30 Years of Restaurant and Catering Experience • In-House Dining • Outdoor Seating (Weather Permitting) • Wireless Internet • Catering to Your Home, Office, or Party (No Waiter/Waitress Service) Free Delivery • Credit Cards Accepted (for In-House Dining and Deliveries: Visa and Mastercard) • 718-605-5000

BREAKFAST AT ITS BEST

EGG SANDWICHES

2 EGGS ANY STYLE

On A Bagel, Roll, Wrap \$2.75 with Cheese \$3.00 with Bacon, Ham, or Sausage \$3.75 On A Croissant \$3.25 with Cheese \$3.75

CREATE YOUR OWN OMELETTE

3 EGG OMELETTE SERVED WITH HOME FRIES AND TOAST \$3.95

OMELETTE INGREDIENTS EACH \$1.00

Bacon • Ham • Sausage • Cheese • Spinach • Broccoli • Peppers Onion • Potatoes • Mushrooms • Tomato • Zucchini • Asparagus

CROISSANTS, MUFFINS, & MORE

Plain \$1.50 • Almond \$1.75 • Chocolate \$1.75

YOGURT MUFFINS \$1.75

Corn • Apple • Blueberry • Banana Nut • Marble • Cappuccino • Chocolate

JUMBO DONUTS \$1.50

BREAD

Bagel Kaiser Roll Buttered \$1.30 Buttered \$1.30 Cream Cheese \$1.60 Cream Cheese \$1.60

OATMEAL (PLAIN) \$3.50

Strawberry • Raisin • Apple \$4.00

BREAKFAST SPECIALTIES

Served with Home Fries and Toast • Fresh Fruit Upon Request

WESTERN OMELETTE \$5.50

Ham, Onions, Peppers, Mushroom, Cheddar Cheese

GREEK OMELETTE \$5.50

Feta Cheese, Spinach, Tomatoes

MEXICAN OMELETTE \$5.50 Jalapenos, Onions, Peppers, Tomatoes

POTATO & EGG OMELETTE \$5.50

BUTTERMILK PANCAKES \$4.50

FAMOUS CINNAMON PECAN FRENCH TOAST \$4.75

THE HUNGRY MAN \$7.95

2 Pancakes, 2 Eggs Any Style, Bacon, Ham, Sausage, Home Fries, Toast

BREAKFAST SIDES \$2.50

Bacon • Ham • Sausage • Hash Browns • Home Fries • Fresh Fruit

FRESH FRUIT

Cup \$2.75 • Bowl \$4.50

SALAD, SOUP, & SANDWICHES **CREATE YOUR OWN SALAD CREATE YOUR OWN SANDWICH**

SMALL \$ 2.49 • LARGE \$3.49

LETTUCE

Arugula • Red Leaf Mesclun Spinach • Romaine

NUTS

\$.75 Each Almonds • Pecans • Walnuts Pignoli • Sunflower Seeds

FRUIT

\$1.00 Each Apples • Oranges • Raisins • Grapes Bananas • Watermelon • Cantaloupe Cranberries • Pears • Honeydew

Diced Tomatoes \$.50 Cherry Tomatoes \$.75 Cucumber \$.50 Shredded Carrots \$.50 Artichoke Hearts \$1.00 **VEGETABLES**

Red Onion \$.50 Sliced Beets \$1.00 Olives \$.75 Broccoli \$.50

Red Bell Peppers \$.75 Roasted Peppers \$.75

Grilled Chicken \$1.50 • Grilled Shrimp \$2.50

Roasted Turkey \$1.50 • Marinated Steak \$2.00 CHEESE

Shredded Mozzarella \$1.00 • Feta Cheese \$.75 Shredded Swiss \$.75 • Bleu cheese \$.75 Shredded Cheddar \$.75

MISC

Bacon Bits \$.50 Croutons \$.25 Hard Boiled Egg \$.50 Tuna Salad \$1.50

> Mushrooms \$.50 Fresh Avocado \$1.00 Chick Peas \$.50 Sweet Peas \$.50 Portobello Mushrooms \$1.50

DRESSINGS (ALSO AVAILABLE IN FAT-FREE)

Balsamic Vinegar • Red Vinegar • Raspberry Vinegar • Roasted Garlic Vinegar • Olive Oil Lemon & Oil • Honey Balsamic • Caesar • Italian • Classic French • Bleu Cheese Honey Dijon • Ginger • Ranch • Thousand Island • Special House

\$4.25 EACH • INCLUDES FRENCH FRIES AND PICKLES • FRESH FRUIT UPON REQUEST

BREAD

Rustic Hoagie • Eight Grain Hoagie • Pumpernickel Hoagie Tomato Focaccia • Rosemary Focaccia • Onion Focaccia Rustic Round Roll • Portuguese Roll • Eight Grain Roll Whole Wheat Wrap . Plain Wrap

MEAT \$1.75

Roasted Turkey • Virginia Ham • Genoa Salami • Soppressata • Roasted Chicken Spicy Black Forest Ham • Boars Head Ham • Boars Head Turkey • Roast Beef Prosciutto • Capocollo • Chicken Breast • Grilled Chicken • Chicken Cutlet

SALAD \$1.25

Tuna • Chicken • Egg

CHEESES (ALL BOARS HEAD) \$.75

Yellow American • White American • Swiss • Mozzarella • Provolone • Muenster

VEGETABLES \$.75

Grilled Zucchini • Grilled Eggplant • Fried Eggplant • Grilled Portobello Mushroom Grilled Pepper • Grilled Carrots • Sun-Dried Tomatoes • Roasted Peppers

CLASSIC EXTRAS

Lettuce • Tomato • Onions • Pickles

CONDIMENTS

Mayonnaise • Virgin Olive Oil • Mustard • Basil Pesto • Ketchup Peter Luger's Sauce • Balsamic Vinegar

CLASSIC FAVORITES

• BLT \$4.50

 Club Sandwich \$5.80 (Turkey, Bacon, Lettuce, and Tomato)

• Grilled Cheese \$3.80

 Chicken Salad \$4.95 • Buffalo Wings \$6.75

• Chicken Fingers \$4.50 • Philly Cheese Steak \$5.80 • 8 oz. Hamburger \$4.75 (w/Cheese \$.50 extra)

• 8 oz. Turkeyburger \$4.75 (w/Cheese \$.50 extra)

Personal Pizza \$5.95, Additional Toppings \$1.00 each

Chef's Specialty Soup of the Day \$4.50 Pint \$8.00 Qt.

• French Fries \$2.25 • Cheese Fries \$3.25

• Onion Rings \$2.25

HOT & COLD BEVERAGES

FRESHLY BREWED COFFEE. **AMERICAN AND EUROPEAN**

71111-1111-07	/	
COFFEE	SMALL 12 OZ	LARGE 16 OZ
House Blend	\$.85	\$1.15
Hazelnut	\$.85	\$1.25
French Vanilla	\$.85	\$1.25
Cappuccino	\$1.75	\$2.50
Cappuccino Latt	e \$1.75	\$2.50
Hot Chocolate	\$1.25	\$1.75

~ICED COFFEES ALSO AVAILABLE IN ALL FLAVORS~

FLAVORED TEAS

TEA	SM 12 OZ	LG 16 OZ
Regular Tea	\$.85	\$1.15
Raspberry Quince	\$1.00	\$1.25
Green Tea	\$.85	\$1.15
Orange Ginger Mint	\$1.00	\$1.25
Chamomile Lemon	\$1.00	\$1.25
Lemon Winter Green	\$1.00	\$1.25
Earl Grey	\$1.00	\$1.25
Lemon Ginger	\$1.00	\$1.25
Apple Cinnamon	\$1.00	\$1.25

COLD BEVERAGES

20 oz. Soda \$1.25 16.9 oz. Bottled Water \$1.25 16 oz. Snapple Iced Tea \$1.50 Apple Juice \$1.25 Orange Juice \$1.25 Red Bull \$2.25 Stewart's Sodas \$1.95 Refreshing Smoothies (16 oz.) \$3.50 (Strawberry • Pina Colada)

COCKTAILS

Domestic Beer \$3.00 Imported Beer \$4.00 House Wine \$5.00 Mixed Drink \$5.00

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WRAPS, PANINIS, & MORE SERVED WITH FRENCH FRIES AND PICKLES • FRESH FRUIT UPON REQUEST

LOW CARB WRAPS

CHICKEN CAESAR WRAP \$7.95

Grilled Chicken, and Romaine Lettuce with Caesar Dressing - 96% Fat-Free

LOW-FAT LEMON TUNA WRAP \$7.95

Tuna with Capers, Olives, Roasted Peppers, Tomato, and Lemon Zest - 97% Fat-Free

GRILLED VEGETABLE WRAP \$7.95

Grilled Eggplant, Zucchini, Alpine Lace Cheese, and Balsamic Vinegar - 98% Fat-Free

EAST COAST WRAP \$7.95

Roasted Turkey, Avocado, Cucumber, Tomato, Bean Sprouts, and Lemon Herb Dressing - 97% Fat-Free **CALIFORNIA WRAP \$7.95**

Boarshead Ham, Turkey, Swiss, Avocado, Bacon, and Ranch Dressing

BUFFALO CHICKEN WRAP \$7.95

Spicy chicken, Shredded Lettuce, Red Onions, and Bleu Cheese

CHICKEN TERIYAKI WRAP \$7.95

(NOT LOW CARB) Fried Chicken Cutlet, Lettuce, Tomato, Red Onion Mixed with Fresh Teriyaki

COUNTRY CHICKEN WRAP \$7.95

Crispy Chicken Tenders, Bacon, Lettuce, Tomato with Honey Mustard Dressing

THE OUTER BRIDGE \$8.00

Grilled Chicken, Eggplant, Roasted Peppers, and Balsamic Vinegar on Whole-Wheat Hoagie

THE VERRAZANO \$8.00

Rosemary Chicken, Sun-Dried Tomato, Spinach, and Artichoke Aiolo on Rosemary Focaccia

THE BROOKLYN \$8.00

Grilled Chicken, Broccoli Rabe, and Alpine Lace Cheese on a Tomato Focaccia Bread

THE BAYONNE \$8.00

Baked Ham, Low-Fat Alpine Lace, Mesclun Greens, Tomato, and Dijon Mustard on a Challah Roll

GOURMET PANINI SANDWICHES

ROAST BEEF PANINI \$9.00

Roast Beef, Crispy Onion Rings, Cheddar Cheese, and Zesty Bistro Sauce on Onion Focaccia Bread

CHICKEN CUTLET PANINI \$8.50 Chicken Cutlet, Mozza<mark>rella, Tomato Sauce, and Parmesan Cheese on Rosemary Fo</mark>caccia Bread

SKIRT STEAK PANINI \$9.00

Skirt Steak, Sweet Onions, American Cheese on a Rustic Hoagie

HOMEMADE TURKEY PANINI \$8.50 Homemade turkey, Bacon, Roasted Peppers, and Smoked Mozzarella on a Challah Roll

BREADED EGGPLANT PANINI \$8.50

Breaded Eggplant, Ricotta, Mozzarella, and Melted Tomatoes on a Tomato Focaccia Bread **GRILLED EGGPLANT PANINI \$8.50**

Grilled Eggplant, Zucchini, Sun-Dried tomatoes, and Mozzarella on a Whole-Wheat Hoagie

SPECIALTY SANDWICHES

CRABCAKE DELIGHT \$9.00

Pan-Fried Crabcake with Fresh Spinach, Tomato, and Fat-Free Thousand Island Dressing on a Challah Roll

STEAK SUPREME \$9.00

Skirtsteak, sauteed with Spinach and Fresh Mozzarella

FRENCH DIP \$9.00

Roast Beef and Fresh Mozzarella served with Au Jous Dip

APPETIZERS & DINNER ENTREES

APPETIZERS

FRIED CALAMARI \$9.00

Served with Jalapenos, Shredded Carrots, and a Spicy Remoulade Sauce on the Side

PECAN-CRUSTED CALAMARI \$10.50

Served over Light Marinara, and Shredded Spinach Topped with a Drizzle of Garlic Aoli

LITTLE ITALY **LINGUINE ALLA VONGOLE \$12.00**

Linguine with Fresh Clams served in Red or White Sauce

LINGUINE ALLA VONGOLE (WITH SHRIMP) \$14.00

Linguine with Shrimp served in a Red or White Sauce

PASTA INTEGRALE \$12.00

Whole-Wheat Linguine with Shiitake Mushrooms, Asparagus, Artichokes, and Sun-Dried Tomatoes

GNOCCHI CAPRI \$11.00

Potato Dumplings, Fresh Tomato Sauce, and Mozzarella

Italian Bread Toasted with Garlic Aoli and Fresh Mozzarella FRESH MOZZARELLA, TOMATO, & FRESH BASIL \$8.00

GARLIC BREAD & FRESH MOZZARELLA \$5.00

Topped with a Drizzle of Balsamic Vinegar

NACHOS GRANDE \$8.00

Tortilla Chips Topped with Homemade Chili, Lettuce, Tomato, Sour Cream, and Melted Cheese

SPAGHETTI ALLA CARBONARA \$12.00

A Classic Romano Dish with Imported Italian Prosciutto, Pecorino Cheese in a Light Cream Sauce

CAPELLINI MARE A MONDE \$13.00

Thin Spaghetti with Mixed Vegetables, and Mixed Seafood

RIGATONI BRANDY \$11.00

Rigatoni served in a Cream Sauce Topped with Shiitake Mushrooms

VEAL VEAL SCALLOPPINE \$14.00

Veal with Mushrooms and Marsala Sauce

BAKED CLAMS OREGANATO \$8.00

Half a Dozen Fresh Clams Breaded

and Baked to Perfection

GRILLED SHRIMP KEBABS \$9.00

Served with Grilled Pineapples, Peppers, Bermuda Onions,

Cherries, in a Teriyaki Sauce

CHICKEN QUESADILLAS \$7.95 • STEAK QUESADILLAS \$8.95

PENNE ALLA VODKA \$11.00

Penne with Prosciutto, Peas, and Mushrooms

with a Touch of Cream Sauce

PENNE WITH SHRIMP \$12.00

Penne with Arugula, Asparagus, Shrimp, and Fresh Mozzarella

in a garlic Aoli Sauce

TORTELLINI PRIMAVERA \$11.00

Tri-Color Tortellini with Zucchini, Squash, Broccoli

in a Cream Parmesan Sauce

GRANDMA'S SUNDAY SAUCE \$12.00 Rigatoni Bolognese served with a Meatball & Sausage with a Scoop of Ricotta on the Side

VEAL PARMIGIANA \$13.00

Veal with Spaghetti or Salad

VEAL ALLA MILANESE \$13.00 over Tri-Color Greens in a Balsamic Reduction

VEAL PICCATA \$13.00

Veal in a Light Butter and Lemon Sauce **VEAL FRANCESE \$13.00**

Veal with a Light Butter and Sherry Wine Sauce **VEAL FLORENTINE \$13.00**

Veal Sauteed in Butter, Topped with Spinach and Fontina Cheese, served in a White Wine Sauce

VEAL SALTIMBOCCA \$14.00

Veal Sauteed with Prosciutto and Fontina Cheese served over Spinach

CHICKEN

CHICKEN CAPRICCIOSO \$13.00

Thin Pieces of Chicken Sauteed with Mushrooms and Roasted Peppers in a White Wine Sauce

CHICKEN MEDITERRANEAN \$12.00

Breast of Chicken, Roasted Peppers, Onions, and Mushrooms in a Light Marinara Sauce

CHICKEN VALDOSTANO \$12.00

Chicken Breast Stuffed with Fontina Cheese, Prosciutto, and Shiitake Mushrooms in a Marsala Sauce CHICKEN SORRENTINO \$13.00

Chicken Breast, Sauteed Eggplant, Fresh Mozzarella, and a Touch of Tomato Sauce

CHICKEN PARMIGIANA \$11.00

Chicken with Either Salad or Pasta

GRILLED CHICKEN \$11.00 Chicken with a Balsamic Dressing over a Vegetable of the Day

CHICKEN FRANCESE \$12.00

Chicken with a Light Butter and Sherry Wine Sauce

CHICKEN SALTIMBOCCA \$12.00

Chicken Sauteed with Prosciutto and Fontina Cheese served over Spinach

FISH

TILAPIA OREGANATO \$14.00

Sauteed Breadcrumbs in a Butter Lemon Sauce

TILAPIA LIVONESE \$14.00 Capers, Olives, Plump Tomatoes in a Sherry Sauce

SHRIMP INFERNO \$13.00

Shrimp with Sauteed Fresh Vegetables in a Spicy Style Red Sauce over Risotto **GRILLED AHI TUNA \$15.00**

Fresh Ahi Tuna with Mango Mint Sauce CRABCAKE \$14.00

in Cognac Cream Sauce

SHRIMP FRANCESE \$14.00

Shrimp with a Light Butter and Sherry Wine Sauce over Risotto

STEAK

STEAK ROLLATINI \$14.00

Steak Stuffed with Sauteed Spinach and Topped with Fresh Mozzarella in a Brown Gravy

ASK ABOUT OUR FRESH DAILY DESSERTS