STARTERS

Brussel Sprouts garlic, olive oil, salt, pepper, special sauce + sunny-side egg + chopped bacon	\$9.95
	\$1.95 \$1.95
Steamed Mussels + white wine or marinara + moules-frites style steamed mussels, champagne butter broth,bruschetta, over crispy frenc	\$15.95 \$16.95 h fries
Sausage Palermo grilled sausage wheel, sautéed cherry peppers + broccoli rabe	\$15.95 \$3.95
Escargot Champs-Elysees baked with fresh pesto + olive oil	\$14.95
Jumbo Shrimp Cocktail chilled shrimp, cocktail sauce, lemon	\$15.95
Crab Cocktail chilled crab, cocktail sauce, lemon	MP
Escarole & Bean Soup garlic broth, reggiano	\$8.95
Buffalo Wings 10 pc, Frank's Red Hot, butter	\$13.95
Chilled Octopus Salad spanish pulpo, celery, tomato, house medley, lemon wine vinaigrette	\$17.95
Grilled Octopus spanish pulpo, roasted peppers, white beans, pesto aioli	\$17.95
Meatball Trio beef meatballs, basil, ricotta, homemade marinara	\$11.95
Burrata and Tomato burrata, plum tomato, basil, olive oil, balsamic reduction	\$17.95
Stuffed Jumbo Mushrooms spinach, garlic, parmesan, breadcrumbs, brandy cream sauce	\$10.95
Crispy Calamari fried calamari, marinara, lemon	\$15.95
Calamari Rosario fried calamari, bruschetta, scallion, cajun spice, balsamic glaze	\$16.95
Truffle Mac white american, burrata ball on top, olive oil drizzle, cracked black peppe	\$13.95 er

PASTA CLASSICS

Spinach Ravioli ricotta, marinara, spinach	\$15.95
Lobster Ravioli jumbo shrimp, pink parmesan cream sauce	\$27.95
Wild Mushroom Ravioli truffle cream sauce, shaved reggiano	\$19.95
Linguini with Meatballs trio of beef meatballs, marinara	\$17.95
Rigatoni Vodka homemade vodka sauce	\$15.95
Garganelli Bolognese slow braised beef ragù, ricotta	\$19.95
Linguini Marechiara mussels, calamari, jumbo shrimp, colossal crabmeat, spicy marinara	\$33.95
Penne Aglio e Olio garlic, olive oil, broccoli rabe, luganiga sausage, red pepper flakes	\$17.95
SPECIALTY PASTA	
Garganelli di Catania broccolini, spinach, artichoke, sundried tomato, creamy pesto	\$19.95
Garganelli di Catania	\$19.95 \$29.95
Garganelli di Catania broccolini, spinach, artichoke, sundried tomato, creamy pesto Cappellini Crabmeat	
Garganelli di Catania broccolini, spinach, artichoke, sundried tomato, creamy pesto Cappellini Crabmeat tomato basil sauce, garlic, arugula, sun dried tomato Gnocchi di Palermo	\$29.95
Garganelli di Catania broccolini, spinach, artichoke, sundried tomato, creamy pesto Cappellini Crabmeat tomato basil sauce, garlic, arugula, sun dried tomato Gnocchi di Palermo sausage, grape tomatoes, baked burrata, tomato cream sauce La Zanabella	\$29.95 \$23.95
Garganelli di Catania broccolini, spinach, artichoke, sundried tomato, creamy pesto Cappellini Crabmeat tomato basil sauce, garlic, arugula, sun dried tomato Gnocchi di Palermo sausage, grape tomatoes, baked burrata, tomato cream sauce La Zanabella blackened chicken, roasted peppers, parmesan cream sauce, penne Bari	\$29.95 \$23.95 \$19.95
Garganelli di Catania broccolini, spinach, artichoke, sundried tomato, creamy pesto Cappellini Crabmeat tomato basil sauce, garlic, arugula, sun dried tomato Gnocchi di Palermo sausage, grape tomatoes, baked burrata, tomato cream sauce La Zanabella blackened chicken, roasted peppers, parmesan cream sauce, penne Bari jumbo shrimp, spinach, cremini mushrooms, pink vodka sauce, rigatoni Rigatoni Capri	\$29.95 \$23.95 \$19.95 \$23.95 \$21.95 \$23.95

Caesar	\$10.95	Arugula	\$10.95
romaine, parmigiano, crouto	าร	tomato, onion, parmigiar lemon balsamic dressing	
Wedge	\$13.95		
iceberg, roasted corn, crispy crumbled blue cheese, toma dressing		Add to any Salad: + grilled chicken + grilled salmon + grilled shrimp	\$4.95 \$11.95 \$6.95
Classic House mixed greens, tomato, onion homemade Italian dressing	\$9.95 , cucumber, olives,	+ blackened chicken	\$5.95

CHICKEN

Amalfi panko crusted, sausage, spicy peppers, artichoke, lemon garlic white wir	\$21.95 ne
Saltimbocca prosciutto, mozzarella served over spinach in a sherry gravy	\$19.95
The Classics parmigiana, francaise, marsala	\$18.95
The Elba melted mozzarella, crimini mushrooms, broccolini in a truffle cream sauc	\$21.95 <i>e</i>
Roma rolled and stuffed with prosciutto, mozzarella, spinach, bacon, creamy vo	\$21.95 odka sauce
Domani crab, asparagus in a champagne cream sauce with melted mozzarella	\$25.95
MEAT & MORE	
The Classics veal parmigiana, francaise, marsala	\$23.95
Veal Saltimbocca cremini and white mushrooms, homemade marsala	\$23.95
Veal Milanese crispy crust, arugula, tomato, red onion, burrata, lemon balsamic sauce	\$23.95
Veal Amalfi panko crust, sausage, artichoke, spicy peppers, lemon garlic white wine	\$25.95
Berkshire Pork Chop seared, choice of spicy or sweet vinegar peppers, roasted parmesan pot	\$27.95 atoes + veggies
Cork & Crust Burger 10oz private blend, bacon, smoked gouda, lettuce, onion, secret sauce, i	\$17.95 brioche bun
SEAFOOD	
Salmon Fagioli broiled, broccoli rabe, grape tomatoes, cannellini beans, lemon garlic wh	\$25.95 ite wine sauce
Blackened Salmon seared, honey mustard cream, over spinach	\$25.95
Mediterranean Fish Florentine broiled bronzino, grape tomato, garlic, lemon, shallots, over sautéed feta	\$31.95 spinach
Salmon St. Tropez grape tomatoes, basil, light lemon butter over spinach	\$25.95
Shrimp Parmigiana marinara, baked mozzarella, pasta	\$21.95
Bronzino mediterranean sea bass, lemon, garlic, white wine, rosemary over brocce	\$31.95 olini

BRICK OVEN PIZZA

Small/ Large Plain \$12.95 / \$16.85 mozzarella & housemade sauce Margherita Classico \$13.95 / \$18.95 fresh plum tomato, basil, fresh mozzarella \$13.95 / \$19.95 Bianco mozzarella, ricotta, garlic, basil \$14.95 / \$21.95 French Onion caramelized onion, smoked gouda, toasted croutons Truffle Mushroom \$14.95 / \$19.95 truffled marsala cream sauce, cremini & button mushrooms, fresh mozzarella \$15.95 / \$20.95 Capri pink pesto, brussel sprouts, sun-dried tomatoes, cremini mushrooms, fresh mozzarella \$15.95 / \$21.95 Bensonhurst housemade sauce, fresh mozzarella under the sauce, romano, olive oil, crispy mortadella Hot Honey \$15.95 / \$21.95 hot honey, pepperoni, soppressata, chili flakes, fresh mozzarella, housemade sauce \$16.95 / \$21.95 cherry peppers, luganica sausage, fresh mozzarella, olive oil

breaded chicken, Frank's Red Hot, mozzarella

Buffalo Chicken

Chicken Bacon Ranch \$16.95 / \$22.95 breaded chicken, bacon, ranch dressing, mozzarella

B's Blu \$16.95 / \$22.95

bacon, caramelized onions, blue cheese crumbles, mozzarella

Fig di Sicilia \$16.95 / \$23.95

fig marmalade, prosciutto, arugula, fresh mozzarella, shaved parmigiano reggiano, olive oil

The Burrata \$17.95 / \$24.95

housemade sauce, plum tomato, basil, burrata, roasted peppers, olive oil

The Hoboken \$17.95 / \$24.95

half calzone, half pizza pie - roni cups, mozzarella, homemade vodka sauce, garlic knot crust

PIZZA ADD-ONS

Pizza Toppings \$2.00 / \$3.00

pepperoni, sausage, ground beef, ham, meatball, broccolini, spinach, mushroom, onion, garlic, tomato, kalamata olives, extra cheese, bacon

Additional Toppings \$2.50 / \$3.50

mortadella, prosciutto, soppressata, sun-dried tomato, roasted pepper, artichoke, anchovy, truffle mushroom, brussel sprouts, roasted cremini mushroom, grilled chicken or chicken cutlet, pesto

Add Cauliflower Crust to Any Pizza

\$1.95 / \$3.50

\$16.95 / \$22.95

HOT SANDWICHES

Comes on Soft Italian Bread unless Otherwise Specified Also Available on 7-Grain Bread, French Baguette, Regular or Whole Wheat Parmigiana choice of: chicken, meatball, veal + \$3.00, shrimp + \$3.00	<i>Wrap</i> \$10.50
Blackened Chicken cajun rub, lettuce, tomato, onion, pickle, cheddar, secret sauce	\$11.50
Grilled Chicken or Chicken Cutlet fresh mozzarella, roasted peppers, arugula, tomato, balsamic	\$11.50
Chicken Française egg-battered, lemon, white wine, fresh mozzarella	\$11.50
Cork & Crust Fat Sammy chicken fingers, mozzarella sticks, french fries, vodka sauce	\$13.50

COLD SANDWICHES

Comes on Soft Italian Bread unless Otherwise Specified Also Available on 7-Grain Bread, French Baguette, Regular or Whole Wheat Wrap

Italiano ham, soppressata, provolone, lettuce, tomato, onion, house dressing	\$11.50
Caprese fresh mozzarella, tomato, arugula, pesto, balsamic	\$11.50
Fig & Prosciutto fig jam, burrata, prosciutto di parma, arugula & balsamic glaze	\$13.50
Turkey BLT Baguette bacon, lettuce, tomato, turkey, special sauce optional	\$11.50
Turkey Provolone lettuce, tomato, onion, house dressing	\$11.50
Prosciutto di Parma fresh mozzarella, roasted peppers, tomato, olive oil, balsamic glaze	\$13.50
The Special ham, turkey, soppressata, fresh mozzarella, lettuce, tomato, onion, house dressi	\$12.50 ing
Ragusa mortadella, soppressata, provolone, cherry peppers, special sauce	\$11.50

KIDS SIDES

Mozzarella Sticks	\$7.95	Sauteed Broccoli Rabe	\$7.95
Pasta with Butter	\$7.95	Sauteed Spinach	\$7.95
Pasta with Meatball	\$9.95	Parmesan Truffle Fries	\$7.95
Chicken Fingers w/fries	\$9.95	Sauteed Broccolini	\$7.95
Mac & Cheese	\$7.95	Grilled Jumbo Asparagus	\$7.95

BRUNCH MENU

Available Sundays 11AM - 3PM

All Items Served with Choice of Hash Browns, French Fries or House Salad

Avocado Toast smashed avocado, burrata, olive oil, cracked black pepper, 7- grain toast	\$15.95
+ sunny-side eggs	\$1.95
Poppy's Tomato Egg Sammy scrambled tomato eggs, bacon, melted mozzarella, toasted Italian baguette	\$10.95
Addy's Breakfast Burger 10 oz private blend, crispy bacon, sunny side egg, jack cheese, brioche bun.	\$16.95
Cali's Palm Beach Club lettuce, tomato, crispy bacon, sunny side egg, smashed avocado, jack cheese, dijo 7-grain bread.	\$11.95 onnaise,
The Traditional two eggs any style, bacon, smashed avocado, toasted baguette with butter or creat	\$11.95 m cheese
Maine Style Lobster Roll - Limited Availability fresh lobster salad, lemon mayo, salt, pepper, diced celery, lettuce	MP
Stuffed French Toast mascarpone cheese, fresh berry compote, sliced strawberries & maple syrup	\$13.95
Caprese Sandwich fresh mozzarella, tomato, arugula, pesto & balsamic	\$11.50
Turkey BLT Baguette bacon, lettuce, tomato, turkey & special sauce optional	\$11.50
Blackened Chicken Sandwich cajun rub, lettuce, tomato, onion, pickle, cheddar & secret sauce	\$11.50
Fig & Prosciutto Sandwich fig jam, burrata, prosciutto di parma, arugula & balsamic glaze	\$13.50
Arugula, Caesar or House Salad add ons: + salmon \$11.95 + shrimp \$6.95 + chicken \$4.95 + blackened chicken \$5.	\$9.95 . <i>95</i>

Bring Your Own Champagne for our MIMOSA & BELLINI BAR

We'll provide the rest!

PARTY MENU

\$45 per person

APPETIZERS

ADVANCE SELECTION OF TWO

Served Family Style

Eggplant Rollatine Fried Calamari Brussel Sprouts

Stuffed Mushrooms Meatballs Steamed Mussels

PASTA

ADVANCE SELECTION OF ONE

Rigatoni Vodka creamy parmesan vodka sauce

Ziti Tomato & Basil grape tomatoes, garlic, basil

SALAD ADVANCE SELECTION OF ONE

Mixed Greens balsamic + olive oil

Caesar romaine, reggiano, croutons

Fresh Mozzarella & Tomato (add \$1.95 p/p) basil, balsamic glaze

ENTREE

ADVANCE SELECTION OF THREE — ONE CHICKEN, ONE VEAL, ONE SEAFOOD

Your pre-selected entree choices will be offered to your guests the day of.

CHICKEN & VEAL

Parmigiana breaded, tomato sauce, mozzarella

Francaise egg battered, lemon white wine

Marsala seared, shallot & capers, lemon white wine

Saltimbocca
pan seared, baked with prosciutto,
mozzarella, pan sherry gravy

Amalfi panko crust, sausage, cherry peppers, artichoke, lemon garlic white wine

SEAFOOD

Salmon St. Tropez grape tomatoes, basil, light lemon butter

Blackened Salmon seared, honey mustard cream sauce

Shrimp Parmigiana marinara, baked mozzarella,

Shrimp Francaise egg battered, lemon white wine

VEGETARIAN OPTION

Available Upon Request

\$45 per person/\$55 Filet Mignon option
6.875% New Jersey Sales Tax & Gratuity Not Included. Per Person Includes One Pasta, One Salad & One
Entree
BYOB