

# Lunch Menu

Served 11am - 4pm

Thursday - Saturday

## Panini, Sandwiches, Tacos

All sandwiches come with Chef selection of bagged chips.

- Substitute bagged chips for Steak Fries Add \$2

### Italian Shaved Beef

Pickled red onion, arugula, provolone cheese, on Italian hoagie roll. **11**

### Grilled Chicken Breast

Greens, hot peppers, roasted red peppers, provolone cheese, served on Italian bread. **10**

### Smoked Turkey Panni

Fresh lettuce, tomatoes, onions, house dressing, on Italian bread. **9**

### Battered Fish Tacos

Two 5 to 6" hard shell tacos, fresh slaw, pickled red onion, oven dried tomatoes, chili alio. **10**

## Entrées

### Chicken Parmesan or Veal Parmesan

Chicken or Veal Parmesan served with spaghetti. **12**

### Chicken Marsala or Veal Marsala

Chicken or Veal Marsala served with Ferro. **12**

### Whole Wheat Sweet Potato Gnocchi

Mushroom marsala, marinara sauce. **16**

### Hanger Steak

Seared, sliced, roasted shallots, faro, fried onion straws, date demi. **17**

### Eggplant

Char-grilled discs, chef's choice of grains, asparagus, herbs, balsamic reduction. **14**

### Fettuccini Alfredo

Fettuccini noodles, creamy alfredo sauce. **15**

**Make it spicy! Add Cajun blend of seasonings to sauce!**

### Spaghetti or Cavatelli with Meatball

Choice of pasta, mama Sergi's jumbo meatball, Sergi's red sauce. **14**

## Insalata

### Spring House Salad

Mixed seasonal spring greens, grape tomatoes, red onions, croutons, cucumbers, olives, house dressing. **8**

### Arugula & Frisee'

Arugula, frisee' melon, goat cheese, pickled red onions, almonds, champagne vinaigrette. **9**

### Caesar Salad

Fresh romaine & Radicchio lettuce tossed with homemade croutons, parmesan cheese & Caesar dressing. **9**

**Add Chicken • Steak • Salmon • Shrimp \$5**

### Kale & Radicchio

Fresh chicory greens, goat cheese, dates, poached egg, red onions. **9**

### Spinach

Spinach & arugula greens, eggs, croutons, red onions, bacon dressing. **10**

**Add chicken, steak salmon or shrimp to any salad for an additional \$5**

## Wood Fired Oven Pizzas

All pizzas are **10"** [Extra toppings 1.95 each]

### Margherita Style (Merlot '14)

Choice of Red or White sauce. Red sauce with fresh mozzarella cheese & basil. White sauce with olive oil, roasted garlic, fresh mozzarella cheese & basil. **11**

### Cheese (Pinot Noir)

The classic with grated parmesan & mozzarella cheeses and homemade red sauce. **10**

### Brier Hill (Youngstown Red)

A Youngstown classic! Homemade red sauce, freshly cut green & red bell peppers, and parmesan cheese. **11**

### Greens (Riesling)

Fried Italian greens, olive oil, garlic, grated parmesan cheese, and sharp Italian cheeses. **11**

### Garlic (Chardonnay)

Fresh cut garlic, olive oil, mozzarella cheese, grated parmesan cheese, and our own blend of Italian seasoning. **11**

### The Calabria (Pinot Grigio)

Fresh mozzarella cheese, grated parmesan, sliced tomatoes, fresh basil, red & green bell peppers, with olive oil & garlic. **13**

### Mediterranean Pizza (Pinot Grigio)

Italian greens, fresh tomatoes, marinated hot peppers, feta cheese, Kalamata olives, grated parmesan & mozzarella cheeses. **14**

### Meatball and Hot Pepper (Zinfandel '14)

Topped with Mamma Sergi's sliced meatballs & marinated hot peppers, pizza sauce, grated parmesan & mozzarella cheeses. **13**

### The Godfather (Petit Sirah '14)

Homemade red sauce, fresh hot peppers, hot sausage, black olives and mushrooms. **14**

### Italian Deli & Arugula (Chaos)

Sopressata & prosciutto, pickled red onions, arugula, tomatoes, balsamic reduction. **15**

### BBQ Chicken (Redhead)

Grilled chicken, BBQ sauce, fried onion straws, cheese blend. **14**

**Extra Toppings:** Pepperoni, Sopressata, fresh hot peppers, bell peppers, mushrooms, olives and cheese • **1.95** each.

**All pizzas are 10" & Cooked Well Done in a high temp brick oven. The charred & dark spots on pizzas are intentional for best flavor. If you prefer a lighter crust, please let your server know.**

## Sides

- Farro 5
- Side of pasta & red sauce 5
- Mashed Yukon Golds 5
- Asparagus 5
- Greens 5
- Baked Potato (*Saturdays Only*) 3.75
- Polenta 5
- Steak Fries 5
- Risotto 5
- Side Salad 4

## Dolci

~Ask your server about our homemade desserts~

**Desserts \$6**

## Beverages

Choice of Beverage ~ 2.95 (Free Refills)

Coke, Diet Coke, Sprite, Ginger Ale, Cranberry, Lemonade, Sweet Tea, Unsweetened Tea, OJ, or Pineapple Juice

Boylan Bottled Sodas ~ 2.95

Root Beer, Orange, Black Cherry

Red Bull (355ml) ~ 5

San Pellegrino Sparkling Mineral Water ~ 2.75

## Gourmet Coffee / Tea

Choice of Coffee or Tea ~ 2.95 (Free Refills)

Medium Roast • Decaf • Hot Tea

## Wine, Beer, or Mixed Drink Selections

~ Please refer to the special drink menu ~

## HOME MADE SANGRIA

Mixed Berry • Peach •

\*Passion Rosa'

(\* Our Mixed Berry & peach Infused Together)

\$7.50 glass \$24.99 Pitcher



## We have a Full-Service Bar

WINE • LIQUOR • JUICES

COFFEE • TEA • BEER

BOTTLED WATER

ENERGY DRINKS • SODAS

Ask your server to make it a

"Long Pour"

Upgrade any glass of wine to a "Long

Pour" receive 3 extra ounces for \$2

# Antipasta

## **Cheese Plate** (*Cabernet Sauvignon/Petit Sirah*)

Chef selection of cheeses with Sopressata, Toasted & Wheat crackers, garnished with grapes. **13**

## **Prince Edward Island Steamed Mussels** (*Chardonnay*)

1lb fresh mussels, garlic, shallots, herbs, in a spicy plum tomato sauce. **11**

## **Pesto Risotto** (*Muscat Canelli*)

Arborio rice, basil pesto, roasted garlic puree'. **12**

## **Peppers & Oil** (*Pinot Grigio*)

House marinated hot peppers, garlic, herbs, crostini's. **8**

## Insalata

Served with your choice of dressing:

House is an oil & vinegar mixture, Hot Bacon, Balsamic or Raspberry Vinaigrette, Champagne Vinaigrette, or Ranch

Served with Bread & Butter • Dry Bleu Cheese Crumbles add **2**

## **Spring House Salad**

Mixed seasonal spring greens, grape tomatoes, red onions, croutons, cucumbers, olives, house dressing. **8**

## **Arugula & Frisee'** (*Muscat Canelli*)

Arugula, frisee' melon, goat cheese, pickled red onions, almonds, champagne vinaigrette. **9**

## **Caesar Salad**

Fresh romaine & Radicchio lettuce tossed with homemade croutons, parmesan cheese & Caesar dressing. **9**

**Add Chicken • Steak • Salmon • Shrimp \$5**

## **Kale & Radicchio** (*Riesling*)

Fresh chicory greens, goat cheese, dates, poached egg, red onions. **9**

## **Spinach**

Spinach & arugula greens, eggs, croutons, red onions, bacon dressing. **10**

## **Soup Du Jour**

Chef's choice of Home Made soup, daily. **Cup 4 Bowl 5**

*Add chicken, steak salmon or shrimp to any salad for an additional \$5*

**ASK YOUR SERVER ABOUT  
OUR DAILY SPECIALS**



Photo may not depict actual salad

*Add a side salad to any meal for \$4*

## **Calamari Rings & Tentacles** (*Riesling*)

Breaded & deep fried golden brown, served with marinara sauce or Sautéed with olives, hot peppers, mama red sauce. **12**

## **Lamb Lollipops Fired Grilled** (*Pinot Noir Reserve '14*)

Charcoal seasoned & fire grilled, set on a bed of sautéed pancetta greens, northern beans & diced tomatoes. **16**

## **L'uva Bella Greens** (*Pinot Noir Reserve '14*)

Sautéed mixed greens, garlic, shallot, parmesan cheese **10**

## **Meatballs** (*Petit Sirah '14*)

3 large mama meatballs served with fresh baked bread. **6**

## Wood Fired Oven Pizzas

All pizzas are 10" & **cooked well done** in a high temp brick oven. The charred & dark spots on our pizzas are intentional for the best flavor, produced naturally by the flame. If you prefer a lighter crust, please let us know. Our pizzas are made with homemade dough and sauces.

All pizzas are **10"** [Extra toppings 1.95 each]

## **Margherita Style** (*Merlot '14*)

Choice of Red or White sauce. Red sauce with fresh mozzarella cheese & basil. White sauce with olive oil, roasted garlic, fresh mozzarella cheese & basil. **11**

## **Cheese** (*Pinot Noir*)

The classic with grated parmesan & mozzarella cheeses and homemade red sauce. **10**

## **Brier Hill** (*Youngstown Red*)

A Youngstown classic! Homemade red sauce, freshly cut green & red bell peppers, and parmesan cheese. **11**

## **Greens** (*Riesling*)

Fried Italian greens, olive oil, garlic, grated parmesan cheese, and sharp Italian cheeses. **11**

## **Garlic** (*Chardonnay*)

Fresh cut garlic, olive oil, mozzarella cheese, grated parmesan cheese, and our own blend of Italian seasoning. **11**

## **The Calabria** (*Pinot Grigio*)

Fresh mozzarella cheese, grated parmesan, sliced tomatoes, fresh basil, red & green bell peppers, with olive oil & garlic. **13**

## **Mediterranean Pizza** (*Pinot Grigio*)

Italian greens, fresh tomatoes, marinated hot peppers, feta cheese, Kalamata olives, grated parmesan & mozzarella cheeses. **14**

## **Meatball and Hot Pepper** (*Zinfandel '14*)

Topped with Mamma Sergi's sliced meatballs & marinated hot peppers, pizza sauce, grated parmesan & mozzarella cheeses. **13**

## **The Godfather** (*Petit Sirah '14*)

Homemade red sauce, fresh hot peppers, hot sausage, black olives and mushrooms. **14**

## **Italian Deli & Arugula** (*Chaos*)

Sopressata & prosciutto, pickled red onions, arugula, tomatoes, balsamic reduction. **15**

## **BBQ Chicken** (*Redhead*)

Grilled chicken, BBQ sauce, fried onion straws, cheese blend. **14**

**Extra Toppings:** Pepperoni, Sopressata, fresh hot peppers, bell peppers, mushrooms, olives and cheese • **1.95** each.

## Piatti

Entrées are served with Bread and Butter • Add a side salad for \$4

### Pasta

**Spaghetti and Meatball or Cavatelli and Meatball**  
(*'14 Merlot/Youngstown Red*) Choice of pasta

Both are tossed with Mama Sergi's sauce and a large meatball. **14**

**Sausage Ravioli** (*Carmenere '14*)

House made ravioli stuffed with cheese and sausage, sautéed greens, garlic, oven dried tomatoes, sherry butter sauce. **15**

**Fettuccine Alfredo** (*Red Head*)

Fettuccine noodles, creamy alfredo sauce. **15**

**Make it spicy! Add Cajun blend of seasoning to sauce!**

**Add Chicken, Steak, Salmon or Shrimp \$5. Add Scallops \$9**

**Ricotta Gnocchi** (*Chardonnay*)

House made, hand crafted Ricotta Gnocchi, mushrooms, kale, chicken jus', chicken ragu. **16**

**Shrimp n' Grits** (*Pinot Grigio*)

Jumbo tiger shrimp, "scampi" style, creamy polenta, herb oil, scallion. **19**

**Sauce choices are:** Marinara, Tomato Basil Crème, Alfredo, or Cajun Crème. Substitution charge **2**

### Piatti

**8oz Filet Mignon** (*Petit Sirah '13*)

Char-grilled, mashed Yukon Gold Potatoes, asparagus, herbs. **35**

**Artic Char** (*Pinot Grigio*)

Pan seared asparagus, corn, mushrooms, onion soubise. **18**

**New York Strip 12oz** (*Merlot '13*)

Char-grilled, herb butter, grilled radicchio, pickled red onion, mashed Yukon's. **25**

**Whiskey Dry Aged Ribeye 24oz** (*Pinot Noir Reserve '12*)

Seared in cast iron, Danish blue cheese, choice of side. **39**

**Faroe Island Salmon** (*Pinot Noir Reserve '12*)

Fresh salmon, Farro, peas, oven dried tomatoes, portabella mushrooms, balsamic reduction. **25**

**Scallops** (*Pinot Grigio*)

Seared, carrots, kale, almonds, Chili Aioli, dates, pea puree'. **24**

**Chicken** (*Chardonnay*)

Skin on chicken breast marsala, pan roasted, mushroom marsala chicken jus', asparagus, Yukon gold potatoes. **18**

**Hanger Steak** (*Pinot Noir Reserve '14*)

Seared, sliced, roasted shallots, faro, fried onion straws, date demi **17**

**Eggplant** (*Sangiovese '14*)

Char-grilled discs, chef's choice of grains, asparagus, herbs, balsamic reduction. **14**

**Cod Loin** (*Pinot Grigio*)

Broiled, spring vegetable Ragu', pea puree'. **17**



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