

## SPECIALTY PIES

**“Grandma” Pizza**  
thin crust pan pizza with mozzarella cheese spotted with garlic herbed “San Marzano” tomato sauce **23.00**

**Tossed Salad Pizza / Caesar Salad**  
crispy thin crust pizza layered with melted mozzarella topped with our chopped house salad and tossed with “Italian Style” dressing **29.00**

**Buffalo Chicken Pizza OR BBQ Chicken**  
round pie crust with tender pieces of spicy buffalo chicken breast baked on top of homemade bleu cheese dressing, topped with mozzarella **34.00**

**Chicken Marsala**  
round pie crust with tender pieces of chicken, mushroom marsala wine sauce and topped with mozzarella **35.00**

**Chicken Parmigiana**  
round pie crust with tender pieces of chicken pomodoro sauce and topped with mozzarella **34.00**

**Chicken Francese Pie**  
Round pie crust with tender pieces of chicken in our homemade lemon, white wine and butter sauce **35.00**

**Chicken Bacon Ranch**  
fried chicken with bacon bits and mozzarella, topped with ranch dressing **35.00**

**Pizza Bianca (White Pizza)**  
round pie topped with mozzarella, romano cheese, ricotta and a touch of virgin garlic olive oil **29.00**

**Grandma alla Vodka**  
Our homemade alla vodka sauce, mozzarella cheese on our thin grandma style crust **34.00**

**Vegetarian Pizza**  
sauteed spinach, broccoli, mushrooms & roasted peppers with mozzarella cheese & tomato sauce over a crispy round pizza **30.00**

**Marinara Pizza**  
pan pizza topped with a garlic & herb plum tomato sauce, romano cheese basil & a touch of virgin olive oil **25.00**

with homemade mozzarella **30.00**

**Margherita Grande**  
homemade mozzarella, tomato basil sauce drizzled with virgin olive oil **29.00**

**Stuffed Pizza 4 Slices 28.00**  
Stuffed meat - ham, pepperoni, sausage and lots of mozzarella

Stuffed vegetable - sauteed baby spinach & broccoli with whole milk ricotta, pecorino romano cheese and lots of mozzarella

**“Boardwalk”**  
sausage, meatballs, pepperoni, mushrooms, peppers, onions, extra cheese, black olives  
Neapolitan **36.00** Sicilian **37.00**

**Sweet Chili Chicken**  
chicken cutlet with mozzarella, drizzled in our sweet chili sauce **35.00**

**Crustina Pizza**  
thin garlic basted pan pizza crust topped with tomatoes, roasted peppers homemade mozzarella & basil drizzled with a touch of virgin oil & pesto. Served cold **37.00**

**Neapolitan**  
Round - 18” mozzarella cheese & tomato sauce **21.77**

**Sicilian**  
Square - 12” x 18” mozzarella cheese & tomato sauce **23.00**

## 12” ULTRA THIN PIZZETTE

Enjoy our “Old World” Italian Style personal pizza, prepared with only the finest homemade & imported ingredients (whole wheat crust available 2.00 extra)

**Casalinga Pizzetta**  
tomato basil sauce, homemade mozzarella, sauteed broccoli rabe, crumbled spicy sausage and olives **15.00**

**Margherita**  
homemade mozzarella, tomato basil sauce & a touch of virgin olive oil **13.00**

**Fra Diavolo**  
tomato basil sauce, homemade mozzarella, crumbled sausage & sliced hot cherry peppers **15.00**

**Quattro Stagioni - “The Four Seasons Pizza”**  
tomato basil sauce, homemade mozzarella, topped with 1/4 olives, 1/4 imported prosciutto, 1/4 artichoke hearts & 1/4 mushrooms **15.00**

**Melanzana**  
tomato basil sauce, eggplant, ricotta & homemade mozzarella **15.00**

**Capricciosa**  
tomato basil sauce, salami, prosciutto, artichoke hearts, olives, mushrooms & homemade mozzarella **15.00**

**Rustica**  
tomato basil sauce, roasted peppers, pepperoni, tomatoes, olives & homemade mozzarella **15.00**

**Contadina**  
tomato basil sauce, mushroom, artichoke hearts, roasted peppers, olives, onions and homemade mozzarella **15.00**

**Neopolitan Pizzetta**  
mozzarella cheese and tomato sauce **12.00**

**Bianca (white)**  
combination of 4 cheese and garlic oil, homemade fresh mozzarella with ricotta, pecorino romano and mozzarella **14.00**

**Salad Pizzetta**  
margherita topped with chopped salad **15.00**

## PANINI

**Chicken Panino**  
prepared grilled (or) fried with lettuce, tomato, roasted peppers and homemade mozzarella **10.50**

**Rabe & Chicken Panino**  
sauteed broccoli rabe and grilled chicken with roasted peppers **10.50**

**Chicken Arugula Panino**  
grilled chicken, baby arugula, fresh mozzarella, red onion and roasted peppers **10.50**

**Grilled Vegetable Panino**  
seasoned eggplant, zucchini, mushrooms, onions and feta cheese **10.50**

**Sausage Broccoli Rabe Panino**  
with fresh mozzarella, roasted peppers and olive oil **10.50**

**Ham Panino**  
provolone cheese, prosciutto and fresh tomato **12.50**

**Alla Caprese Panino**  
prosciutto, tomato, fresh mozzarella & basil **12.50**

## BOARDWALK BURGERS

**Hamburger**  
Angus beef patty with lettuce tomato **13.25**

**Cheeseburger**  
Angus beef patty with mozzarella cheese lettuce and tomato **14.25**

**Pizza Burger**  
Angus beef patty with our homemade pomodoro sauce and melted mozzarella cheese **14.25**

**Bacon Cheeseburger**  
Angus beef patty with melted mozzarella cheese, crispy bacon bits, lettuce and tomato **15.25**

**Boardwalk Burger**  
Avocado, red onions, lettuce and tomato **15.25**

**-All burgers served with a side of fries included-**

**-All panini and burgers are served on our homemade bread baked fresh daily-**

## SIDES

**Side of Spaghetti (or) Penne with choice of:**  
(whole wheat pasta \$2.00 extra)

**Pomodoro Sauce 7.00**

**Marinara Sauce 7.50**

**Aglio E Olio (Garlic & Oil) 7.50**

**Bolognese (Meat Sauce) 10.00**

**Sauteed Assorted Vegetables 11.25**

**Sauteed Broccoli Rabe 12.00**

**Sauteed Baby Spinach 11.00**

**Sauteed Broccoli Spears 11.00**

\*Sauteed in garlic & virgin olive oil

**Fried (or) Marinated Grilled (or) Plain Grilled**

**Chicken Cutlets (2 per order) 10.75**

**Homemade “Italian Style” Meatballs (4) 11.50**

**Sauteed Sliced Sausage with**

**pomodoro sauce (3) 11.50**

**French Fries 6.00**

**\*Oil can be substituted for butter\***



AT ARVERNE BY THE SEA

ORDER ONLINE

www.boardwalkpizzany.com



Delivery: approximately 45-60mins  
(varies on distance)

Pickup: approximately 20mins.

## SOUPS

**Chicken Tortellini**  
vegetables & tomato broth **7.50**

**Stracciatella alla Romana**  
spinach, egg drop soup **7.50**

**Tortellini in Brodo**  
cheese tortellini & chicken broth **7.50**

**Vegetable Minestrone**  
squash, zucchini, carrot & tomato broth **7.50**

**Zuppa Di Lenticchie (Lentil) 7.50**

**Pasta E' Fagioli**  
small pasta with white cannelloni beans **7.50**

Pint Size

## SLICES

**Neapolitan (round)**

**Sicilian (square)**

**Grandma**

**White (Bianca)**

**Chicken Bacon Ranch**

**Buffalo Chicken**

**Sweet Chili Chicken**

**Salad Pizza**

**Caesar Pizza**

**Vegetarian**

**Chicken Parmigiana**

**Margherita**

**Grandma Alla Vodka**

**Cheesy Garlic Sticks**

**Garlic Knots (6)**

**Spicy Pepperoni Cup**

## CALAMARI

**Fried Calamari** golden fried calamari served with a side of marinara sauce and lemon wedges **16.25**

**Buffalo Style Calamari**  
served with bleu cheese and celery **17.25**

**Calamari Vodka**  
golden fried calamari in a vodka sauce (creamy pink sauce with prosciutto) **17.25**

**Calamari Arrabiata** cherry peppers in a Fra Diavolo plum tomato sauce **17.25**

## CALZONES & ROLLS

**Calzone**  
with seasoned ricotta & mozzarella cheese **10.25**

**Buffalo Chicken Roll**  
chicken cutlet, mozzarella cheese and buffalo wing sauce **10.25**

**Chicken Parmigiana Roll**  
strips of chicken cutlets, mozzarella cheese and tomato sauce **10.25**

**Eggplant Parmigiana Roll**  
homemade battered and fried eggplant with melted mozzarella cheese, served with a side of tomato sauce **10.25**

**Spinach Roll**  
chopped sautéed spinach with melted mozzarella cheese, served with a side of tomato sauce **10.25**

**Pepperoni Roll**  
loaded with mozzarella and pepperoni, served with a side of tomato sauce **10.25**

DELIVERY



TAKE-OUT



CATERING



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ARVERNE, NEW YORK 11692

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Credit Cards Accepted

TAXES NOT INCLUDED IN PRICES • ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE

## APPETIZER

### Baked Clams Oreganato

(6) whole baked Little Neck clams **12.00**

### Mozzarella Sticks

(6) served with a side of tomato sauce **10.50**

### Garlic Bread

fresh baked Italian bread basted with garlic, virgin olive oil & seasoning **5.50**

Baked with Mozzarella Cheese **6.25**

**Mussels (Red or White)** fresh cultivated mussels, steamed & seasoned in your choice of a white wine garlic & herb broth (or) in a fresh garlic & plum tomato broth (also available spicy) **20.00**

### Golden Fried Chicken Tenders

(5) with honey mustard dressing **12.00**

### Buffalo Style Chicken Tenders

(5) served with bleu cheese and celery sticks **13.00**

**Jumbo Chicken Wings (10)** spicy, honey barbeque or barbeque - served with bleu cheese and celery **18.00**

### Fried Zucchini Sticks

served with pomodoro sauce **10.75**

### Artichoke Picatta

battered artichoke hearts sauteed in a white wine lemon butter sauce with capers **14.00**

**Bruschetta** grilled bread with garlic, extra virgin oil, black olives and basil **6.50**

### Crostini Pomodoro

ricotta, fresh tomato, pesto sauce and basil **8.00**

**Crostini Ai Funghi** grilled bread, tomato sauce, mushroom and melted mozzarella **8.00**

### Crostini Neopolitani

served with cannelloni beans, celery, sweet onion, chopped tomato and extra virgin olive oil **8.00**

### Frittura Mista

served with fried calamari and fried shrimp **17.00**

**Arancina** rice ball **6.50**

## PASTA

All pasta dishes served as listed (or) with your choice of Spaghetti, Penne, Linguine, Rigatoni, Fettuccine (or) Fusilli (\$2.00 extra for Ravioli, Tortellini (or) Whole Wheat Pasta)

**Calamari Marinara (or) Fra Diavolo** calamari sauteed in a spicy Fra Diavolo(or Marinara style plum tomato sauce with linguine **20.25**

**Capellini Arlecchino** diced chicken, peas, carrots, peppers in garlic & oil **20.25**

**Capellini Con Gamberi Al Limone** angel hair pasta with shrimp, basil, fresh chopped tomato and lemon zest in a fresh herb sauce **20.25**

**Gnocchi Alla Sorrentina** dumpling potato pasta with tomato sauce, melted mozzarella and basil **19.25**

**Penne Alla Vodka** creamy pink vodka sauce **18.25** (add grilled or fried chicken 4.25 extra)

**Penne Al pino** pasta tubes with zucchini in a lite cream sauce of gorgonzola cheese **18.25**

**Penne Napoletane** pasta tubes, fresh chopped tomato and basil topped with mozzarella **17.25**

**Penne Sicilana** pasta tubes with eggplant, tomato sauce and melted mozzarella **18.25**

**Penne Fiorite** broccoli florets & sun dried tomatoes sauteed with garlic & virgin olive oil **16.75**

**Penne Madeira** grilled chicken & fresh mozzarella sauteed in a brown Madeira wine sauce **18.25**

**Fettuccine Alfredo** fettuccine pasta tossed in a "classic" alfredo cheese sauce **17.25** (add grilled or fried chicken 4.25 extra)

**Casalunga** sliced sausage (or) grilled chicken sauteed with broccoli rabe, sun dried tomatoes and olives in a roasted garlic and virgin olive oil sauce with spiral shaped pasta **20.25**

**Linguine Di Mare** shrimp, mussels, New Zealand clams & calamari sauteed in your choice of: white wine garlic sauce, marianara, or fra diavolo sauce **24.25**

**Linguine Con Vongole (Clam Sauce) (Red or White)** Little Neck & New Zealand clams sauteed with roasted garlic, extra virgin olive oil & Italian parsley **20.25**

**Linguine Marinara** garlic & herb plum tomato sauce **12.75**

**Linguine Alla Cozze w/Mussels** your choice of: marinara, fra diavolo or white wine garlice sauce **19.75**

**Linguine Con Pollo E' Broccoli** w/breast of chicken in a garlic & oil sauce **18.25**

**Linguine Turchese** diced breast of chicken, green peas, carrots, mushrooms, onion and olive oil **19.25**

**Linguine Gamberi** with shrimp in marinara or fra diavolo spicy sauce **20.25**

**Rigatoni Montanara** spinach, sun dried tomatoes & grilled chicken sauteed with garlic & virgin olive oil **18.25**

**Rigatoni Con Pollo** tube pasta with diced breast of chicken and tomato sauce **19.25**

**Rigatoni Bolognese** fresh ground hearty meat sauce with a touch of cream **18.25**

**Rigatoni Fiorentina** grilled chicken, spinach & mozzarella cheese tossed in a creamy pink sauce **19.25**

**Rigatoni Gorgonzola** sliced Italian sausage, caramelized onions and peas sauteed with a creamy gorgonzola cheese sauce **20.25**

**Rigatoni Sanità** rigatoni with tomato and ricotta cheese **18.25**

**Farfalle Demare** bowtie pasta with fresh shrimp, colored peppers, fresh chopped tomato in a lite garlic sauce **20.25**

**Farfalle Di Spiaggia** bowtie pasta in a lite cream sauce with shrimp, green peas and avocado **20.25**

### Fantasia

spiral shaped pasta tossed with grilled chicken, peppers and onions in a marinara sauce baked with mozzarella **20.25**

**Pasta Primavera** sauteed assorted vegetables in a plum tomato sauce (or) with garlic & virgin olive oil **17.25**

**Spaghetti Pomodoro** with tomato sauce **12.25**

with 3 meatballs (or) sliced sausage **19.25**

with 2 meatballs (and) sliced sausage **20.25**

**Spaghetti Aglio E Olio** extra virgin olive oil, roasted garlic and herbs **12.75**

**Shrimp Scampi** shrimp sauteed in a garlic & white wine scampi sauce with julienne zucchini and seasoned bread crumbs over linguine pasta **21.25**

**Tortellini Al Pesto** cheese filled pasta in a fresh pesto sauce **19.25**

**Tortellini Boscaiola** cheese filled pasta in a cream of tomato sauce, with prosciutto, green peas and mushrooms **20.25**

**Tortellini Alla Panna** cheese filled pasta in a lite cream sauce **18.25**

**Tortellini Pesto Rosso** cheese filled pasta sauteed with fried chicken in a blend of "San Marsano" plum tomato & homemade pesto sauce **18.75**

**Fettuccine Capri** with shrimp, calamari, green peas, colored peppers, garlic and a touch of parsley **21.25**

**Fettuccine Carettera** with italian sausage, mushrooms, black olives, and zucchini in a garlic tomato sauce with basil **19.25**

**Fettuccine Arenella** broccoli rabe and sausage w/ garlic & oil **20.25**

**Fettuccine Molisane** with diced breast of chicken, sun dried tomato, mushrooms in a lite cream sauce **19.25**

**Fettuccine Buttera** with italian sausage and spinach in a garlic & olive oil sauce **18.25**

**Fettuccine Roma** with artichoke, sun dried tomato and mushroom in a garlic & olive oil sauce **18.25**

**Linguini Puttanesca** with tomato sauce, anchovies, capers, black olives and basil **19.25**

**Bucatini All'Amatriciana** with italian bacon, tomato sauce & pecorino romano **19.25**

**Spaghetti Alla Carbonara** made with bacon, pecorino romano & egg yolk **20.25**

**Pappardelle Ai' Funghi E' Salsiccia** flat square noodle, sauteed with mushroom & sausage in a garlic & oil sauce **20.25**

**Mini Calzone Ravioli** with ricotta cheese, pecorino romano in a 4 cheese sauce **17.25**

**Lobster Ravioli** in a lite pink sauce mixed with fresh green peas **21.25**

**Ravioli Ai Funghi** homemade ravioli filled with mushrooms in a lite cream sauce **18.25**

**Ravioli Di Spinaci** homemade ravioli filled with spinach and ricotta in a lite red sauce **18.25**

**Baked Cheese Ravioli** **16.25**

**Baked Stuffed Shells** **17.25**

**Baked Penne** **16.25**

**Homemade Meat Lasagna** **18.25**

**Sanita** ricotta, tomato sauce & basil

## ASK ABOUT OUR DESSERT SPECIALS

## ALL ENTREES

Served with side salad (or) spaghetti (or) penne pomodoro (Pasta available with other sauces - Additional Charge)

## CHICKEN

### Chicken Francese

battered chicken sauteed in a white wine and lemon butter sauce **21.50**

### Chicken Gorgonzola

chicken breast simmered in a gorgonzola cheese sauce with baby spinach and diced roma tomatoes **23.50**

### Chicken Parmigiana

chicken cutlet topped with pomodoro sauce and melted mozzarella cheese **20.50**

### Chicken Picatta

medallions of chicken simmered in a white wine lemon butter sauce with artichoke hearts and capers **21.50**

### Chicken Marsala

medallions of chicken sauteed in a mushroom Marsala wine sauce **21.50**

### Chicken Sorrentino

medallions of chicken layered with eggplant, prosciutto & mozzarella in a brown Marsala wine sauce **25.50**

### Chicken Pizzaiola

chicken simmered with peppers, onions and mushrooms in a sherry wine plum tomato sauce **21.50**

### Chicken Vesuvio

marinated grilled chicken topped with sauteed spinach, broccoli & mushrooms **22.50**

### Grilled Chicken Primavera

marinated grilled chicken topped with sauteed julienne style mixed vegetables **22.50**

### Grilled Chicken Toscano

marinated grilled chicken topped with sauteed broccoli rabe and fresh mozzarella **24.50**

### Chicken Palliard

grilled chicken breast, topped with mixed greens **22.50**

### Chicken Capricciosa

breaded chicken pan fried and topped with arugula, tomato red onion, olive oil and lemon **21.50**

### Chicken Alla Vodka

layered cutlets in a vodka sauce **24.50**

### Chicken Alfredo

layered cutlets in an alfredo sauce **24.50**

### Chicken Bruschetta

served with diced tomato, diced red onion, basil and a squeeze of lemon **21.50**

## OLD WORLD FAVORITES

### Eggplant Rollatini

battered eggplant rolled with ricotta, baked with pomodoro sauce & mozzarella cheese **20.00**

### Eggplant Parmigiana

battered topped with pomodoro sauce & melted mozzarella cheese **20.00**

## STEAK

**Grilled Steak** with french fries **27.00**

**Steak Pizzaiola** made with onion, pepper, mushrooms and lite tomato sauce **29.00**

**Steak** pan fried and topped with sauteed mushroom, garlic and olive oil served with a side salad **28.00**

**Steak Gogonzola** **29.00**

**Steak Vesuvio** **29.00**

## SEAFOOD

**Shrimp Monachina** breaded shrimp sauteed in a mushroom Marsala wine sauce topped with melted mozzarella cheese **25.50**

**Shrimp Francese with Broccoli Spears** egg battered shrimp sauteed in a white wine, lemon butter sauce **25.50**

**Shrimp Oreganata** shrimp simmered in a white wine garlic scampi sauce with seasoned bread crumbs and baby spinach **25.50**

**Shrimp Parmigiana** fried shrimp topped with pomodoro sauce & melted mozzarella cheese **24.50**

**Shrimp Marsala** **25.50**

**Shrimp Fra Diavolo** **25.50**

**Shrimp Primavera** **25.50**

## SAUSAGE

### Sausage & Broccoli Rabe

grilled sweet Italian sausage and sauteed broccoli rabe with kalamata olives **20.00**

**Sausage & Peppers with Onions (Red or White)** **20.00**

### Sausage Parmigiana

sausage topped with pomodoro sauce & melted mozzarella cheese **20.00**

## SALADS

### Tossed Salad

served with house "Italian Style" dressing **9.25**

### Caesar Salad

romaine lettuce, garlic croutons, parmesan cheese tossed with Caesar dressing **10.00**

### Buffalo Style Chicken Salad

romaine lettuce tossed with bleu cheese dressing carrots and celery topped with "Buffalo Style Chicken" **15.00**

### Gorgonzola Salad

mesclun greens, diced tomatoes, red onions and glazed pecans topped with fresh imported gorgonzola cheese & a raspberry vinaigrette dressing **11.75**

### Greek Salad

Romaine lettuce, tomatoes, onions, peppers, kalamata olives, feta cheese, Greek feta cheese dressing **11.75**

### Mozzarella DiCasa

homemade mozzarella, roasted peppers, tomatoes & basil, drizzled with a balsamic glaze **14.50**

### Baby Spinach Salad

with goat cheese, croutons, cranberries, sliced apples, raisins & a raspberry vinaigrette **11.75**

### Arugula Salad

baby arugula, pears, gorgonzola cheese, cranberries, pecans, balsamic vinaigrette **11.75**

### Cold Antipasto Salad

tossed salad topped with Italian meats and cheeses Small **13.50** Large (Serves Two) **17.50**

### Chopped Wedge Salad

Iceberg lettuce drizzled with blue cheese dressing, topped with crispy bacon bits, tomatoes and carrots. **13.00**

### Antipasto Vegetable

mix greens w/grilled vegetables **14.50**

### Insalata Azzurra

mixed greensc tomato, carrots, avocado, cucumber, red onions and prosciutto **15.50**

### Insalata Puglia

mixed with lettuce, fresh tomato, feta, cheese, kalamata olives, red onions and cucumber **15.50**

### Insalata Arcobaleno

mixed greensc arugula, avocado, sweet red onions, fresh tomato and roasted peppers **15.50**

All salads served with bread

Chopped Salad available for \$1.25 additional charge

**Shredded Mozzarella Cheese \$1.25**

**Grilled, Fried or Buffalo Chicken Pieces \$4.95**

## HEROS

**Battered Eggplant** **12.50**

**Meatball or Sausage Parmigiana** **13.00**

**Eggplant Parm** **12.75**

**Sausage, Pepper & Onion Parm** **14.00**

**Veal Cutlet Parmigiana** **16.00**

**Chicken Cutlet Parmigiana** **13.50**

**Eggplant and Meatball Parmigiana** **13.50**

**Shrimp Parmigiana** **16.00**

**Tosceno Hero (your choice of grilled chicken, veal (or) sausage)** sauteed with broccoli rabe and melted homemade fresh mozzarella **16.00** **Fried Veal** **17.00**

**Chicken Club Hero** prepared with fried (or) marinated grilled chicken cutlets served with lettuce, and bruschetta style tomatoes and red onions with a vinaigrette dressing **13.50**

Served with melted mozzarella **Extra 2.50**

**Chicken Marsala** with melted mozzarella **16.00**

**Chicken Francese** with melted mozzarella **16.00**

**Chicken Alla Vodka** breaded chicken topped with vodka sauce and melted mozzarella **16.00**

**Steak Gorgonzola** brown sauce, mushroom, onion and gorgonzola cheese **17.00**

**Steak** with peppers, onions, mushroom and oil **17.00**

**Tuna Fish** w/arugula, tomato, kalamata olives, extra virgin olive oil and basil **15.00**

**Pulcinella** sausage, sauteed peppers, capers and kalamata olives **14.00**

**Italian Hero** ham, salami, pepporoni, provolone, roasted peppers, lettuce and tomato **13.75**

**Chicken Arugula** prosciutto, fresh mozzarella, roasted peppers **14.50**

**Shrimp Alla Vodka** **17.00**

**Shrimp Francese** **17.00**

**Veal Francese** **17.00**

**Veal Cutlet Club** **15.25**

**Veal, Pepper & Onion Parm** **16.00**

**Pepper and Egg** **12.50**

**Potato and Egg** **12.50**

**ALL HEROS PREPARED**

**ON GARLIC BREAD 1.25 EXTRA**