

BERLIN DINNER



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

WARM BURRATA

Apple and drunken fig chutney, truffle honey, grilled crostini 9

SICILIAN ROASTED CAULIFLOWER

Parmesan cheese, roasted garlic, sundried tomato, buttered panko 9

PAN ROASTED MUSSELS

Italian sausage, torn basil, fennel San Marzano butter broth, griddled crostini 10

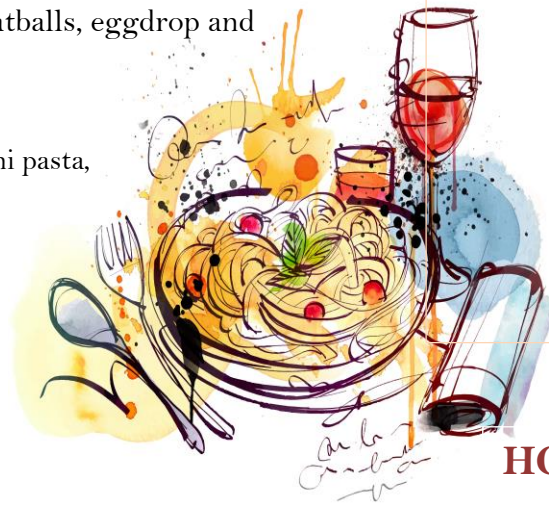
MY GRANDMOTHER'S SOUP

ITALIAN WEDDING SOUP

Escarole, mini meatballs, eggdrop and chicken broth 8

PASTA FAGIOLI

White beans, ditallini pasta, in a light tomato parmesan broth 8



Classic Entrees Since 1989

SPAGHETTI, LINGUINE, RIGATONI

& meatball or sausage in Bob's red sauce 15

FRESH GNOCCHI

Bob's red sauce, meatball or sausage 16

PUMPKIN RAVIOLI

Made in house. Brown butter sage sauce, walnuts and shaved parmesan 22 add chicken 4

PAPARDELLE BOLOGNESE

Beef, pork, & veal with ricotta cheese & fresh mozzarella 21

HOME MADE CHEESE LASAGNA

Layers of seasoned ricotta, mozzarella & Romano cheese with fresh pasta and Bob's gravy 22 ADD BOLOGNESE 5

SHRIMP AND WILD MUSHROOM

LINGUINE Parma alfredo cream, over roasted delicata squash, Crispy VA bacon garnish 26

CAMPANELLE PASTA BROCCOLI

RABE AND SAUSAGE Garlic and oil, pecorino Romano 24

RIGATONI ALLA VODKA

Pancetta and peas finished with parmesan cheese 18

ADD CHICKEN 22

ADD SHRIMP 26

HOMEMADE RICOTTA CHEESE

RAVIOLI Meatball or sausage 16

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

DELICATA SQUASH

Roasted with aged parmesan, Local Honey 7

WEEKLY DINNER SPECIALS:

Monday: \$21 / 4 courses plus wine

Tuesday: BAKED NIGHT Stuffed shells or manicotti with garden salad \$14

Wednesday: Pork Osso Buco \$16

½ Price Pizza Selection

Lunch: ½ price cheese steaks

Thursday: PARM NIGHT \$15

chicken/veal/lasagna/eggplant selections

Lunch: \$8 Sandwich Day

Friday: ½ price bottles of wine

Sunday

Lunch: \$8 Quiche | \$8 Brunch options

HOMEMADE PASTA DISHES SINCE 1989

FROM MY GRANDMOTHER'S RECIPE BOX
ALL HAVE A DUSTING OF PECORINO CHEESE

Gluten-free pasta available - add \$4

Zoodles (Zucchini Noodles) add \$4

Gluten Free Pizza Crust \$4 Cauliflower Crust \$6

Gluten Free Roll \$4

Land and Sea Entrees

EGGPLANT TOSCANO

Eggplant rollatini, Ricotta and mozzarella topped with pomodoro served with a side of spaghetti 17

BRAISED PORK OSSO BUCO

Chianti rosemary jus, parmesan Italian grits 23

CHICKEN OR VEAL PARMESAN

Pounded, breaded, topped with imported provolone cheese, Bob's red sauce, served with a side of spaghetti or sautéed broccoli Rabe 21 / 25

CHIANTI BRAISED SHORT RIBS

Wild mushroom, fontina, sweet potato risotto 22

SWEET POTATO GNOCCHI

Sautéed Italian sausage, wild mushrooms, spinach, harvest parmesan cream 17

PESTO CRUSTED SALMON

Lemon jam risotto, roasted artichoke, spinach, grilled lemon 24

CLASSIC CHICKEN OR VEAL MARSALA

Wild mushroom, creamy pecorino mashers, Farmer's vegetable 21/25

SALADS

CAESAR Crisp romaine, house made Caesar dressing, panko parmesan, lemon 9 entrée 14

HOUSE GARDEN

Mixed greens, fresh cucumbers, carrots, tomatoes, red onion, house vinaigrette 8

BEET AND GOAT CHEESE

Mixed Greens, Dried cherries, 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

House fresh tomato sauce, mozzarella cheese 10

MEATBALL PARMESAN

Bob's red sauce, home made meatballs, ricotta & mozzarella 14

FIG & GORGONZOLA

White pizza. prosciutto, brie cheese gorgonzola, fig chutney, arugula reduced balsamic 16

WILD MUSHROOM

Alfredo sauce, ricotta, buratta cheese, truffle oil 16

FRIED EGGPLANT & RICOTTA

Pizza sauce, fried eggplant, ricotta cheese, fresh basil, E.V.O.O., mozzarella 14

QUATTRO FORMAGGIO

White pizza. ricotta cheese, mozzarella Burrata & pecorino Romano 14

MEAT LOVERS

Spicy capicola, Italian sausage mortadella, peperoni, mozzarella 16

SPINACH FORMAGGIO

White pizza. spinach, roasted garlic, ricotta & mozzarella 14

CHICKEN PARMESAN

Bob's red sauce, sharp provolone, mozzarella, roasted red peppers, ricotta cheese 15

BURRATA & PROSCIUTTO

Prosciutto, mozzarella & creamy burrata cheese 16

ROASTED VEGETABLE

House fresh tomato sauce seasonal farmer's veggies, fresh basil, 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 SAPPHIRE, 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. 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

BEERS

ON TAP

DOGFISH 60 MINUTE 6

MILLER LITE 4

BURLEY OAK 6

R A R 5

STELLA ARTOIS 5

6

ROTATING SEASONAL m/p

BOTTLES N CANS

MICH ULTRA 4 **PERONI** 6

NATURAL LIGHT 3 **ST. PAULI GIRL N.A.** 6

CORONA 5 **COOR'S LIGHT** 4

BIARRA MORETTI - LA ROSA (DOUBLE BOCK)

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

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

COFFEE DRINKS (ALL SERVED WITH WHIPPED CREAM)

KEOKI COFFEE - RUM, CHERRY BRANDY, DARK CRÈME DE CACAO, COFFEE 10

SECRET PLACE - BRANDY, KAHLUA, COFFEE 10

VELVELT HAMMER - BAILY'S FRANGELICO, KAHLUA, COFFEE 12

DRUNKEN MONKEY - RUM, BANANA LIQUOR, ESPRESSO, COFFEE 12