

## STARTERS

- FRIED CALAMARI** Golden fried calamari with lemon wedges and marinara | \$13
- FRIED MOZZARELLA** Lightly breaded and fried mozzarella sticks | \$9
- MEATBALLS & RICOTTA** House made meatballs with whipped ricotta & fresh tomato sauce | \$11
- WINGS** Served with your choice of sauce: mild, hot, BBQ, honey BBQ, teriyaki, lemon pepper, mango habnero or garlic parmesan 6 wings | \$8 12 wings | \$14
- MUSSELS MARINARA** Fresh PEI mussels sauteed in garlic, olive oil & tomato sauce | \$12 GF
- STUFFED BANANA PEPPERS** Spicy banana pepper stuffed with Italian sausage & crushed tomatoes | \$13 GF

## SOUP & SALAD

- SOUP OF THE DAY** Cup | \$4 Bowl | \$6
- ANTIPASTO** Prosciutto, artichoke, roasted peppers, fresh mozzarella, tomatoes, salami, stuffed cherry peppers, pepperoncini peppers & provolone cheese | \$14 GF
- HOUSE** Romaine & iceberg lettuce, cucumbers, roma tomatoes, olives, onions & croutons | \$9
- WEDGE SALAD** Romaine & iceberg lettuce, cucumbers, roma tomatoes, olives, onions & croutons | \$9
- CLASSIC CAESAR** Fresh romaine lettuce, classic Caesar dressing & croutons | \$9
- MOZZARELLA CAPRESE** Fresh mozzarella topped with roma tomatoes, basil in a bed of pesto sauce | \$13
- STRAWBERRY & WALNUT** Fresh strawberries, romaine lettuce, goat cheese & candied walnuts | \$11
- MAKE ANY SALAD A MEAL** Add grilled or blackened: Chicken | \$5 Shrimp | \$7 Salmon | \$12

### DRESSINGS

Ranch | Creamy Italian | Honey Mustard Blue Cheese | 1000 Island | Balsamic

## PASTA

SERVED WITH HOUSEMADE FOCACCIA BREAD AND YOUR CHOICE OF A CAESAR OR HOUSE SALAD

- SPAGHETTI ALLA MEATBALLS** Spaghetti topped with our tomato sauce and housemade meatballs | \$17
- PENNE VODKA** Penne pasta in a light tomato cream sauce | \$17 V
- LASAGNA** Fresh pasta sheets layered with bolognese & besciamella | \$18
- FETTUCCINE ALFREDO** Fettuccine pasta with a classic homemade alfredo sauce | \$16 V Add Chicken | \$5 Add Shrimp | \$7
- PAPPARDELLE BOLOGNESE** Homemade wide ribbon pasta with an authentic meat sauce | \$19
- BAKED ZITI** Pasta with ricotta cheese & tomato sauce topped with melted mozzarella | \$16
- TORTELLINI MICHAELANGELO** Cheese tortellini, bacon, spinach, mushrooms, and sun-dried tomatoes with alfredo sauce | \$19
- PENNE CONTADINA** Penne pasta tossed with roasted red peppers, onions, mushrooms and Italian sausage | \$18

## SEAFOOD

SERVED WITH HOUSEMADE FOCACCIA BREAD AND YOUR CHOICE OF A CAESAR OR HOUSE SALAD

- PASTA PESCATORE** Shrimp, calamari & mussels sautéed in a garlic oil, white wine & tomato sauce served with fettuccine | \$23
- SHRIMP FRA DIAVALO** Shrimp with a hot & spicy tomato sauce tossed in fettuccine pasta | \$22
- SALMON AL AMORE\*** Walnut encrusted salmon served over fresh zucchini pasta topped with a dill cream sauce | \$23 GF

## SPECIALITIES

SERVED WITH HOUSEMADE FOCACCIA BREAD AND YOUR CHOICE OF A CAESAR OR HOUSE SALAD

- CHICKEN PARMESAN** Tomato sauce & mozzarella cheese with a side of spaghetti pomodoro | \$18
- CHICKEN PICCATA** Caper berries, lemon & white wine served over fettuccine pasta | \$18
- CHICKEN MARSALA** Marsala wine & mushrooms served over fettuccine pasta | \$18

## CALZONE & STROMBOLI

ADD A CAESAR OR HOUSE SALAD | \$4.50

- CHEESE STROMBOLI** Fresh dough filled with mozzarella cheese & your choice of one filling | \$11
- MARIA'S STROMBOLI** Fresh dough filled with sausage, pepperoni, onions, mushrooms & mozzarella | \$13
- DELI STROMBOLI** Fresh dough filled with ham, pepperoni, salami & mozzarella | \$13
- CHEESE CALZONE** Fresh dough filled with ricotta & mozzarella cheeses with your choice of one filling | \$11
- VEGETARIAN DELIGHT STROMBOLI** Fresh dough filled with eggplant, spinach, onions, mushrooms, red peppers & mozzarella | \$13
- PHILLY CHEESE STEAK STROMBOLI** Fresh dough filled with steak, mushrooms, onions & American cheese | \$14

## CLASSIC NEAPOLITAN PIZZA

Our signature Neapolitan dough - thin and soft with a light crust.  
Made from 4 fine ingredients: non-gmo double zero Neapolitan flour, water, sea salt and yeast.

	10"	16"		
MARIA'S Pepperoni, sausage, mushrooms, onions, red peppers & tomato sauce	\$13	\$25	PIZZA TOPPINGS	BACON
MEAT LOVERS Pepperoni, sausage, ham, bacon & tomato sauce	\$13	\$25		EXTRA CHEESE
PESCATORE Shrimp, clams, garlic, & olive oil sauce	\$14	\$24		MUSHROOMS
MEDITERRANEAN Sausage, olives, red peppers, goat cheese, garlic & olive oil sauce	\$12	\$21		PINEAPPLE
MARGHERITA Roma tomatoes, fresh basil & tomato sauce V	\$12	\$19		GOAT CHEESE
RICOTTA Ricotta cheese, fresh roma tomatoes, basil, garlic & olive oil V	\$12	\$21		BANANA PEPPERS
VEGETARIAN Olives, artichoke hearts, red peppers, spinach & tomato sauce V	\$12	\$21		HAM
CLASSICO Mozzarella cheese & tomato sauce	\$10	\$15		ONIONS
Additional Toppings 10"   \$1 16"   \$2				MEATBALLS
				ANCHOVIES
			SAUSAGE	
			OLIVES	
			JALAPENO	
			PEPPERONI	
			SPINACH	
			ROASTED RED PEPPERS	
			PROSCUITTO	
			SHRIMP   \$5	
			CHICKEN BREAST   \$3	
			FRESH CRACKED EGG   \$2	

## WINE

WHITE	6oz	9oz	Bottle
Pinot Grigio, Astoria Italy			34
Sauvignon Blanc, Twin Islands Marlborough, New Zealand			34
Pinot Grigio, Italico Italy	8	12	32
Pinot Grigio, Tommasi Veneto, Italy			45
Riesling, Sun Garden Germany	8	12	35
Pinot Gris, Chemistry Willamette, Oregon			36
Chardonnay, Buttercup California	9	13	34
Chardonnay, Backhouse California	8	12	27
Chardonnay, Chalk Hill Sonoma, California			45
Rose, La Galope Languedoc, France	8	12	32
Chenin Blanc, Blooming White South Africa			34
Chardonnay, Duckhorn Napa Valley, California			60
Sauvignon Blanc, Fernlands New Zealand	8	12	32
<b>SWEET</b>	6oz	9oz	Bottle
Moscato, D' Asti Luccio Italy	8	12	27
<b>SPARKLING</b>	6oz	9oz	Bottle
Prosecco, Casalotta Italy	7	10	28
Cava, Proa Spain	8	12	30
<b>RED</b>	6oz	9oz	Bottle
Pinot Noir, Backhouse California	8	12	27
Pinot Noir, Gooseneck Willamette, Oregon			45
Malbec, Bodini Argentina	8	12	32
Chianti, Melini Italy	8	12	32
Chianti, Volpaia Italy			52
Montepulciano, Fantini Italy	9	13	34
Zinfandel, Heavyweight California	9	13	36
Primitivo, Mezzo Puglia, Italy			40
Negroamaro, Mezzo Italy			40
Merlot, Backhouse California	7	10	27
Grenache/Tempranillo, Mosen Cleto Spain			35
Red Blend, Southern Belle (Pappy Van Winkle Barrel Aged) Jumilla, Spain			60
Red Blend, Peirano Illusion Lodi, California			35
Cabernet, Backhouse California	8	12	27
Nebbiolo, Marchesi Barolo, Italy			120
Barbera, Armangia Italy			50
Sangiovese/Cab, Tomassi Italy			45
Rosso Di Montalcino, Banfi Montalcino, Italy			63
Brunello, Col d' Orcia Italy			98
Cabernet Sauvignon, Tomassi Italy			46
Bordeaux Blend, Chateau d' Arcins Bordeaux, France			39
Red Blend, J. Lhor Paso Robles, California			66
Vapolicella Classico, Tomassi Italy			37
Ripasso, Tomassi Italy			44
Amarone, Buglioni Italy			120
Amarone, Speri Italy			160
Cabernet Sauvignon, Cline Sonoma-Contra Costa, California			40
Sangiovese Red Blend, San Polo "Rubio" Tuscany			55
Red Blend, Flat Top Hills California			35

(No Bottles Over \$80 Qualify for Half Price Wine)

## MARIA'S WHISKEY BAR

### AMERICAN

Jim Beam - KY  
 Maker's Mark - KY  
 Jack Daniels - TN  
 Jack Daniels Single Barrel Select - TN  
 Jack Daniels Fire - TN  
 Jack Daniels Honey - TN  
 Jack Daniels Apple - TN  
 Eagle Rare - KY  
 Buffalo Trace - KY  
 Woodford Reserve Double Oaked - KY  
 Woodford Reserve Wheat - KY  
 Woodford Reserve Malt - KY  
 Woodford Reserve Rye - KY  
 Woodford Reserve Straight Bourbon - KY  
 Stagg Jr - KY  
 Bulleit - KY  
 Bulleit Rye - KY  
 Elijah Craig Small Batch - KY

### IRISH

Readbreast Single Pot Still 12 Year  
 Jameson  
 Proper

### CANADIAN

Canadian Club  
 Crown Royal  
 Crown Apple

### SCOTLAND

Johnnie Walker Black Label Blended  
 Johnnie Walker Red Label Blended  
 Glenlivet Single Malt 12 Year  
 Dewars Blended  
 MaCallan  
 Glenfiddich

## BREWS

### BOTTLES

Budweiser | \$3  
 Bud Light | \$3  
 Coors Light | \$3  
 Corona | \$4  
 Guinness | \$4  
 Michelob Ultra | \$3  
 Miller Lite | \$3  
 Peroni | \$4  
 Seasonal Cider | \$4

### SIGNATURE DRAFT BEER

SERVED IN A 16 OZ PINT GLASS

Bells Two Hearted Ale IPA, Michigan, 7 ABV | \$5  
 Blue Moon Belgian White, Colorado, 5.2 ABV | \$4  
 Bud Light American Light Lager, Missouri, 4.2 ABV | \$3.50  
 Buenaveza Salt & Lime Lager, San Diego, 4.7 ABV | \$4.50  
 Can O Bliss Hazy IPA, Oskar Blues Brewery, 7.2 ABV | \$4.50  
 Coastal Love IPA, Asheville N.C., 6.3 ABV | \$6  
 Copper Line Amber American Amber Red Ale, N.C., 5.4 ABV | \$5  
 Devils Backbone Vienna Lager, Virginia, 5.2 ABV | \$3.50  
 New Belgium Fat Tire Amber/Red Ale, Colorado, 5.2 ABV | \$4.50  
 Fort Knight Blank Coast IPA, Cary N.C., 6.2 ABV | \$5  
 Gaelic Ale American Amber/Red Ale, Highland N.C., 5.8 ABV | \$4.50  
 Hoppyum American IPA, Foot Hills N.C., 6.3 ABV | \$4  
 Kona Wave American Blonde, Hawaii, 4.4 ABV | \$4  
 Land Shark American Lager, Born in Margaritaville, 5.0 ABV | \$3  
 Luau American IPA, Georgia, 6.5 ABV | \$4.50  
 Mango Cart Fruit & Field Beer, Los Angeles, 4.0 ABV | \$4  
 Michelob Ultra American Light Lager, Missouri, 4.2 ABV | \$3.50  
 Porter Subject To Change | \$5  
 Red Oak American Lager, Whitsett N.C., 3.72 ABV | \$5  
 Seasonal Cider Subject To Change | \$5  
 Sky Blue German Kolsch, North Carolina, 4.8 ABV | \$4  
 Stella European Pale Lager, Belgium, 5.0 ABV | \$4.50  
 Sweetwater Hazy IPA Hazy IPA, Nebraska, 6.3 ABV | \$4.50  
 Yuengling Amber/Red Lager, Pennsylvania, 4.9 ABV | \$3.50  
 Wicked Weed Pernicious, Asheville N.C., 7.3 ABV | \$6

### MARIA'S MARGARITA

El Jimador 100% Blue Agave Tequila, Cointreau, and freshly squeezed citrus juices

### LEMON DROP MARTINI

Tito's Vodka, Caravella Limoncello, and freshly squeezed lemon juice

### ANGELO'S OLD FASHIONED

Luxardo Original Maraschino Cherries, Scrappy's Organic Orange Bitters, Eagle Rare KY Bourbon and Club Soda

### MARIA'S CLASSIC MARTINI

Ketel One Vodka or Bombay Sapphire Gin served on the rocks or straight up with blue cheese stuffed olives

### DEATH BY CHOCOLATE

Smirnoff Vanilla Vodka, Bailey's Irish Cream, Godiva Chocolate Liquer, and whipped cream

### LIMONCELLO SPRITZ

Caravella Limoncello, Prosecco, and club soda

## BEVERAGES

Pepsi  
 Diet Pepsi  
 Sierra Mist  
 Mt. Dew  
 Dr. Pepper  
 Lemonade  
 Iced or Hot Tea  
 Acqua Panna  
 San Pellegrino  
 Coffee - Regular & Decaf  
 Cappuccino  
 Espresso