauce, cremini & button mushrooms, fresh mozzarella	\$17.95	<b>FRENCH ONION</b> caramelized onion, smoked gouda, toasted croutons	\$15.95
<b>THE BURRATA</b> homemade sauce, plum tomato, basil, burrata, roasted peppers, olive oil	\$18.95	<b>BIANCO</b> mozzarella, ricotta, garlic, basil	\$14.95
<b>MARGHERITA CLASSICO</b> fresh plum tomato, basil, fresh mozzarella	\$14.95	<b>THE HOBOKEN</b> half calzone, half pizza pie -- roni cups, mozzarella, homemade vodka sauce, garlic knot crust	\$19.95

## CHICKEN

<b>AMALFI</b> panko crusted, sausage, spicy peppers, artichoke, lemon garlic white wine	\$23.95	<b>THE ELBA</b> melted mozzarella, cremini mushrooms, broccoli, truffle cream sauce	\$23.95
<b>SALTIMBOCCA</b> prosciutto & mozzarella over spinach in a sherry gravy	\$23.95	<b>ROMA</b> rolled & stuffed with prosciutto, mozzarella, spinach and bacon, creamy vodka sauce	\$23.95
<b>THE CLASSICS</b> parmigiana, francaise or marsala	\$21.95	<b>LIMON</b> sautéed chicken & shrimp, artichokes, sun- dried tomatoes, shallot, lemon cream sauce	\$25.95

## MEAT & MORE

<b>THE CLASSICS</b> veal parmigiana, francaise or marsala	\$25.95	<b>VEAL AMALFI</b> panko crust, sausage, artichoke, spicy peppers, lemon garlic white wine	\$27.95
<b>VEAL SALTIMBOCCA</b> prosciutto & mozzarella over spinach in a sherry gravy	\$26.95	<b>BERKSHIRE PORK CHOP</b> seared, choice of spicy or sweet vinegar peppers, served with potato & veggies	\$30.95
<b>VEAL MILANESE</b> crispy crust, arugula, tomato, red onion, burrata, lemon balsamic sauce	\$26.95	<b>CORK &amp; CRUST BURGER</b> 10 oz private blend, applewood bacon, cheddar, lettuce, shaved onion, secret sauce, brioche bun, served with fries	\$19.95

## SEAFOOD

<b>SALMON FAGIOLI</b> broiled, grape tomatoes, cannellini beans, lemon garlic white wine	\$27.95	<b>SALMON ST. TROPEZ</b> grape tomatoes, basil, light lemon butter	\$27.95
<b>SHRIMP PARMIGIANA</b> marinara, baked mozzarella, pasta	\$25.95	<b>BRONZINO</b> mediterranean sea bass, lemon, garlic, white wine, rosemary	\$35.95
<b>SALMON &amp; SHRIMP</b> cajun rubbed, roasted peppers, sun-dried tomatoes, parmesan cream sauce, rigatoni	\$31.95	<b>PESTO SALMON</b> pan seared, linguini, mushrooms, creamy pesto	\$30.95
<b>MEDITERRANEAN FISH FLORENTINE</b>		\$35.95	
broiled bronzino, grape tomatoes, garlic, lemon, shallots, served over sautéed spinach			