

# ORIGINAL ALCOHOL BEVERAGE LICENSE APPLICATION

Submit to municipal clerk

For the license period beginning \_\_\_\_\_ 20\_\_\_\_ ;  
ending \_\_\_\_\_ 20\_\_\_\_ ;

TO THE GOVERNING BODY of the:  Town of }  
 Village of }  
 City of }

County of \_\_\_\_\_ Aldermanic Dist No \_\_\_\_\_ (if required by ordinance)

- 1 The named  INDIVIDUAL  PARTNERSHIP  LIMITED LIABILITY COMPANY  
 CORPORATION/NONPROFIT ORGANIZATION

hereby makes application for the alcohol beverage license(s) checked above

2. Name (individual/partners give last name, first, middle; corporations/limited liability companies give registered name): Bullzels LLC

An "Auxiliary Questionnaire," Form AT-103, must be completed and attached to this application by each individual applicant, by each member of a partnership, and by each officer, director and agent of a corporation or nonprofit organization, and by each member/manager and agent of a limited liability company. List the name, title, and place of residence of each person.

	Title	Name	Home Address	Post Office & Zip Code
President/Member	Member	Roy Vivian	5375 Mariner's Cove	#108 MADISON WI 53704
Vice President/Member	Member	JEFF HIVELEY	1537 W LINCOLN BLVD	Freeport IL 61032
Secretary/Member				
Treasurer/Member				
Agent	Roy Vivian		5375 Mariner's Cove #108	MADISON WI 53704
Directors/Managers	MANAGER	EVAN TALBERT	1440 S Deming	Freeport IL 61032

- 3 Trade Name Bella Vita Italian Grill + Pizzeria Business Phone Number 815-980-7660  
4 Address of Premises 420 GAMMON PLACE MADISON Post Office & Zip Code 53719

- 5 Is individual, partners or agent of corporation/limited liability company subject to completion of the responsible beverage server training course for this license period?  Yes  No  
6 Is the applicant an employe or agent of, or acting on behalf of anyone except the named applicant?  Yes  No  
7 Does any other alcohol beverage retail licensee or wholesale permittee have any interest in or control of this business?  Yes  No  
8 (a) Corporate/limited liability company applicants only: Insert state WI and date 8/10 of registration  
(b) Is applicant corporation/limited liability company a subsidiary of any other corporation or limited liability company?  Yes  No  
(c) Does the corporation, or any officer, director, stockholder or agent or limited liability company, or any member/manager or agent hold any interest in any other alcohol beverage license or permit in Wisconsin?  Yes  No

(NOTE: All applicants explain fully on reverse side of this form every YES answer in sections 5, 6, 7 and 8 above.)

9. Premises description: Describe building or buildings where alcohol beverages are to be sold and stored. The applicant must include all rooms including living quarters, if used, for the sales, service, and/or storage of alcohol beverages and records. (Alcohol beverages may be sold and stored only on the premises described) Restaurant style w/ dining room and lounge area

- 10 Legal description (omit if street address is given above): \_\_\_\_\_  
11 (a) Was this premises licensed for the sale of liquor or beer during the past license year?  Yes  No  
(b) If yes, under what name was license issued? \_\_\_\_\_  
12 Does the applicant understand they must file a Special Occupational Tax return (TTB form 5630 5) before beginning business? [phone 1-800-937-8864]  Yes  No  
13 Does the applicant understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in Section 2, above? [phone (608) 266-2776]  Yes  No  
14 Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor?  Yes  No

**READ CAREFULLY BEFORE SIGNING:** Under penalty provided by law, the applicant states that each of the above questions has been truthfully answered to the best of the knowledge of the signers. Signers agree to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another (Individual applicants and each member of a partnership applicant must sign; corporate officer(s), members/managers of Limited Liability Companies must sign.) Any lack of access to any portion of a licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

### SUBSCRIBED AND SWORN TO BEFORE ME

this 27 day of September 27, 2010

Elena Bury  
(Clerk/Notary/Public)

(Officer of Corporation/Member/Manager of Limited Liability Company/Partner/Individual)

(Officer of Corporation/Member/Manager of Limited Liability Company/Partner)

My commission expires 2-24-13

(Additional Partner(s)/Member/Manager of Limited Liability Company if Any)

### TO BE COMPLETED BY CLERK

Date received and filed with municipal clerk <u>9-27-10</u>	Date reported to council/board	Date provisional license issued	Signature of Clerk / Deputy Clerk
Date license granted	Date license issued	License number issued <u>91528</u>	

Log

## City of Madison Supplemental Class B License Application

<input checked="" type="checkbox"/> Seller's Permit Number <input checked="" type="checkbox"/> Federal Employer Identification # <input checked="" type="checkbox"/> Notarized Original Application Form <input checked="" type="checkbox"/> Notarized Supplemental Form <input checked="" type="checkbox"/> Orange Sign (Clerk's Office provides at time of application)	<input checked="" type="checkbox"/> Written Description of Premise <input checked="" type="checkbox"/> Background Investigation Form(s) <input type="checkbox"/> <del>Notarized Transfer of Ownership</del> <input checked="" type="checkbox"/> *Articles of Incorporation <input checked="" type="checkbox"/> *Notarized Appointment of Agent <input type="checkbox"/> * Corporation/LLC only	<input checked="" type="checkbox"/> Floor Plans <input checked="" type="checkbox"/> Lease <input checked="" type="checkbox"/> Sample Menu <input checked="" type="checkbox"/> Business Plan
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1. Name of Applicant/Partner/Corporation/LLC Bullzels LLC
2. Address of Licensed Premise 420 GAMMON PLACE MADISON WI
3. Telephone Number: 608.669.0550 4 Anticipated opening date: 11/15/10
5. Mailing address if not opening immediately 5375 Mariner's Cove #108 MADISON WI 53704
6. Have you contacted the Alderperson, Police Department District Captain, Alcohol Policy Coordinator, and the neighborhood association representative for the area in which you intend to locate?  Yes  No
7. Are there any special conditions desired by the neighborhood?  Yes  No  
 Explain \_\_\_\_\_
8. Business Description, including hours of operation: Full service, Business Casual Restaurant featuring Italian Dishes, PIZZA, ~~steak~~, etc. Open Today so we're 11AM - Close
9. Do you plan to have live entertainment?  No  Yes—What kind? Eventually Acoustic music w/dinner
10. Detailed written description of building, including overall dimensions, seating arrangements, capacity, bar size and all areas where alcohol beverages are to be sold and stored **The licensed premise described below shall not be expanded or changed without the approval of the Common Council.**  
7500 Square foot restaurant; seating in private dining, EAST Dining, North dining, UPPER Dinning (BAR AREA), CAPACITY 150; 12'x9' storage area for spirits & wine; 12'x9' WALKIN COOLER for beer; BAR size 21'x16'  
SEE LAYOUT; SAME AS LAST PREMISIS - Tilted Kilt
11. Are any living quarters directly or indirectly accessible and under control of the applicant?  Yes  No  
 Please note that alcohol may be sold and stored only on the licensed premise, not in living quarters.
12. Describe existing parking and how parking lot is to be monitored. well lighted, handicap accessible, 57 Regular stalls, 3 HANDICAP accessible, Manager monitored
13. Describe your management experience, staffing levels, duties and employee training.  
Manager/owner Owned & operated Full Service Restaurant for the past 4 years  
8 years of experience in Full Service Hotels
14. Identify the **registered agent** for your Corporation or LLC. This is your corporation's agent for service of process, notice or demand required or permitted by law to be served on the corporation.

Roy Vivian  
Name

5375 Mariner's Cove #108 MADISON WI  
Address

53704

15. Utilizing your market research, who would you project your target market to be?

Business clientele; Ages 25-60, families

16. What age range would you hope to attract to your establishment? 25-60

17. Describe how you plan to advertise/promote your business. What products will you be advertising?

Outdoor signage, Radio, Social marketing; OUR Food Specials

18. Are you operating under a lease or franchise agreement?  Yes (attach a copy)  No

19. Owner of building where establishment is located: PARK TOWER

Address of Owner: 402 GAMMON PLACE MADISON 53716 Phone Number 608-833-9044

20. Private organizations (clubs): Do your membership policies contain any requirement of "Invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin?  Yes  No

21. List the Directors of your Corporation/LLC

Roy Vivian 5375 Mariner's Cove #108 MADISON WI 53704  
Name Address

JEFF Hiveley 1537 W Lincoln Blvd Freeport IL 6032  
Name Address

Jim Hiveley 6195 Stony Hill Oregon WI 53575  
Name Address

22. Directors Additional  
List the Stockholders of your Corporation/LLC

Brennan Roberts 2655 Carriage Way Aurora, IL 60504  
Name Address % of Ownership

Jon Hiveley 1387 Winfield Way Roselle, IL 60172  
Name Address % of Ownership

John Gioffrea 932 W Lincoln Blvd Freeport IL 61032  
Name Address % of Ownership

Tony Toyme 15002 Sunset St. Petersburg IL 62675  
Name Address % of Ownership

23. What type of establishment are you? (Check all that apply)  Tavern  Nightclub  Restaurant

Other Please Explain. \_\_\_\_\_

24. What type of food will you be serving, if any? See Attached Menu

Breakfast  Lunch  Dinner

25. Please submit a sample menu with your application, if possible. What might eventually be included on your operational menu when you open?

Appetizers  Salads  Soups  Sandwiches  Entrees

Desserts  Pizza  Full Dinners

26. During what hours of your operation do you plan to serve food? 11 AM to Close

27. What hours, if any, will food service not be available? None
28. Indicate any other product/service offered Carry out food, catering
29. Will your establishment have a kitchen manager?  Yes  No
30. Will you have a kitchen support staff?  Yes  No
31. How many wait staff do you anticipate will be employed at your establishment? ~~8-20~~ 15-20  
During what hours do you anticipate they will be on duty? ~~10:00~~ 10:00 AM to Close
32. Do you plan to have hosts or hostesses seating customers?  Yes  No
33. Do your plans call for a full-service bar?  Yes  No  
If yes, how many bar stools do you anticipate having at your bar? 15 25  
How many bartenders do you anticipate you would have working at one time on a busy night? 2
34. Will there be a kitchen facility separate from the bar?  Yes  No
35. Will there be a separate and specific area for eating only?  Yes  No  
If yes, what will be the seating capacity for that area? \_\_\_\_\_
36. What type of cooking equipment will you have?  Stove  Oven  Fryers  Grill  Microwave
37. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products?  Yes  No
38. What percentage of your overall payroll do you anticipate will be devoted to food operation salaries?  
~~70%~~ 75%
39. If your business plan includes an advertising budget, what percentage of your advertising budget do you anticipate will be related to food? 90%  
What percentage of your advertising budget do you anticipate will be drink related? 10%
40. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin?  Yes  No
41. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association?  Yes  No

42. What is your estimated capacity? 150

43. Pursuant to Chapter 23 of the Madison General Ordinances, all restaurants and taverns serving alcohol beverages shall substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. For new establishments, the percentage will be an estimate.

Gross Receipts from Alcoholic Beverages	30 %
Gross Receipts from Food and Non-Alcoholic Beverages	70 %
Gross Receipts from Other	%
<b>Total Gross Receipts</b>	<b>100%</b>

44. Do you have written records to document the percentages shown?  Yes  No - *New restaurant*  
You may be required to submit documentation verifying the percentages you've indicated

**Read carefully before signing:** Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted will not be assigned to another. Any lack of access to any portion of a licensed premise during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

Subscribed and Sworn to before me:

this 27 day of September 2010

*Elena Beuy*  
(Clerk/Notary Public)

My commission expires 2-24-13

*[Signature]*  
(Officer of Corporation/Member of LLC/Partner/Individual)

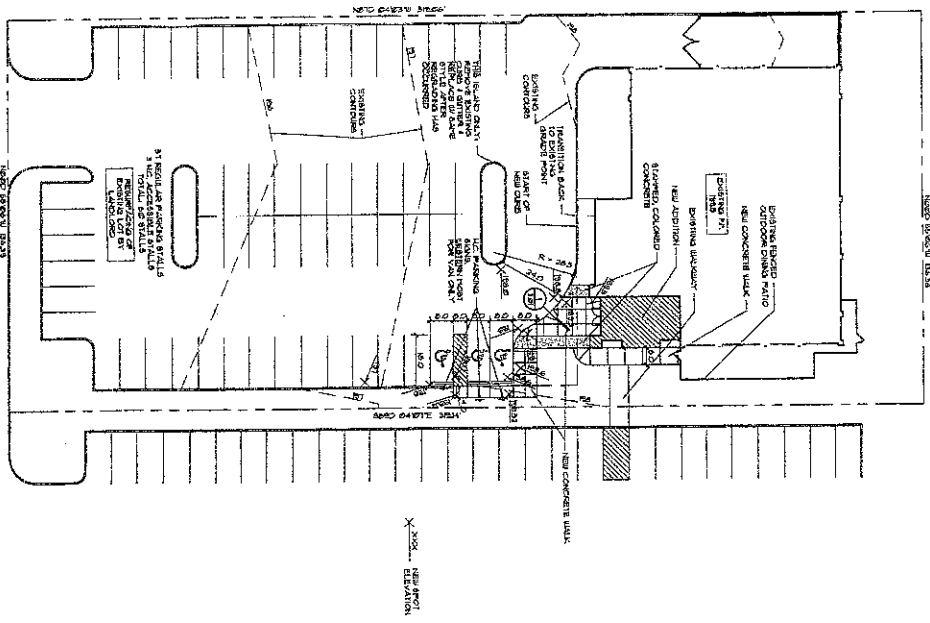
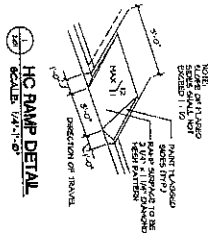
PROJECT:  
**PROPOSED PEPPERMILL GRILLE**  
 420 GAMMON PL  
 MADISON, WISCONSIN

CLIENT:  
**WEST TOWNE PMG, LLC**  
 801 DEMING WAY  
 MADISON, WISCONSIN 53717  
 PHONE: - 833-9633  
 FAX: - 833-8219  
 PRINCIPAL CONTACT: - DENNIS BUSCH

ARCHITECT:  
**GARY BRINK & ASSOCIATES, INC.**  
 8401 EXCELSIOR DRIVE  
 MADISON, WISCONSIN 53717  
 PHONE: 608-829-1750  
 FAX: 608-829-3056  
 PRINCIPAL CONTACT: GARY BRINK

**SHEET INDEX:**

2.01	TITLE SHEET / SITE PLAN
D-1	DEMO PLAN
3.01	FOUNDATION / STRUCTURAL PLAN
4.01	FLOOR PLAN / SCHEDULES
4.10	INTERIOR ELEVATIONS
4.11	INTERIOR ELEVATIONS
4.12	INTERIOR ELEVATIONS
6.01	BUILDING ELEVATIONS
6.02	BUILDING ELEVATIONS
7.01	BUILDING SECTIONS
8.01	REFLECTED CEILING PLAN

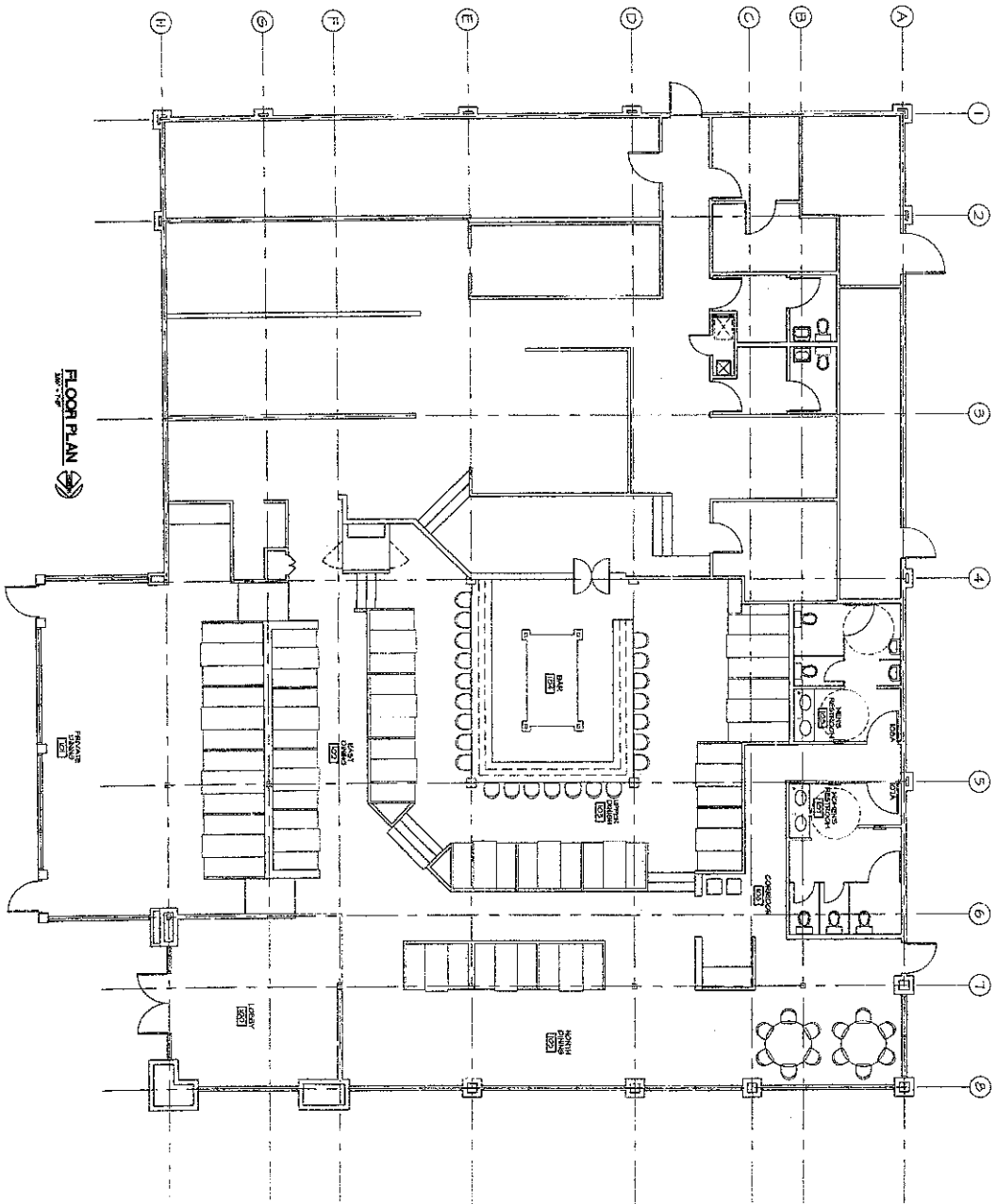


APPROVED  
*[Signature]*  
 8.1.06

**SITE PLAN**  
 SCALE: 1/8" = 1'-0"

PROJECT:  
**PROPOSED PEPPERMILL GRILLE**  
 420 GAMMON PL, MADISON, WISCONSIN  
 CLIENT:  
**WEST TOWNE PMG, LLC**  
 801 DEMING WAY, MADISON, WISCONSIN 53717

GARY BRINK & ASSOCIATES  
 ARCHITECTS  
 8401 EXCELSIOR DRIVE  
 MADISON, WISCONSIN 53717  
 608-829-1750 (FAX)  
 608-829-3056 (PHONE)

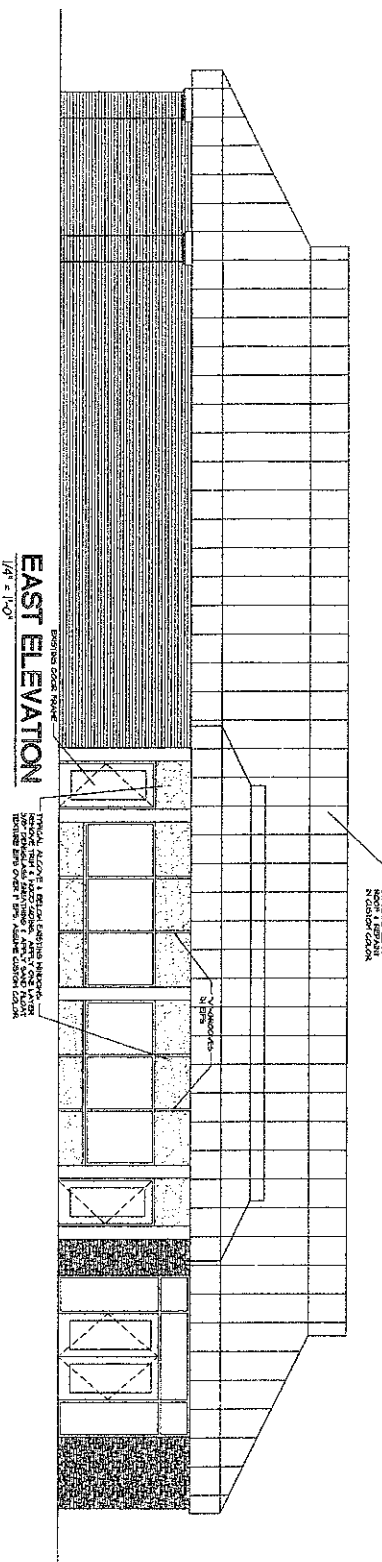


CARY & ASSOCIATES  
ARCHITECTS  
401 JEFFERSON ST.  
MADISON, WI 53715  
TEL: 608-255-2300  
FAX: 608-255-0940

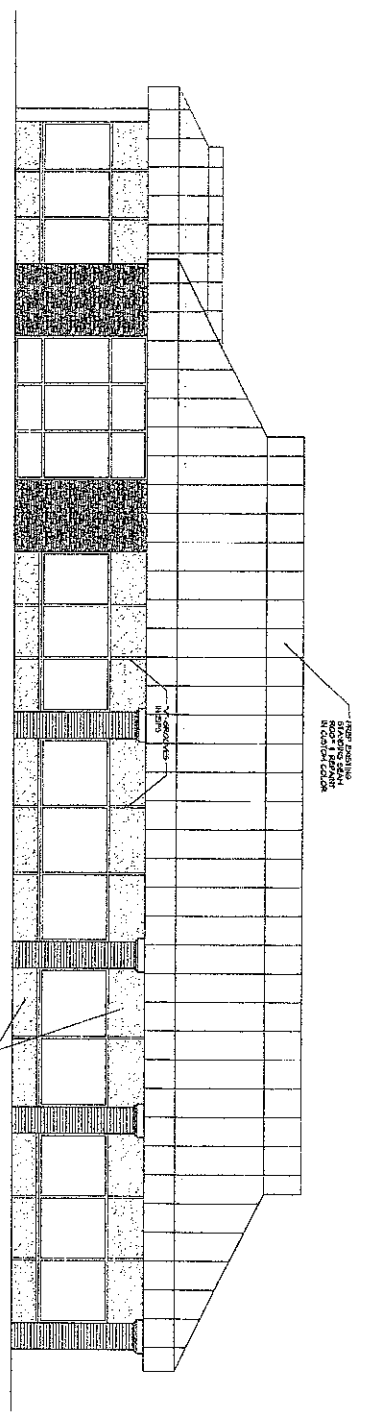


PROJECT:  
**PROPOSED PEPPERMILL GRILLE**  
430 GAMMON PL. MADISON, WISCONSIN  
CLIENT:  
**WEST TOWNE PMG, LLC**  
201 DENING WAY, MADISON, WISCONSIN 53715

DATE: 02/28/17  
PROJECT: 200017  
DRAWING: 01 - FLOOR PLAN  
SCALE: 1/8" = 1'-0"  
DRAWN BY: JCM  
CHECKED BY: JCM  
DATE: 02/28/17



**EAST ELEVATION**  
1/8" = 1'-0"



**NORTH ELEVATION**  
1/8" = 1'-0"

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 PROJECT: 200817  
 DRAWING: 601-200817-00  
 DATE: 07/20/16

**PROJECT:**  
**PROPOSED PEPPERMILL GRILLE**  
 420 GIAMMONI PL. MADISON, WISCONSIN  
**CLIENT:**  
**WEST TOWNE PMG, LLC**  
 801 BISHOP WAY MADISON, WISCONSIN 53717

SEERING MATERIALS & ASSOCIATES  
 ARCHITECTS  
 1801 EXETER PARK  
 MADISON, WI 53713  
 608-229-3555 (LOCAL)  
 800-229-3555 (TOLL FREE)





## LUNCH MENU

### Salads

1. **House Salad:** Roasted red peppers, black olives, onion, and Italian sausage on a bed of mixed greens and topped with our House cheeses. Served with our creamy House Italian dressing and crispy Parmesan chips.
2. **Caesar Salad:** Fresh romaine tossed with our own homemade Caesar dressing, and topped with sliced hard-boiled egg, tomatoes, crispy bacon, croutons and Italian House Cheese.  
*Add chicken: \$\$*  
*Add shrimp or salmon: \$\$\$*
3. **Caprese Salad:** An Italian classic. Sliced tomato, red onion, and fresh mozzarella on a bed of spring greens, lightly dressed with fresh basil, aged balsamic vinegar, extra-virgin olive oil, and salt and pepper.
4. **Italian Chicken Salad:** Grilled chicken, roasted red peppers, fresh bruschetta mix, pine nuts, and House Italian cheeses on a mixture of fresh greens and served with our creamy House Italian dressing.
5. **Chinese Chicken Salad:** Thick shreds of iceberg tossed with a tangy vinaigrette and green onions, and topped with chopped chicken and crispy fried wonton skins.
6. **Thai Shrimp Salad:** Spring greens tossed with a tangy peanut dressing, and topped with jumbo shrimp, carrots, scallions, bell peppers, and crispy chow mein noodles.
7. **Black and Bleu Salad:** Seared pieces of steak, roasted red peppers, gorgonzola cheese, and toasted almonds on a mixture of baby spinach and romaine. Served with a balsamic vinaigrette.
8. **Chicken Taco BLT:** Iceberg lettuce, grilled chicken, bacon, bell peppers, tomato, salsa, cheddar jack cheese, sour cream, and tortilla chips make for a delicious, new take on an eight layer salad.
9. **Jamaican Jerk Chicken:** Spicy jerk chicken with diced avocado, tomato, and onion on a bed of romaine, with a tangy Chipotle Ranch dressing.  
*Substitute shrimp for chicken \$*
10. **Chicken Bacon Ranch:** Grilled chicken, crispy bacon, tomato, cheddar cheese, red onion and croutons on romaine with creamy Ranch dressing.
11. **Buffalo Chicken Salad:** Crispy fried chicken tossed in a spicy buffalo sauce, served over mixed greens with tomato, french-fried onions, cheddar and bleu cheeses, and served with creamy Ranch dressing.
12. **Fall Chicken Salad:** Grilled chicken breast, pecans, diced Granny Smith apples, goat cheese and sliced red onions on mixed greens and served with raspberry vinaigrette.
13. **Tossed Side Salad:** Served with your choice of dressing.

### Sandwiches

1. **Italian Beef:** Roast beef dipped in a spicy au jus and served on a hoagie bun with melted mozzarella. Add spicy giardiniera for an extra kick.
2. **Italian Sausage Sandwich:** A mild Italian Sausage topped with grilled peppers and onions, red sauce and melted mozzarella on (a hoagie/french bread)
3. **Cali Burger:** A gilled chicken breast topped with sliced avocado, tomato, Monterey Jack cheese, and Honey Mustard-Mayo
4. **Cuban:** Thinly sliced pork tenderloin and ham with pickle, yellow mustard and swiss cheese. Served panini style on a hoagie roll.
5. **BBQ Pulled Pork:** Tender and juicy pulled pork on a kaiser roll. Served Carolina-style with cole slaw on top.
6. **Hot Ham and Havarti:** Honey ham, Havarti cheese, tomato, and a smoky honey mustard on sourdough bread.
7. **Portabella Burger:** A grilled portabella mushroom topped with sauteed onions and bell peppers and melted mozzarella cheese.
8. **Cheeseburger:** A 1/3 pound hamburger with lettuce, tomato, onion, and your choice of cheese.
9. **Wiseguy Burger:** Grilled onions and jalapenos, bacon, chipotle mayo, and American cheese top a 1/3 pound patty.
10. **Italian Club:** Genoa salami, capicola, and mortadella are piled on our Italian bread with lettuce, tomato, red onion, provolone cheese, and creamy House dressing.
11. **California Club Wrap:** Turkey, bacon, avocado, tomato, red onion, and sprouts with an herb mayo in a wrap.
12. **Veggie Deluxe Wrap:** Avocado, bell pepper, sprouts, tomato, and greens with havarti cheese and a mustard-dill mayo in a sun-dried tomato wrap.
13. **Chicken Bacon Ranch Wrap:** Grilled chicken, crispy bacon, diced tomatoes and iceberg lettuce, with ranch dressing, all in a sun-dried tomato wrap.

## **Pizzas**

### ***Build Your Own Traditional Pizza***

**Sizes:** Personal (8"), Small (12"), Medium (14"), Large (16")

**Toppings:**

Italian Sausage	Pepperoni	Bacon	Chicken
Canadian Bacon	Green Pepper	Onion	Mushroom
Roasted Red Pepper	Black Olive	Green Olive	Tomato

### *House Specialty Pizzas*

1. ***Shrimp Pesto:*** Pesto and mozzarella on the crust, topped with jumbo shrimp, sliced red onion and bell peppers, and Our House Italian Cheese).
2. ***Tricolore Pizza:*** Our traditional crust with olive oil and garlic. Topped with mozzarella, spinach, fresh tomatoes, and House cheese.
3. ***Chicken Roma:*** Our traditional pizza with chicken, roasted red peppers, spinach, garlic, and feta cheese.
4. ***Pizza Genovese:*** Spicy without being overpowering. A traditional pizza topped with sliced Italian sausage, peperoncini, tomatoes, garlic and (our house cheese).
5. ***BBQ Chicken:*** BBQ sauce gives this traditional pizza a little twist. Grilled chicken, bell peppers, peperoncini, red onion, garlic, and cheddar cheese top this favorite

### Pastas

1. ***Spaghetti with Red Sauce:*** A description is hardly needed here: Our special recipe red sauce, served with meatballs on top of spaghetti.
2. ***Fettuccine Alfredo:*** Another classic. A rich cream sauce flavored with roasted garlic, Italian cheeses, and fresh parsley  
Add chicken: \$\$  
Add shrimp: \$\$\$
3. ***Baked Ziti:*** Our own red sauce, ziti pasta, ricotta cheese, Italian sausage, pepper and onions, topped with mozzarella cheese and baked to perfection.
4. ***Shrimp Scampi:*** Jumbo shrimp sauteed in garlic, olive oil, lemon juice, fresh herbs and white wine. Served on a bed of angel hair and topped with (our house cheeses)
5. ***Smoked Salmon and Cream Sauce:*** A garlic herb cream sauce tossed with spinach fettuccine and topped with smoked salmon, capers, and our House cheese

### Soups

1. ***Creamy Chicken Potato***
2. ***Vegetable Minestrone***
3. ***Tortellini Soup***
4. ***Italian Wedding***
5. ***Broccoli Cheese***

## Sides

1. *Sweet Potato Chips:* with Mustard Ranch Sauce
2. *Pepper Herb Steak Fries*
3. *Fresh Fruit*
4. *Pasta Salad*

## DINNER MENU

### Appetizers

1. **Antipasto Platter:** A delicious array of capicola, mortadella, genoa salami, Italian cheeses, and vegetables. Feeds up to four.
2. **Italian Shrimp Cocktail:** Chilled jumbo shrimp served a creamy garlic cocktail sauce.
3. **Mozzarella Sticks:** Everybody's favorite: breaded mozzarella sticks are fried and served with our red sauce for dipping.
4. **Garlic Bread:** Our homemade bread is topped with butter, roasted garlic, and our House blend of Italian cheeses.  
*Top your garlic bread with mozzarella for \$.*
5. **Fried Calamari:** Fresh calamari, lightly floured and served with cocktail sauce.
6. **Spinach Artichoke Dip:** Baked and served with garlic toast.
7. **Bruschetta:** Slices of our homemade bread are toasted and topped with a fresh tomato herb mixture and warmed with melted Italian cheeses.
8. **Fried Ravioli:** Meat ravioli are lightly breaded and fried till golden brown for a delicious take on pasta. Served with red sauce for dipping.
9. **Cheese Quesadilla:** Served with fresh cilantro, black bean salsa, sour cream and guacamole.  
*Add chicken or steak. \$\$*

### Salads

1. **House Salad:** Roasted red peppers, black olives, onion, and Italian sausage on a bed of mixed greens and topped with our House cheeses. Served with House Italian dressing and crispy Parmesan chips.
2. **Caesar Salad:** Fresh romaine tossed with our own homemade Caesar dressing, and topped with sliced hard-boiled egg, tomatoes, crispy bacon, croutons and House cheese.  
*Add chicken: \$\$*  
*Add shrimp or salmon: \$\$\$*
3. **Caprese Salad:** An Italian classic. Sliced tomato, red onion, and fresh mozzarella on a bed of spring greens, lightly dressed with fresh basil, aged balsamic vinegar, extra-virgin olive oil, and salt and pepper.
4. **Chicken Bacon Ranch Salad:** Grilled chicken, crispy bacon, tomato, cheddar cheese, red onion and croutons on romaine with creamy Ranch dressing.
5. **Tossed Side Salad:** Served with your choice of dressing.

### Sandwiches

1. **Italian Beef:** Roast beef dipped in a spicy au jus and served on a hoagie roll with melted mozzarella.

*Add spicy giardiniera for an extra kick.*

- 2 **Italian Sausage:** A mild Italian Sausage, topped with grilled peppers and onions, red sauce and melted mozzarella on a hoagie roll.
- 3 **Pepper and Eggs:** An Italian treat you do not want to miss! Sweet bell peppers and onions sauteed with scrambled eggs, garlic, and provolone. Served on a hoagie bun and finished with a tangy chipotle sauce. *Ask for giardiniera for extra spice!*
- 4 **Italian Club:** Genoa salami, capicola, and mortadella are piled on our Italian bread with lettuce, tomato, red onion, provolone cheese, and creamy House dressing.
- 5 **Veal Parmesan Sandwich:** A lightly breaded piece of veal, topped with our red sauce and mozzarella cheese and baked on our Italian bread.
- 6 **Wiseguy Burger:** Grilled onions and jalapenos, bacon, chipotle mayo, and American cheese top a 1/3 pound beef patty.

### **Pastas**

- 1 **Spaghetti with Red Sauce:** The classic favorite. Our homemade sauce, with your choice of either meatballs or Italian sausage, on a bed of spaghetti.
- 2 **Fettuccine Alfredo:** A rich, cream sauce, flavored with roasted garlic, Italian House cheeses, fresh Italian parsley, and tossed with fettuccine.
- 3 **Pasta Primavera:** A fresh mix of seasonal vegetables sauteed in a light garlic-cream sauce and tossed with spaghetti.
- 4 **Puttanesca:** Chopped tomatoes, onions, green olives, and garlic go into this sauce along with white wine, spicy red pepper flakes, and salty capers. Served with mostaccioli.  
*Add sliced Italian Sausage for \$\$*
- 5 **Seafood Alfredo:** A seafood lover's treat. Sea scallops, jumbo shrimp, and clams are sauteed and added to our creamy Alfredo sauce and tossed with fettuccine.
- 6 **Spaghetti with Shellfish:** Clams and mussels are steamed and seasoned with white wine, garlic butter and herbs with a touch of cream.
- 7 **Shrimp Scampi:** Jumbo shrimp are sauteed in lemon garlic butter and sauced with white wine and fresh herbs. Tossed with Angel Hair pasta and topped with Italian House cheeses.
- 8 **Lasagna:** Rich and hearty just like Grandma used to make it. Pasta, creamy ricotta cheese, our own red sauce, mozzarella cheese, and ground beef and Italian sausage are layered and baked for hours till they are bubbly and delicious.  
*Top your lasagna with alfredo sauce for an extra touch of richness for just \$*
- 9 **Cannelloni:** Ground beef and pork, vegetables, and creamy bechamel sauce are rolled in pasta before being topped with tomato sauce and cheese, and then baked.
- 10 **Baked Ziti:** Ziti pasta, our own red sauce, ricotta cheese, Italian sausage, and peppers and onions, topped with mozzarella cheese and baked to perfection.
- 11 **Tri-Color Cheese Tortellini:** Filled with cheese and served with creamy Alfredo sauce.

- 12 *Meat Tortellini:* Served with red sauce.
- 13 *Rotating Vegetarian Ravioli/Tortelloni/Tortellini #1*
- 14 *Rotating Ravioli/Tortelloni/Tortellini #2*

### **Chicken, Pork, and Veal**

1. *Chicken Parmesan:* A lightly floured chicken breast, topped with Italian cheeses, and served with our spaghetti and red sauce.  
*Substitute Alfredo Sauce for \$*
2. *Chicken Picatta:* A lightly floured chicken breast, sauteed in lemon garlic butter and white wine, and topped with capers. Served on a bed of Angel Hair pasta
3. *Veal Parmesan:* A tender piece of veal, lightly breaded and pan-fried. Topped with melted mozzarella and Italian cheeses and served with spaghetti and red sauce.
4. *Italian Roasted Pork Chop:* A thick-cut chop roasted with Italian herbs and garlic, and served with sauteed seasonal vegetables.

### **Beef**

*All of our beef dishes are served with a side of mostaccioli and red sauce.*

1. *Tuscan Filet:* An 8 ounce, aged, filet, marinated and grilled to your liking. Topped with a chocolate-port sauce
2. *NY Strip:* A 14 ounce, aged Strip, marinated in olive oil and garlic, and topped with garlic butter
3. *Braised Beef Shortribs:* Braised in a rich red wine and vegetable broth before being finished on the grill for a little extra flavor.

### **Seafood**

1. *Seared Sea Scallops:* Scallops seared with bacon and garlic, and finished with a lemon-sherry sauce. Served with seasonal fire-roasted vegetables
2. *Grilled Mustard Herb Salmon:* Atlantic Salmon grilled and topped with a dijon herb breading. Served with wild rice.
3. *Seasonal Fish #1:* Served with seasonal fire-roasted vegetables
4. *Seasonal Fish #2:* Served with wild rice

### **Pizzas**

*Build Your Own Traditional Pizza*

Sizes: Personal (8"), Small (12"), Medium (14"), Large (16")

Toppings:

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***House Specialty Pizzas***

1. ***Shrimp Pesto:*** Pesto and mozzarella on the crust, topped with jumbo shrimp, sliced red onion and bell peppers, and Our House Cheese
2. ***Chicken Roma:*** One of our favorites and sure to be one of yours as well! Our traditional pizza with chicken, roasted red peppers, spinach, garlic, and feta cheese.
3. ***BBQ Chicken:*** BBQ sauce gives this traditional pizza a little twist. Grilled chicken, bell peppers, peperoncini, red onion, garlic, and cheddar cheese top this favorite.
4. ***Steak Pizza:*** When you just can't decide between steak and pizza, why not have both? Steak, caramelized onions, sweet bell peppers, garlic, and bleu cheese crumbles top our traditional pizza.
5. ***Mushroom and Five-Cheese:*** Roasted garlic aioli tops the crust with mozzarella, goat cheese, and (our italian blend). Portabellas, sun-dried tomatoes, and fresh basil finish off this creamy pizza.
6. ***Pizza Genovese:*** Spicy without being overpowering. A traditional pizza topped with sliced Italian sausage, peperoncini, tomatoes, garlic and Our House Cheese.
7. ***Veneto:*** We top a traditional pizza with spinach, tomato, mushrooms, garlic, and pine nuts to make a savory, vegetarian treat.

**A' la carte**

1. ***Homemade Sweet Potato Chips:*** with Mustard Ranch dipping sauce.
2. ***Pepper Herb Steak Fries:*** with Mustard Ranch dipping sauce
3. ***Steamed Broccoli***
4. ***Seasonal Sauteed Vegetables***
5. ***Wild Rice***