

Dinner Menu

Appetizers

Arancini-

Made with Arborio rice, Parmesan and garlic, breaded in house, then fried to a golden brown & served on marinara with shaved Parmesan. 10

Meatballs-

An Abos' family recipe, a blend of pork, veal, and beef, served on marinara and topped with fresh shaved Parmesan cheese. 10

Crispy Calamari-

Lightly breaded and served with arugula and a mustard cream sauce. 12

Philly Cheese Steak Eggroll-

Strip loin, peppers, portabello mushrooms and American cheese topped with frizzled onions, hand rolled and served with spicy ketchup. 12

Pizza Fries-

Breaded eggplant fries topped with our signature cheese and pepperoni. Served on a bed of marinara. 8

Provolone Wedges-

Aged and sliced thick, hand breaded. Served on marinara. 8

Stuffed Peppers-

Fresh Hungarian peppers hand stuffed with our house sausage; served on marinara and topped with our signature cheese. 9

Wings (6)- 9

-BBQ -Buffalo -Thai Chilli -Garlic Parm -Pesto Parm

Fresh Salads

House-

Fresh romaine tossed in rosemary balsamic vinaigrette topped with cherry tomatoes, cucumbers shaved red onions, and parmesan cheese. 9

Classic Caesar-

Fresh romaine tossed in creamy Caesar dressing. Topped with croutons and shaved parmesan cheese. 10

BLT Wedge-

Romaine heart, topped with tomatoes bleu cheese crumbles, red onions, bacon, egg and bleu cheese dressing. 10

Kale-

Massaged in white balsamic vinaigrette. Topped with candied pecans, egg, shaved red onions and bacon. 10

Salad Add ons

Grilled Chicken - 5
Salmon - 8
Steak - 7
Shrimp - 6

Salmon Spinach Salad-

With mushroom, red onion, hard boiled egg and tomato. Topped with grilled salmon and warm bacon dressing. 17

Side Salad- 6

Soup

Italian wedding soup or soup du jour 5

Specialty Pizzas

Large - 17 XLarge - 22

Mediterranean-

Blend of Mediterranean spices, garlic oil, arugula, Kalamata olives, artichokes, feta cheese, topped with sundried tomatoes.

Margherita-

Roma tomatoes and fresh mozzarella topped with house made pesto.

Veggie-

Spinach, black olives, roasted red peppers, mushrooms, and our signature cheese blend.

Meatball-

Sliced signature meatballs, roasted red peppers, banana peppers, caramelized onions and our signature cheese blend.

White-

Garlic oil topped with artichokes, tomato, broccoli, and our signature cheese blend.

BBQ Chicken-

Chicken breast, Roma tomatoes, caramelized onion and our signature cheese blend drizzled with our house BBQ sauce.

Italian Meat-

Pepperoni, Italian sausage, meatballs, bacon and our signature cheese blend.

Mad Mushroom-

Garlic oil, sautéed mushroom blend, blue cheese crumbles topped with arugula.

Dinner Menu

Pizzas

Sizes	Price	Regular Topping	Premium Topping	Specialty
Large	11	2.25	3.25	17
XLarge	15	2.75	4.25	22

Toppings:

pepperoni, sausage, mushrooms, caramelized onions, artichokes, roasted red peppers, spinach, roasted tomatoes, broccoli, black olives, banana peppers, garlic butter, jalapenos, BBQ sauce

Premium Toppings:

bacon, meatballs, chicken, fresh mozzarella, feta, Kalamata olives, basil pesto, bleu cheese

Stromboli-

Our house made dough rolled with meatballs, sausage, pepperoni, signature cheese blend and marinara sauce. 12

Calzone-

Our fresh made dough stuffed with ricotta cheese, Roma tomatoes, fresh mozzarella, spinach and house made pesto. 11

Entrees

Michelina-

Capellini pasta, sundried tomatoes and spinach tossed in aglio e olio topped with grilled chicken, goat cheese & balsamic. 19

Picatta-

Pan seared, served with fingerling potatoes, sautéed kale and lemon caper wine sauce. Chicken - 19 Veal - 22

Parmesan-

Hand breaded served with Capellini pasta and house made marinara sauce. Chicken - 17 Eggplant - 15 Veal - 19

Hanger Steak-

Grilled to your liking with fingerling potatoes and broccoli. Served with cabernet demi glace. 26

Short Rib-

Served with banana polenta frizzled onions and topped with a red wine demi sauce. 18

Marsala-

Veal or chicken pounded thin and served with corn risotto, Marsala sauce, mushrooms and sautéed spinach. Veal - 22 Chicken - 19

Balsamic Glazed Salmon-

Served with candied pecans and farro rice. 28

Hand Helds

All hand helds come with chips or substitute fries (add \$2.50)

Abo Burger-

1/2 lb brisket burger grilled to your liking on a toasted brioche bun with tomato, lettuce, onion, cheese and red pepper sauce. 13

Mingucci Grinder-

Three of our house made meatballs on a hoagie with sausage, cheese and marinara sauce. 12

Beverages

Soda - 2.75
Iced Tea - 2.75
Espresso - 2.50
Fresh Ground Coffee - 2.50
Juice - 3

Pasta

Cavatelli-

Tossed in house marinara and served with Abo's family meatballs and topped with shaved Parmesan. 16

Bolognese-

Hand cut Pappardelle noodles served with a traditionally made meat sauce. 18

Alfredo-

Fettuccini noodles served with a creamy alfredo sauce. 17

Sausage Penne-

Sautéed tomatoes, roasted red pepper and caramelized onion with Italian sausage, tossed in a spicy blush sauce. 19

Nonna's Lasagna-

Nonna's special recipe lasagna with homemade noodles, sausage and topped with marinara and fresh shaved Parmesan. 18

Ricotta Gnocchi-

House made gnocchi tossed in a basil pesto cream sauce with fresh tomato and broccoli. 18

Carbonara-

Fettuccine noodles with crispy bacon and peas in an Alfredo sauce. Served with a fried egg and fresh cracked pepper. 20

Lobster Mac-

Lobster sauce made with Gruyere and smoked Gouda cheese, orzo pasta and topped with Parmesan bread crumbs and lobster. 21

Shrimp Linguine-

Linguine tossed in a garlic wine sauce with shrimp, spinach and tomato topped with shaved Parmesan. 20

Linguine & Clam Sauce-

Chopped sea clams in flavorful broth, basil, red pepper, capers. Accompanied with fresh steamed clams. 18

Pasta Add ons

Grilled Chicken - 5
Shrimp - 6
Lobster - 8
Steak - 7