

BERLIN DINNER 6.17.19

STARTERS

BROCCOLI RABE & SAUSAGE

Garlic and E.V.O.O. 12

FLASH FRIED BRUSSEL SPROUTS

Pancetta, Pecorino, Balsamic Reduction 12

VEAL, RICOTTA & SMOKED MOZZARELLA

MEATBALLS Pomodoro, Burrata, Crostini 12

FLASH FRIED CALAMARI

Big Bob's Gravy, Lemon wedge 12

LA CAPRESE, FRESH TOMATO AND

BURRATA Basil Pesto and Crostini 10

SICILIAN ROASTED CAULIFLOWER

Parmesan Cheese, roasted Garlic, sundried Tomato, Buttered Panko 9

PAN ROASTED MUSSELS

Corn, Andouille Sausage, Tomato & fresh Garlic
Tomato Butter Broth 13

MY GRANDMOTHER'S SOUP

ITALIAN WEDDING

Escarole, mini Meatballs,
Egg and Chicken Broth 8

Classics

SPAGHETTI WITH MEATBALL

OR SAUSAGE 16

GNOCCHI MEATBALL

Bob's Red Sauce, homemade Meatball
Pecorino Cheese 19

RIGATONI POMODORO

Tomato and fresh Basil 18

CHICKEN POMODORO 22

SHRIMP POMODORO 24

CHICKEN | VEAL PARMESAN

Pounded, breaded, topped with imported
Provolone Cheese, Bob's Red Sauce,
Served with a side of Spaghetti 22 | 26

BROCCOLI RABE & SAUSAGE WITH ORECCHIETTE PASTA

Sautéed with Garlic and Oil. Finished
With Pecorino Romano 22

PAPPARDELLE BOLOGNESE

Beef, Pork, & Veal with Ricotta Cheese
& Mozzarella, fresh Basil 22

RIGATONI ALLA VODKA 19

Pancetta, Peas, Parmesan Cheese

CHICKEN ALLA VODKA 23

SHRIMP ALLA VODKA 25

HOMEMADE CHEESE LASAGNA

Layers of seasoned Ricotta, Mozzarella &
Romano Cheese with fresh Pasta and
Bob's Gravy 22 add Bolognese +4

MY GRANDMOTHER'S HOMEMADE ABRUZZI RAVIOLI

Classic Ravioli from the Abruzzo region of
Italy! Slightly sweet, delicately seasoned,
Topped with my father's Red Sauce 19

RICOTTA CHEESE RAVIOLI

Meatball or Sausage 18

EGGPLANT PARMESAN "LASAGNA STYLE"

Layers of Ricotta, Mozzarella, & flash fried
Eggplant with a Side of
Spaghetti Pomodoro 22



TABLE SHARES and SIDES.....

GARLIC BREAD

½ loaf, roasted Garlic, Mozzarella and
Parmesan Cheese, Bob's Red Sauce 9

ROASTED SPICY ITALIAN LONG HOT FINGER PEPPERS

Sea Salt, Olive Oil, roasted Garlic 7

OIL CURED OLIVES

Sharp Provolone roasted Garlic 7

CHILLED ITALIAN GREEN BEANS

Pine Nuts, Mint, Cento Vinaigrette 8

FRESH CHILLED ASPARAGUS

Lemon, E.V.O.O., Mint, Pine Nuts, Pecorino 8



HOMEMADE PASTA DISHERS SINCE 1989

FROM MY GRANDMOTHER'S RECIPE BOX

ALL HAVE A DUSTING OF

PECORINO ROMANO CHEESE

Gluten-free Pasta available - add 4

Zoodles (Zucchini Noodles) add 4

Gluten Free Cauliflower Pizza Crust 4

Gluten Free Roll Available 4

Entrees

DIFEBO'S CIOPPINO

Our Christmas Eve Tradition...anytime
Crab, Clams, Mussels, Shrimp & Fish in a
coastal Pescara Calamari Broth over
Linguine. Served with a Crostini 26

CHIANTI BRAISED SHORT RIBS

Spinach & wild Mushroom Risotto 23

PAN ROASTED SALMON

Lemon Risotto, Watercress,
Shaved Brussels, Pesto 24

CLAMS AND PANCETTA

Calabrian Chili, Pancetta, Spinach,
Tomato, Pecorino, fresh Linguine tossed in
our Clam Sauce 25

LOBSTER CASARECCI

Lobster, fresh Corn, sundried Tomato,
Tarragon Cream, Pecorino 28

CHICKEN | VEAL MARSALA

Infused wild Mushroom demi,
Creamy Fontina Mashers,
Farmer's Vegetable 24 | 27

SOUTHWEST MUSSELS AND LINGUINE

Fresh Mussels, Corn, Andouille Sausage,
Tomato, fresh Garlic in a Tomato Butter
Broth, Linguine 23

GNOCCHI TUSCANO FLORENTINE

Tomato Pomodoro, fresh Basil, Mozzarella
and fresh Spinach 19

ADD CRAB 5

SALADS

CAESAR

Crisp Romaine, homemade Caesar
dressing, Panko Parmesan, Lemon 9
entrée 14

HOUSE GARDEN

Mixed Greens, fresh Cucumbers,
Carrots, Tomatoes, red Onion
house Vinaigrette 8 entrée 13

BEEF AND GOAT CHEESE

Spinach, Candied Walnuts,
Granny Smith Apples
Sherry Vinaigrette 9

ARUGULA AND ENDIVE

Pine Nuts, shaved Parmesan,
Lemon Vinaigrette 9

TOP YOUR SALAD:

Grilled Chicken 7
Sautéed Gulf Shrimp 9
Fish of the Day - m/p
Bob's Meatball 3 ea.

Brick Oven Pizza

MARGHERITA

Vine Ripe Tomatoes, fresh
Mozzarella, fresh Basil, E.V.O.O. 12

CLASSIC AMERICANA

Pizza Sauce, Mozzarella Cheese 10

VENETIAN

Fresh Marinara, Bocconcini
(Small Mozzarella Balls) Torn basil 12

FRIED EGGPLANT & RICOTTA

Pizza Sauce, fried Eggplant, Ricotta Cheese, fresh
Basil, E.V.O.O., Mozzarella 14

SPICY CHIPOTLE

Chicken, Corn, chopped Tomatoes,
Mozzarella, Cilantro, Chipotle Aioli 14

QUATTRO FORMAGGIO

White Pizza. Ricotta Cheese, Mozzarella,
Stracciatella Cheese & Pecorino Romano 14

SPINACH FORMAGGIO

White Pizza. Spinach, roasted Garlic,
Ricotta & Mozzarella 14

CHICKEN PARMESAN

Bob's Red Gravy, Sharp Provolone, Mozzarella,
roasted Red Peppers, Ricotta Cheese 16

FIG & GORGONZOLA

White Pizza. Prosciutto, Brie Cheese Gorgonzola,
Fig Chutney, Arugula, Reduced Balsamic 16

BURRATA & PROSCIUTTO

Prosciutto, Mozzarella &
Creamy Burrata Cheese 16

ROASTED VEGETABLE

Seasonal local Veggies,
Bocconcini, Mozzarella 15

MEAT LOVERS

Spicy Capicola, Italian Sausage
Peperoni, Mozzarella 16

MEATBALL PARMESAN

Bob's Red Gravy,
HomeMade Meatballs,
Ricotta & Mozzarella 14

Wine

SPARKLING & BLUSH

Moscato, Mia, Sparkling Rose, Barcelona, Spain 8 32
Sparkling wine with citrus & floral aromas. Melon flavors, sweet grape

Prosecco, Nobillissima, Italy 9 34
Crisp, clean and delicate with fine caressing bubbles. Sensations of apples, peaches with floral aromas. Perfectly matches with pizza, fish & shellfish

White Zinfandel, Beringer, California 7 30
A fine crisp, blush wine with a fruity bouquet

WHITES

Sauvignon Blanc, William Hill, CA. 8 32
Fruit forward, bright and lively with citrus, herbal and tropical flavors

Sauvignon Blanc, Matua, New Zealand 9 34
Crisp, citrus, everything you'd want from a N.Z. Sauvignon Blanc

Pinot Grigio, Ca Montini, Trentino, Italy 47
A full-bodied, intensely aromatic white wine, velvety textured, long finish

Pinot Grigio, Proverb, CA. 8 30
Bright aromas of citrus with floral notes, juicy pear, green apple and citrus flavors

Chardonnay Sonoma-Cutrer, Russian River Valley 12 52
Balanced, clean, soft, with lovely oak and elegant fruit

Chardonnay Proverb, CA. 8 30
Gold color, inviting citrus & tropical fruit aromas, American oak creates a creamy and full-bodied mouth feel. Balanced by bright acidity, crisp finish

COCKTAILS

HOMEMADE SANGRIA - SERVED OVER ICE, GARNISHED WITH FRESH FRUIT 10

HOUSE MADE LIMONCELLO - GLASS 8 8oz. 18 16oz. 32

ITALIAN LEMONTINI - ABSOLUT CITRON, STOLI VANIL, LIMONCELLO, TUACA, FRESH SQUEEZE OF LIME 12

THE MARLON BRANDO - HOUSE OAKED BOURBON, GINGER COGNAC. AGED IN HOUSE, SERVED UP 12

POMEGRANATINI - TITO'S VODKA, POM JUICE, FRESH LIME JUICE, PROSECCO FLOATER 11

CASUAL-TEA MARTINI - SWEET TEA VODKA, PINK LEMONADE, SUPER CHILLED 10

WOO-WOO-TINI - TITO'S VODKA, PEACH SCHNAPPS, SPLASH CRANBERRY JUICE 10

GIN-RITA - HENDRICKS, AGAVE, LIME JUICE, COINTREAU, SPLASH OF CLUB, ROCKS 10

CHOCOLAT-TINI - STOLI VANIL, GODIVA DARK & WHITE, BAILY'S, FRANGELICO 10

MANGONUT-TINI - MANGO & COCONUT RUM, MANGO PUREE, LIME JUICE, SPLASH OF O.J. 10

O.G. MARTINI - BOMBAY SAPHIRE, MIST OF VERMOUTH, BLUE CHEESE OLIVES 10

MOCKTAILS

MAJOR MANGO - MANGO PUREE, SIERRA MIST, LIME WEDGE 5

BAYSIDE SPLASH - PINEAPPLE JUICE, CRANBERRY JUICE, SPLASH OF CLUB 5

AMORE E BOCCE - IMPORTED LEMON SODA, CRANBERRY JUICE, SPLASH OF GRENADINE 6



REDS

Barbera Monferatto "Maraia", Marchese di Barolo 34
Soft in texture, deep in flavor, complex with fruity aromas

Merlot, Velvet Devil, WA. 8 30
Classic Washington State Merlot. Black plum, roasted earth. Layers of black fruit, velvety palate

Red Blend, 19 Crimes S.E. Australia 10 32
A blend of Shiraz, Cabernet and Grenache. Aged in 100% American oak. Vanilla aromatics balanced with ripe dark berry fruits. Rich mouth feel, full and round on the palate

Pinot Noir, MacMurray, Sonoma 12 48
This Pinot possesses an expressive fruit character with aromas of blue and black fruit, dark currant - earthy notes. Perfectly balanced with soft, subtle hints of vanilla from oak aging

Malbec, Alamos, Mendoza, Argentina 9 34
Deep color with a wonderful full body, complex plum, fig and floral aroma. This wine will not disappoint

Chianti, Piccini, Italy 9

Chianti Classico, Castello Banfi 12 44
A full-bodied, extra aged wine, with very complex flavors; delicate and refined

Chianti Classico, Ruffino, Riserva Ducale, Brown Label 58
Specially selected, aged, premium Chianti; dry and well-balanced with a faint raspberry bouquet

Cabernet Sauvignon, Grayson Cellars, St. Helena, CA. 10 36
Aromas of cherry & cassis give way to blackberry & slight vanilla. Notes of oak, deep violet & crimson color. This full bodied Cab is balanced, with a subtle texture

Cabernet Sauvignon, Proverb, CA. 8 30
Brilliant ruby red, with inviting aromas of fresh cherries and toasted vanilla. Strong, full finish

Zinfandel, Klinkerbrick, Lodi, CA 11 36
Brash with oak and vanilla. Pleasant aroma of black raspberry and other dark fruits, mint, and spice

DESSERT WINES

Tokay, Cambell's 375ml. 42
A seductive dessert wine - deep brilliant, burnished gold with a nose displaying toffee, honey and cold tea characters. Mellowed oak on the finish

Muscat, Cambell's 375ml. 42
Full-bodied, sweet, and complex. Brown sugar notes adding layers of spice, fig that linger on the extra-long finish

Moscato Mia, Sparkling Rose, Italy 32
Sparkling wine with citrus & floral aromas. Melon flavors, sweet grape

Prosecco Nobillissima, Italy 34
Crisp, clean and delicate with fine caressing bubbles. Intense apple and peach w/ floral aromas

AFTER DINNER LIQUORS

SAMBUCCA * AMARETTO * GRAPPA * CAMPARI * AVERNA * GRAND MARNIER * LIMONCELLO * BAILEY'S * FRANGELICO *

PORTS; 10 YEAR, 20 YEAR & L.B.V.

COGNACS; REMY MARTIN XO, COURVOISIER VSOP, REMY VSOP, DOMAINE DE CANTON (GINGER COGNAC)

ASK ABOUT OUR SELECTIONS OF; BOURBON (HOUSE OAKED) & SINGLE MALT SCOTCH

B E E R S

ON TAP

DOGFISH 60 MINUTE 6
MILLER LITE 4
BURLEY OAK 6
R A R 5
STELLA ARTOIS 5
ROTATING SEASONAL m/p

BOTTLES N CANS

BIARRA MORETTI - LA ROSA (DOUBLE BOCK) 6
MICH ULTRA 4 PERONI 6
NATURAL LIGHT 3 BUDWEISER 4
R A R (NANTICOKE NECTAR) 5 CORONA 5
BURLEY OAK BILSNER 5 COOR'S LIGHT 4
ST. PAULI GIRL N.A. 6