

# *La Pizzaria's Wine, Beer and Soft Drink List*

## House Wines Selection

Moscato	6.00	
White Zinfandel	6.00	
Chardonnay	6.00	
Pinot Grigio	6.00	
Lambrusco	6.00	
Merlot	6.00	
Cabernet Sauvignon	6.00	
Parolvini "Barone Nero" (Blend)	6.00	24.00

## Glass / Bottle

## Domestic Beer

Bud	3.00
Bud Light	3.00
Coors Light	3.00
Miller Light	3.00
Michelob Ultra	3.00
Yuengling	3.00
Yuengling Light	3.00
Yuengling Black and Tan	3.75

## Sparkling Wine / Champagne

Segura Viudas Brut Heredad (Spain)	36.00	
La Luca Prosecco (Italy)	25.00	
Firelands Sparkling Raspberry Riesling (Ohio)	25.00	
Vino Dell Amore Moscato Spumante (Italy)	25.00	

## Imported Beer

Blue Moon	3.50
Corona	3.50
Great Lakes Dortmunder	
Gold	3.50
Great Lakes Burning	
River	3.50
Heineken	3.50
Killians	3.50
Labatts	3.50
New Castle	3.50
Peroni	3.50
Sam Adams	3.50
Sam Adams Seasonal	3.50
Sierra Nevada Torpedo, IPA	3.50
Stella Artois	3.50
Warsteiner Dunkel	3.50

## White Wines

Silver Palm Chardonnay (N. Coast)	29.00	
Waterbrook Chardonnay (Wash)	27.00	
Michael Pozzan Chardonnay (Sonoma)	7.50	25.00
Hogue "Late Harvest" Riesling (Wash)	6.00	25.00
NxNW Horse Heaven Hills Riesling (Wash)	7.50	25.00
Barone Fini Pinot Grigio (Italy)	27.00	
Lone Birch Pinot Gris (Wash)	28.00	
New Harbor Sauvignon Blanc (New Zealand)	6.00	24.00
Rocca delle Macie "Moonlite" Tusc (Italy)	6.00	22.50
Alexander Valley Gewurztraminer (Mendocino)	6.00	24.00
Parolvini Moscato (Italy)	24.00	

## Red Wines

Stemmari Pinot Noir (Sicily)	6.00	24.00
Montoya Vineyards Pinot Noir (Monterey)		26.00
King Estate Signature Pinot Noir (Oregon)		45.00
Corte alla Flora Merlot (Italy)	7.00	28.00
Joseph Carr Merlot (Napa)		36.00
Desert Wind Merlot (Wash)		30.00
Seven Falls Cabernet Sauvignon (Wash)	6.50	26.00
Annabella Cabernet Sauvignon (Napa)		30.00
Ferreri Cabernet Sauvignon (Italy)		33.00
Primus Cabernet Sauvignon (Chile)		37.50
Waterbrook Cabernet Sauvignon (Wash)		43.00
Michael Pozzan Zinfandel (Sonoma)	8.00	33.00
Ridge Three Valleys Zinfandel (Sonoma)		40.00
Dona Paula "Los Cardos" Malbec (Argentina)	7.50	31.00
Red Knot Shiraz (Australia)		30.00
Sonnino Chianti (Italy)	6.75	28.00
Dal Cero Rosso "Preziosaterra" (Italy)		30.00
Castello del Trebbio "Sogna Mediterraneo (Italy)		50.00
Jam Jar Sweet Shiraz (Australia)	6.00	18.00

Guinness	5.00
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## Coffee Drinks

Nutty Irishman	6.75
Frangelico, Baileys & Whipped Cream	
Irish Coffee	6.75
Jamesons, Kahlua, Whipped Cream and Crème de Menthe	
Italian Coffee	6.50
Disarrano Amaretto & Coffee	

## Soft Drinks & Coffee

Coke, Diet Coke, Sprite, Pepsi,	
Dr. Pepper, Mt. Dew, Lemonade,	
Ginger Ale, Raspberry Tea &	
Freshly Brewed Ice Tea	2.69



## *Appetizers*

<b>Garlic Bread</b> - 6 Pieces	1.99
<b>Herman's Bread</b> 6 Pieces of Garlic Bread Baked with Sauce & Cheese	3.99
<b>Bruschetta</b> - 3 Different Toppings (Mushrooms, Sweet Peppers and Tomato)	8.99
<b>Mozzarella</b> – 3 Skewers - Hand Battered and Fried with Marinara	8.99
<b>Calamari</b> – Breaded & Topped with Roasted Peppers served with Marinara	8.99
<b>Fried Peppers</b>	8.99
<b>Pepperoni Rolls</b> - 2 Pepperoni & Cheese Baked in Bread Dough	8.99
<b>Three Homemade Meatballs</b> served with Baked Mozzarella Bread	8.99
<b>Spinach in a Cream Sauce</b> with Asiago Cheese and Artichokes with Romano Bread	9.99
<b>Crab Filled Portabello Mushroom</b>	10.99
<b>Calamari Italiana</b> - Fresh Calamari (Blanched) with Roasted Peppers, Kalamata Olives & Cheese	10.99
<b>Shrimp Cocktail</b>	12.99
<b>Appetizer Medley:</b> Fresh Fried Mozzarella**Bruschetta**Calamari with Roasted Peppers	13.99
<b>The International</b> —Fresh Mozzarella—Dry Blue Cheese--& Goat Cheese, over Greens, with Fresh Basil, Kalamata Olives & House Dressing served with a White Butter Cheese Pizza	13.99

## *Soups*

<b>French Onion</b>		<b>Crock</b>	4.99
<b>Minestrone &amp; Wedding</b>	<b>Cup</b>	3.99	<b>Bowl</b>
			4.99

## *Salads* — add Chicken 3.50

<b>Dinner Salad</b>	4.29	<b>Caesar Dinner Salad</b>	4.99
<b>Spinach Salad</b> tossed with Apples, Walnuts & Cranberries in White French Dressing			11.99
<b>Village Salad</b> – Mixed Greens, Caramelized Walnuts, Fresh Fruit, Cranberries and Goat Cheese in a Maple Vinaigrette			12.99
<b>Antipasto Salad</b>		Small: 10.99      Large:	12.99
Mixed Greens with Pepperoni, Salami, Peppers, Tomatoes, Olives and Cheese			
<b>Calamari Salad:</b> (Breaded or Blanched) Mixed Greens, Roasted Red Pepper, Calamari & Shaved Romano Cheese in our <b>House</b> Balsamic Vinaigrette Dressing			12.99
<b>Ocean Breeze Salad</b> – Mixed Greens with Nuts, Fresh Fruit & Cranberries, Topped with Jumbo Shrimp & Scallops in a Chili - Honey Vinaigrette			15.99
<b>Chef Salad</b> - Mixed Greens with Cheese, Eggs, Tomatoes and Olives			
Chicken 13.99	Jumbo Shrimp 14.99	9 oz. Salmon or Steak	15.99

## *Dressings* \*Homemade Blue Cheese or Dry Blue Cheese

<b>House</b> Italian, Lite Italian, French, Honey Mustard, Sweet-n-Sour, Ranch, White French, Chili-Honey Vinaigrette	1.50
With all Dinners – Upgrade your Dinner Salad to a Caesar Salad	Add 1.50
Upgrade your Dinner Salad to a Petite Antipasto	Add 2.99
Upgrade your Dinner Salad to a Petite Village Salad	Add 3.99

## *Signature Entrees*

<b>Thin Linguini, Fettuccine, Penne or Angel Hair</b>	11.99
with Plain Sauce or Marinara      Add: Meatballs, Meat Sauce, Sausage, or Alfredo	per item 1.99
<b>Gluten Free Pasta</b> with Plain Sauce (Add: MB, Meat Sauce, Sausage or Alfredo Sauce – 1.99/item)	12.99
<b>Tortellini, Homemade Gnocchi, Cavatelli or Stuffed Sea Shells</b>	
with Meat Ball, Meat Sauce or Plain Sauce	14.99
<b>Baked Ziti</b> with Three Cheeses	14.99
<b>Eggplant Parmigiana</b> with Thin Linguini Meat Sauce or Plain Sauce	14.99
<b>Sausage and Peppers</b> with a Side of Thin Linguini	14.99
<b>Red Lasagna - Homemade</b> with Meat and Cheese	14.99
<b>Jumbo Stuffed Shells</b> with Chicken & Spinach in a Light Cream Sauce	14.99
<b>Gnocchi (Hand made in House)</b> in a Spinach & Artichoke Cream Sauce	14.99
<b>Fresh Mushroom Medley</b> over Penne in a Basil Cream Sauce	14.99
<b>Ravioli</b> - Meat or Cheese in Plain Sauce or Meatball ( <b>Hand made in House</b> )	15.99
<b>Italian Medley**Red Lasagna**Tortellini</b> in Alfredo Sauce** Gnocchi in Pesto Sauce	16.99
<b>Penne Pasta alla Vodka (Pink Sauce)</b> with Spinach, Chicken and Mushrooms	17.99
<b>Crab Stuffed Portobello Mushroom</b> over Thin Linguini in a Light Garlic Cream Sauce	17.99
<b>Fettuccini</b> with Alfredo and Chicken	17.99
<b>Chicken Parmigiana (2)</b> with a Side of Thin Linguini	18.99
<b>Pollo Spinaci</b> - Chicken Breast with Wild Mushrooms & Provolone Cheese in a Spinach & Artichoke Cream Sauce over Angel Hair	18.99
<b>Chicken with a Balsamic Reduction (2)</b> over Sautéed Spinach with Almonds & Cranberries	19.99
<b>Steak Marsala</b> over Garlic Mashed Potatoes	20.99
<b>Squash</b> - filled with Mushroom Risotto & Sautéed Spinach Topped with Jumbo Scallops & Shrimp	20.99
<b>Chicken Marsala (2)</b> Breasts (Creamy Wine Sauce) served with One Side and Soup or Salad	20.99
<b>Veal Parmigiana</b> with Thin Linguini ( <i>Prime Fresh Cut</i> )	20.99

**\*Above Entrees Served with Soup or Tossed Salad**

## *From Our Grill*

<b>Parmesan Crusted Chicken Breast (2)</b> or Simply Grilled	18.99
<b>French Cut Pork Chops (2)</b> - 8 oz.	22.99
<b>Boston Strip Steak</b> - 10 oz.	25.99
<b>Filet Mignon</b> – 8 oz.	29.99

**\*Above Entrees Served with 2 Sides**

### Side Orders - A la Carte (offered all day)

Homemade Meatball	1.99
Baked Potato, Fresh Cut Fries, Garlic Mashed or Red Skin Potatoes in Garlic Butter & Rosemary	2.99
Bowl of Penne or Thin Linguini (add Meatball or Meat Sauce 1.00)	3.99
Fresh Mixed Vegetables or Italian Flat Green Beans in Oil & Garlic	3.99
Wild Mushroom Risotto	4.99
Sautéed Fresh Spinach in Oil & Garlic	4.99
Sautéed Fresh Spinach in Oil & Garlic with an Entrée	Add 2.99
Bowl of Gnocchi with an Entre	Add 1.50

## *From the Sea*

<b>Parmesan Crusted Scrod</b> (9 oz.) over Angel Hair Pasta in Garlic Butter & Wine	18.99
<b>Parmesan Crusted Scrod</b> (9 oz.) with One Side	18.99
<b>Fettuccine Pasta</b> with Shrimp & Mushrooms in Alfredo Sauce	20.99
<b>Shrimp Diavolo</b> —Hot & Spicy in Marinara over Fettuccine Pasta	20.99
<b>Sautéed Shrimp &amp; Scallops</b> with Spinach & Tomatoes in a Vodka Cream Sauce over Penne Pasta	22.99
<b>Pan Seared Scallops</b> over Angel Hair in a Garlic & Wine Sauce	22.99
<b>Seafood Cioppino</b> - Scallops, Jumbo Shrimp and Cod in a Seafood Marinara or in a White Wine and Roasted Garlic Cream Sauce over Thin Linguini	22.99
<b>Cranberry &amp; Walnut Crusted Salmon</b> – (9 oz.) over Mushroom Risotto	22.99
<b>Blackened Shrimp and Scallops</b> served over Angel Hair in Oil & Garlic or RGC Sauce	23.99

\*Above Entrees Served with Soup or Tossed Salad

<b>Norwegian Salmon</b> - (9 oz.) Brushed with Teriyaki and Grilled	22.99
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\*Above Norwegian Salmon - Served with 2 Sides

***Pizza - Sandwiches - Stromboli*** - add Soup or Fresh Cut Fries 1.50

<b>Small Pizza</b> <b>8 inch</b>	Plain Cheese	9.99
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Make your own - Add .99 per item

<b>Large Pizza</b> <b>12 inch</b>	Plain Cheese	11.99
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Make your own - Add 1.49 per item

<b>Margarita Pizza 12 inch</b> – Tomatoes, Fresh Basil and fresh Mozzarella	12.99
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<b>Dino Burger</b> - Two 4 oz. Burgers with Cheese, Lettuce, Tomato & Mayo	8.99
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<b>Meatball Sub</b> – Baked with Sauce and Cheese on an Italian Roll	8.99
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<b>Veggie Burger - Made in House</b>	8.99
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<b>Michael's Stromboli</b> – Ham, Salami, Pepperoni and Cheese with Sauce on the Side	13.99
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<b>Nella's Colossal Sub</b> - Loaf of our <b>Homemade Italian Bread</b> filled with Ham – Salami -	Half 11.99
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Roasted Peppers - Onion, Romaine Lettuce & our House Balsamic Italian Dressing	Whole 16.99
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### *Children's Menu* includes Applesauce & Sundae

<b>Bowl of Penne Pasta with Plain Sauce or Meat-Sauce or Bowl of Fettuccini Alfredo</b>	5.99
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<b>Small Cheese Pizza</b>	6.99
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<b>Chicken Strips with Fresh Cut Fries</b>	6.99
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<b>Take Home a Loaf of Homemade Bread</b>	2.50
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<b>House Balsamic Italian Dressing</b>	<b>Pint</b> 8.00
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Ask your server for other Items

*Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 5, pregnant women and other highly susceptible individuals with compromised immune systems. The proper cooking of such animal foods reduces the risk of illness.*