

APPETIZERS

Calamari Buttermilk battered with cherry peppers.	12	G.I. Wings (GF) Bone-in	Market Price
Fried Mozzarella Semolina encrusted.	10	Boneless	10
(GF) Fried Brussels Sprouts Served with spicy aioli.	10	These wings are a tailgater's dream. No sauces necessary, but if desired try our BBQ Honey, Buffalo, Liquid Gold, or Garlic Parmesan.	
(GF) Zucchini & Squash Involtini Grilled and stuffed with ricotta and Italian cheeses topped with marinara sauce.	10	Fried Shrimp Served with spicy aioli.	14
"Fried Chicken" Chicken Tenders Buttermilk-dipped, seasoned flour-dredged, crispy chicken tenders.	12	Garlic Bread Served with marinara sauce.	10
		(GF) Pan Seared Scallops Corn, bacon, and red onions.	14

SALADS

Add Chicken 5 Add Salmon 8 Add Shrimp 7

Caesar Romaine, pan fried croutons, red onions topped with shaved parmesan cheese and a "fried" egg.	10	Family 15
(GF) Arugula Arugula with granny smith apples, strawberries, red onion, sunflower seeds, and gorgonzola cheese with house vinaigrette.	12	Family 17
(GF) Greek Iceberg lettuce, green peppers, red onions, tomatoes, cucumbers, pepperoncini peppers, olives, and feta cheese.	10	Family 17
(GF) Caprese Vine ripened tomatoes, Liuzzi's hand stretched mozzarella sourced from New Haven, balsamic reduction, and basil infused olive oil	10	Family 17

DAILY HAND MADE PASTA

Gluten Free Pasta Available 4

Chicken Parmesan 16
Baked in the oven with marinara and mozzarella cheese over penne.

Alfredo 15
Ribbed pappardelle tossed with broccoli.
Add Salmon 8 Add Shrimp 7 Add Chicken 5

Carbonara 16
House-cured bacon, peas, and artichokes tossed with square spaghetti topped with a "fried" egg.
Add Salmon 8 Add Shrimp 7 Add Chicken 5

Chicken with Feta 17
Ribbed pappardelle with chicken, spinach, red onions, tomato, and feta.

ENTREES

(GF) * Chairman's Cut Pork Chop Grilled center cut pork chop topped with a "fried" egg. Served with potato hash and Brussels sprouts.	17
(GF) Lamb Shank Braised with a root vegetable au jus. Served with mashed potatoes and broccoli.	24
(GF) Roasted Chicken Served with a farmer's risotto.	16
Roasted Captain's Cut Cod Loin Sprinkled with seasoned bread crumbs. Served with brown rice pilaf and fire roasted squash spears.	19
(GF) Faroe Island Salmon Pan roasted and served over Mediterranean risotto.	22
(GF) Shrimp and Scallops Bronzed and served with brown rice pilaf topped with a cucumber, tomato, red onion, pepper, and feta ensalata.	26
Fish and Chips Served with coleslaw and house cut fries.	19

SANDWICH

Served with house cut fries, coleslaw, or tortilla chips.

Souvlaki Grilled pork served on pita bread with tzatziki, tomato, onion, and parsley.	13
Crispy Chicken Bacon, onion, lettuce, tomato, American cheese, and ranch dressing on a brioche bun.	13
* All American Burger Bacon, lettuce, tomato, onion, American cheese, and mayonnaise on a brioche bun.	13

PIZZA

PICK YOUR STYLE

NEW YORK THIN CRUST S: \$10 L: \$14
TRADITIONAL PAN S: \$10 L: \$14
SICILIAN L: \$18

Regular Toppings
S:\$1.5 / L:\$2.5

Pepperoni, Hamburger, Sausage, Bacon, Meatball, Green Pepper, Onion, Mushroom, Black Olive, Broccoli, Spinach, Roasted Pepper, Garlic, Jalapeño, Anchovy, Pineapple

Premium Toppings
S: \$2.5 / L:\$4

Ricotta, Feta, Cup and Char, Chicken

SPECIALTY PIZZAS

Available in large only
Sicilian +\$4

REDS

The New Yorker 14
Mozzarella, San Marzano tomatoes, and Pecorino NY only

Margherita 18
Fiore di latte, olive oil, and basil NY / P / S

Sweet and Spicy 22
Cup and char pepperoni, fiore di latte, chile infused honey NY / P / S

Quarantina 22
Bacon, spinach, tomato, and garlic NY / P / S

Vegetarian 22
Onion, green pepper, mushroom, spinach, black olive NY / P / S

The Hog 25
Pepperoni, sausage, bacon, and cup and char NY / P / S

The OG Pan Special 23
Hamburger, pepperoni, sausage, mushroom, onion, green pepper P only

WHITES

Garlic 21
Spinach, sausage, garlic cream NY / P / S

CT by the Shore 24
Zucchini and squash, shrimp, red onions, and béchamel sauce NY / P / S

Bianca 21
Garlic, ricotta, lemon zest, and arugula NY only

Potato 23
Potato, broccoli, bacon, béchamel sauce, and parmesan cheese NY / P

Chicken Alfredo 24
Creamy alfredo, chicken, broccoli NY / P / S

Mediterranean 22
Tomatoes, artichokes, kalamata olives, red onion, and feta cream NY / P / S

Buffalo Chicken 24
Creamy gorgonzola cheese, buffalo, crispy chicken NY / P / S

SIDES

Mashed potato	5
Brown rice pilaf	5
House cut fries	5
Broccoli	5
Fire roasted squash spears	5
Potato hash	6
Brussels sprouts	6



There will be a two dollar charge for splitting.
*Thoroughly cooking meats, poultry, shellfish, or eggs reduces the risk of food-borne illness.
(GF) Gluten free item

EXECUTIVE CHEF
GEORGE AKKOURIS
SOUS CHEF
HECTOR JIMENEZ