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

House Wines Selection	Glass /	Bottle	Domestic Beer	
Moscato	6.00		Bud	3.00
White Zinfandel	6.00		Bud Light	3.00
Chardonnay	6.00		Coors Light	3.00
Pinot Grigio	6.00		Miller Light	3.00
Lambrusco	6.00		Michelob Ultra	3.00
Merlot	6.00		Yuengling	3.00
Cabernet Sauvignon	6.00		Yuengling Light	3.00
Parolvini "Barone Nero" (Blend)	6.00	24.00	Yuengling Black and Tan	3.75
Sparkling Wine / Champagne				
Segura Viudas Brut Heredad (Spain)		36.00	Imported Beer	
La Luca Prosecco (Italy)		25.00		
Firelands Sparkling Raspberry Riesling (Ohio)		25.00	Blue Moon	3.50
Vino Dell Amore Moscato Spumante (Italy)		25.00	Corona	3.50
, = (			Great Lakes Dortmunder	
White Wines			Gold	3.50
THE THES			Great Lakes Burning	3.50
Silver Palm Chardonnay (N. Coast)		29.00	River	3.50
Waterbrook Chardonnay (Wash)		27.00	Heineken	3.50
Michael Pozzan Chardonnay (Sonoma)	7.50	25.00	Killians	3.50
Hogue "Late Harvest" Riesling (Wash)	6.00	<b>25.00</b>	Labatts	3.50
NxNW Horse Heaven Hills Riesling (Wash)	7.50	25.00	New Castle	3.50
Barone Fini Pinot Grigio (Italy)	7.00	27.00	Peroni	3.50
Lone Birch Pinot Gris (Wash)		28.00	Sam Adams	3.50
New Harbor Sauvignon Blanc (New Zealand)	6.00	24.00	Sam Adams Seasonal	3.50
Rocca delle Macie "Moonlite" Tusc (Italy)	6.00	22.50	Sierra Nevada Torpedo, IP.	
Alexander Valley Gewurztraminer (Mendocino)		24.00	Stella Artois	3.50
Parolvini Moscato (Italy)	0.00	24.00	Warsteiner Dunkel	3.50
Red Wines			, , <del>u</del> zzoozzoz <i>z uzzzoz</i>	
Stemmari Pinot Noir (Sicily)	6.00	24.00	Guinness	5.00
Montoya Vineyards Pinot Noir (Monterey)		26.00		
King Estate Signature Pinot Noir (Oregon)		45.00	<u>Coffee Drinks</u>	
Corte alla Flora Merlot (Italy)	<b>7.00</b>	28.00		
Joseph Carr Merlot (Napa)		36.00	Nutty Irishman	6.75
Desert Wind Merlot (Wash)		30.00	Frangelico, Baileys & Whipped	Cream
Seven Falls Cabernet Sauvignon (Wash)	6.50	26.00		
Annabella Cabernet Sauvignon (Napa)		30.00	Irish Coffee	6.75
Ferreri Cabernet Sauvignon (Italy)		33.00	Jamesons, Kahlua, Whipped	Cream
Primus Cabernet Sauvignon (Chile)		37.50	and Crème de Menthe	
Waterbrook Cabernet Sauvignon (Wash)		43.00		
Michael Pozzan Zinfandel (Sonoma)	8.00	33.00	Italian Coffee	6.50
Ridge Three Valleys Zinfandel (Sonoma)		40.00	Disarrano Amaretto & Coffee	e
Dona Paula "Los Cardos" Malbec (Argentina)	7.50	31.00		
Red Knot Shiraz (Australia)		30.00	Soft Drinks & Coff	<u>ee</u>
Sonnino Chianti (Italy)	6.75	28.00	Coke, Diet Coke, Sprite, Pe	
Dal Cero Rosso "Preziosaterra" (Italy)		30.00	Dr. Pepper, Mt. Dew, Lemo	-
Castello del Trebbio "Sogna Mediterraneo (Italy	7)	50.00	Ginger Ale, Raspberry Tea	
Jam Jar Sweet Shiraz (Australia)	6.00	18.00	Freshly Brewed Ice Tea	2.69

Lunch Menu	Tuesday – Saturday	11:00 - 3:00
		1100 000

Thin Linguini, Fettuccine, Penne or Angel Hair Plain Sauce (Add MB or Alfredo Sauce – 1.00)	7.99
Gluten Free Pasta with Plain Sauce (Add MB or Alfredo Sauce – 1.00)	8.99
Baked Ziti – Three Cheeses	8.99
Eggplant Parmigiana Meat Sauce or Plain Sauce with a Side of Thin Linguini	8.99
Chicken Parmigiana with Thin Linguini	9.99
Tortellini, Cavatelli or Stuffed Shells Meat Ball, Meat-Sauce or Plain Sauce	9.99
Parmesan Crusted Chicken Breast or (Simply Grilled) with 2 Sides	9.99
Sausage & Peppers with Thin Linguini	9.99
Gnocchi – Handmade in House with Meat Ball, Meat Sauce or Plain Sauce	9.99
Red Lasagna with Meat & Cheese or Jumbo Shells with Chicken & Spinach in Alfredo Sauce	9.99
Parmesan Crusted Scrod over Angel Hair in a Garlic Butter Wine Sauce or with 2 Sides	9.99
Meat or Cheese Ravioli with Meat Ball, Meat Sauce or Plain Sauce (Handmade in House)	9.99
Steak Marsala over Garlic Mashed Potatoes	10.99
Veal Parmigiana (Fresh) with Thin Linguini	10.99
Polo Spinaci - Chicken in a Spinach and Artichoke Cream Sauce over Angel Hair Pasta	10.99
Thin Linguini with Chicken & Broccoli in Alfredo Sauce	10.99
Chicken Marsala with 2 Sides	10.99
Chicken Breast Grilled with a Balsamic Glaze over Sautéed Spinach, Almonds & Cranberries	10.99
*Above Lunches include: Tossed Salad or Cup of Soup with Bread and Butter	
Two Homemade Meatballs with a Lunch Salad	7.49
Sandwiches - Pizza - Stromboli - add Soup or Fresh Cut Fries	1.50
Individual Cheese Pizza add .49 per item	7.99
Meatball Sub with Sauce & Cheese	7.99
Chopped Sirloin with Mushrooms, Peppers, Onions & Cheese	7.99
Veggie Burger - made in House	7.99
Margarita Pizza - 8 inch – Tomatoes, Fresh Basil and fresh Mozzarella	8.99
Michael's Stromboli with Ham, Salami, Pepperoni & Cheese	8.99
Godfather - Salami, Ham, Cheese, Onions, and Tomatoes & House Dressing served warm	8.99
<b>Dino Burger</b> —Two 4 oz. Burgers with Cheese, Lettuce, Tomato & Mayo	8.99
Beer Battered Fish Sandwich	8.99
Nella's Sub - 1/2 loaf of our Homemade Bread with Ham, Salami, Roasted Peppers, Lettuce,	
Onions & Cheese served warm	9.99
Lunch Salads — add Chicken 3.50	
Spinach Salad tossed with Apples, Walnuts & Cranberries in White French Dressing	9.99
Antipasto - Pepperoni, Salami, Peppers, Tomatoes, Olives, & Cheese over Mixed Green	9.99
Village Salad – Mixed Greens, Walnuts, Fresh Fruit, Cranberries and Goat Cheese in a Maple Vina	aigrette 10.99
Calamari Salad - (Breaded or Blanched) Mixed Greens, Roasted Red Pepper, Calamari & Shaved	
Cheese in a Balsamic Vinaigrette	10.99
Chef's Salad: a Blend of Greens, Cheese, Egg, Tomatoes and Olives with your Choice Of:	
Chicken 10.99 SteakJumbo Shrimp or Salmon	12.99
Ocean Breeze Salad – Mixed Greens with Nuts, Fresh Fruit & Cranberries, Topped with Jumbo Sl	
Scallops in a Chili - Honey Vinaigrette Dressing	13.99

## **Appetizers**

Garlic Bread - 6 Pieces					1.99
Herman's Bread 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 - Har	nd Battered and Fried	with Marinara			8.99
Calamari – Breaded & Toppe	ed with Roasted Pepper	rs served with Ma	rinara		8.99
Fried Peppers					8.99
Pepperoni Rolls - 2 Pepperon	i & Cheese Baked in E	Bread Dough			8.99
<b>Three Homemade Meatballs</b>	s served with Baked M	ozzarella Bread			8.99
Spinach in a Cream Sauce w	rith Asiago Cheese and	Artichokes with	Romano Brea	ıd	9.99
Crab Filled Portabello Mush	room				10.99
Calamari Italiana - Fresh Ca	lamari (Blanched) with	n Roasted Peppers	s, Kalamata O	lives & Cheese	10.99
Shrimp Cocktail					12.99
Appetizer Medley: Fresh Frie	ed Mozzarella**Brusch	netta**Calamari v	vith Roasted I	Peppers	13.99
<b>The International</b> —Fresh M	lozzarella—Dry Blue (	Cheese& Goat C	Cheese, over C	Greens, with Fre	sh Basil,
Kalamata Olives & House Dre	essing served with a W	hite Butter Chees	e Pizza		13.99
	Sou	DS			
French Onion			Cro	olz	4.99
Minestrone & Wedding	Cup	3.99	Boy		4.99
winestrone & wedning	Cup	3.77	DOV	V 1	т.//
<b>Salads</b> — add Chicken 3.50					
Dinner Salad	4.29	Сае	sar Dinner S	alad	4.99
Spinach Salad tossed with Ap					11.99
Village Salad – Mixed Greens	• •			•	11.,,,
in a Maple Vinaigrette	,	~, · · · · · · · ·			12.99
Antipasto Salad		Small:	10.99	Large:	12.99
Mixed Greens with Pepperoni	, Salami, Peppers, Ton	natoes, Olives and	l Cheese	8	
Calamari Salad: (Breaded or	• •			mari & Shaved	
Romano Cheese in our House	Balsamic Vinaigrette	Dressing			12.99
Ocean Breeze Salad – Mixed	Greens with Nuts, Fre	sh Fruit & Cranb	erries, Topped	d with Jumbo Sl	hrimp &
Scallops in a Chili - Honey Vi	naigrette				15.99
<b>Chef Salad -</b> Mixed Greens w	ith Cheese, Eggs, Ton	natoes and Olives			
Chicken 1	13.99 Jumbo 3	Shrimp 14.99	9 oz. Salm	on or Steak	15.99
Dressings *Homemad	la Rlua Chassa or Dry	Rlua Chassa			1.50
			nah Whita E	anah Chili Ua	
<b>House</b> Italian, Lite Italian, Fre Vinaigrette	enen, money wiustafu, i	oweet-11-30ut, Ra	nen, winte fi	ench, Chili-fi0i	пеу
	Upgrade your Dinner	Salad to a Caesar	· Salad	Add	1.50
with an Difficis –				Add	2.99
			-		3.99

## Signature Entrees

Thin Linguini, Fettuccine, Penne or Angel Hair	11.99
with Plain Sauce or Marinara Add: Meatballs, Meat Sauce, Sausage, or Alfredo per i	item 1.99
Gluten Free Pasta with Plain Sauce (Add: MB, Meat Sauce, Sausage or Alfredo Sauce – 1.99/item)	12.99
Tortellini, Homemade Gnocchi, Cavatelli or Stuffed Sea Shells	
with Meat Ball, Meat Sauce or Plain Sauce	14.99
Baked Ziti with Three Cheeses	14.99
Eggplant Parmigiana with Thin Linguini Meat Sauce or Plain Sauce	14.99
Sausage and Peppers with a Side of Thin Linguini	14.99
Red Lasagna - Homemade with Meat and Cheese	14.99
Jumbo Stuffed Shells with Chicken & Spinach in a Light Cream Sauce	14.99
Gnocchi (Hand made in House) in a Spinach & Artichoke Cream Sauce	14.99
Fresh Mushroom Medley over Penne in a Basil Cream Sauce	14.99
Ravioli - Meat or Cheese in Plain Sauce or Meatball (Hand made in House)	15.99
Italian Medley**Red Lasagna**Tortellini in Alfredo Sauce** Gnocchi in Pesto Sauce	16.99
Penne Pasta alla Vodka (Pink Sauce) with Spinach, Chicken and Mushrooms	17.99
Crab Stuffed Portobello Mushroom over Thin Linguini in a Light Garlic Cream Sauce	17.99
Fettuccini with Alfredo and Chicken	17.99
Chicken Parmigiana (2) with a Side of Thin Linguini	18.99
Pollo Spinaci - Chicken Breast with Wild Mushrooms & Provolone Cheese	
in a Spinach & Artichoke Cream Sauce over Angel Hair	18.99
Chicken with a Balsamic Reduction (2) over Sautéed Spinach with Almonds & Cranberries	19.99
Steak Marsala over Garlic Mashed Potatoes	20.99
Squash - filled with Mushroom Risotto & Sautéed Spinach Topped with Jumbo Scallops & Shrir	np 20.99
Chicken Marsala (2) Breasts (Creamy Wine Sauce) served with One Side and Soup or Salad	20.99
Veal Parmigiana with Thin Linguini (Prime Fresh Cut)	20.99
*Above Entrees Served with Soup or Tossed Salad	
From Our Grill	
	10.00
Parmesan Crusted Chicken Breast (2) or Simply Grilled	18.99
French Cut Pork Chops (2) - 8 oz.	22.99
Boston Strip Steak - 10 oz.	25.99
Filet Mignon – 8 oz.	29.99
*Above Entrees Served with 2 Sides	
Side Orders - A la Carte (offered all day) Homemade Meatball	1.99
	2.99
Baked Potato, Fresh Cut Fries, Garlic Mashed or Red Skin Potatoes in Garlic Butter & Rosemary	
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
<u>.</u>	Add 2.99
Bowl of Gnocchi with an Entre	Add 1.50

## From the Sea

Parmesan Cru Fettuccine Pas Shrimp Diavol Sautéed Shrim Pan Seared Sc Seafood Ciopp in a White Win Cranberry & V	sted Scrod (9 contains with Shrimp lo—Hot & Spicy op & Scallops wallops over Angoino - Scallops, are and Roasted Owalnut Cruster	oz.) over Angel Hair Pasta in Garlic Butter & Wine oz.) with One Side & Mushrooms in Alfredo Sauce y in Marinara over Fettuccine Pasta with Spinach & Tomatoes in a Vodka Cream Sauce over Penn gel Hair in a Garlic & Wine Sauce Jumbo Shrimp and Cod in a Seafood Marinara or Garlic Cream Sauce over Thin Linguini d Salmon – (9 oz.) over Mushroom Risotto ops served over Angel Hair in Oil & Garlic or RGC Sauce	18.99 18.99 20.99 20.99 e Pasta 22.99 22.99 22.99 22.99 23.99
		*Above Entrees Served with Soup or Tossed Salad	
Norwegian Sal	` '	Brushed with Teriyaki and Grilled *Above Norwegian Salmon - Served with 2 Sides	22.99
Pizza - S	Sandwiche	es - Stromboli - add Soup or Fresh Cut Fries	1.50
Small Pizza	8 inch	Plain Cheese	9.99
Large Pizza	12 inch	Make your own - Add .99 per item Plain Cheese Make your own - Add 1.49 per item	11.99
Margarita Piz	<b>za 12 inch</b> – To	omatoes, Fresh Basil and fresh Mozzarella	12.99
Michael's Stromboli – Ham, Salami, Pepperoni and Cheese with Sauce on the Side  Nella's Colossal Sub - Loaf of our Homemade Italian Bread filled with Ham – Salami - Half 1			8.99 8.99 8.99 13.99 Half 11.99 Whole 16.99
	Child	dren's Menu includes Applesauce & Sundae	
Small Cheese l Chicken Strips	Pizza s with Fresh Cu		5.99 6.99 6.99 2.50
House Balsamio	oaf of Homemade E Italian Dressing Fror other Items	g	Pint 8.00

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.