

BETHANY DINNER

Starters

BROCCOLI RABE & SAUSAGE

Garlic and E.V.O.O. 12

HOUSE BRUSCHETTA Grilled chicken, pumpkin honey mascarpone, seasoned arugula, candied pepitas, micro greens 12

FLASH FRIED BRUSSEL SPROUTS Pancetta, pecorino, balsamic reduction 12

WARM BURRATA Drunken fig and apple chutney, truffle honey, grilled crostini 12

VEAL, RICOTTA & SMOKED MOZZARELLA MEATBALLS Pomodoro, burrata, crostini 12

FLASH FRIED CALAMARI Big Bob's gravy, lemon wedge 12

PAN ROASTED MUSSELS Italian sausage, fresh tomato fennel broth, grilled lemon 11

MEATBALLS AND CREAMY POLENTA Topped with Parmesan and Bob's Gravy 8

My Grandmother's Soups

ITALIAN WEDDING

Escarole, mini meatballs, egg drop, chicken broth 8

HOME MADE PASTA FAGIOLI

White bean, ditalini pasta, in a parmesan tomato broth 8

Entrée Specials

BRAISED PORK "OSSO BUCO" Chianti, rosemary jus, parmesan polenta 23

DIFEBO'S CIOPPINO (Our Christmas Eve Tradition...Anytime) Crab, clams, mussels, shrimp & fish in a coastal Pescara seafood broth, over linguine. Served with a crostini 29

CHIANTI BRAISED SHORT RIBS

Wild mushroom, Fontina and sweet potato risotto 22

SWORDFISH AND SAN MARZANO TOMATOES

Garlic, olives, Italian chili & capers. Fresh linguine or smashed roasted potatoes 25

PESTO CRUSTED SALMON, Lemon jam risotto, roasted artichoke, spinach, grilled lemon 24

CENTER CUT FILET Gorgonzola, smashed potatoes, seasonal farmer vegetables, wild mushroom marsala pan gravy 28

CHICKEN | VEAL MARSALA Infused wild mushroom demi, creamy fontina mashers, broccoli rabe 24 | 27

EGGPLANT PARMESAN "lasagna style"

Layers of ricotta, mozzarella, & Romano, flash fried eggplant, side of spaghetti pomodoro 23

Table Shares & Sides...

GARLIC BREAD ½ loaf
roasted garlic, mozzarella, parmesan cheese, Bob's red sauce 9

ROASTED SPICY ITALIAN LONG HOT FINGER PEPPERS
Olive oil, roasted garlic 8

OIL CURED OLIVES Sharp provolone, roasted garlic 6

DELICATA SQUASH
Roasted with aged parmesan, local honey 7

CRISPY SMASHED POTATOES
Fried rosemary, roasted garlic, caramelized onions, aged parmesan 7

SICILIAN ROASTED CAULIFLOWER

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

Salads

CAESAR

Homemade Caesar dressing, roasted garlic, panko parmesan, lemon 8 entrée 14

HOUSE GARDEN

Mixed greens, fresh cucumbers, tomatoes, red onion, house vinaigrette 8 entrée 13

BEEF AND GOAT CHEESE

Spinach, apples, candied walnuts, sweet potato, apple cider vinaigrette 9

ANTIPASTO SINCE 1989 An Assortment of Dilusso salami, imported Italian ham, prosciutto, provolone cheese, roasted peppers, marinated mushrooms, artichoke hearts, olives, egg wedges & tomato. Over a crisp green salad, house vinaigrette 18

TOP YOUR SALAD:

Searched Chicken Breast 7
Sautéed Shrimp 10
Fish of the Day m/p
Bob's Meatball 3 ea.



Pasta Entrees since 1989

SPAGHETTI AND MEATBALL
House favorite since 1989 18

MY GRANDMOTHER'S HOME-MADE ABRUZZI RAVIOLI
Classic ravioli from the Abruzzo region of Italy! Slightly sweet, delicately seasoned. Topped my father's red sauce 21

HOMEMADE RICOTTA CHEESE RAVIOLI 16
Meatball or sausage 19

HOMEMADE SWEET POTATO GNOCCHI
Sage sausage, fall harvest cream, walnut Lazzano dusting 23

ZUCCA RAVIOLI
House made pumpkin ravioli, walnut brown butter cream, fried sage 25

SHRIMP AND WILD MUSHROOMS
Pesto cream, linguine pasta, garnished with crispy Virginia bacon. Over roasted winter squash 26

CHICKEN | VEAL PARMESAN topped with imported provolone cheese, Bob's red sauce served with a side of spaghetti 24 | 27

BROCCOLI RABE AND GROUND SAUSAGE
Sautéed with garlic and oil. Campanelle pasta, pecorino 24

CAVATELLI BOLOGNESE
Beef, pork, & veal with ricotta & fresh mozzarella, fresh basil 23

RIGATONI ALLA VODKA
Pancetta, peas, classic creamy vodka sauce, parmesan cheese 19
ADD CHICKEN 23 **ADD SHRIMP** 26

HOME MADE CHEESE LASAGNA
Layers of seasoned Ricotta, Mozzarella & Romano Cheese with fresh Pasta and Bob's Gravy 22
ADD BOLOGNESE 4

FROM MY GRANDMOTHER'S RECIPE BOX

ALL HAVE A DUSTING OF PECORINO CHEESE

Gluten-free pasta available - add 4

Zoodles (Zucchini Noodles) add 3

Gluten Free Roll Available 4

HOMEMADE VEGETARIAN MEATBALLS \$2 each



WEEKLY DINNER SPECIALS:

Monday: \$21 / 4 courses plus wine or beer

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

Wednesday: Pork Osso Buco \$17 **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

SPARKLING & BLUSH

Prosecco, Ruffino, Vento, Italy Notes of apple, pear, citrus, hints of wisteria and elderflower 11 36

Domaine Carneros, Brut, Taittinger, Carneros, California handcrafted, subtle, ripe fruit, rich, elegant depth 62

Taittinger, Brut, "La Francaise," France Delicate fruit aromas, notes of fresh bread dough, elegant flavors 99

Veuve Clicquot Grand Dame, France- Delicate White Fruit Aromas, Simple Body & Fine Pinpoint Bubbles Enhance the Wine's Rich & Elegant Flavors 199

Dom Pérignon, France Balanced flavors, lovely bouquet, tiny bubbles 210

White Zinfandel, Beringer, California - A fine crisp, blush wine, fruity bouquet 8 / gls. only

Rose, La Crema, Napa, CA. Fabulous winery, makes an outstanding Rose. Rich and fruity 12 46

WHITES

Sauvignon Blanc, Matua, N.Z. Fruit forward, bright and lively, citrus, herbal and tropical flavors 10 38

Pinot Grigio, Ca' Montini, Trentino, Italy Full-bodied, velvety texture, long finish 11 42

Fume Blanc, Ferrari Curano, Sonoma, California - Balanced, clean, bright with nice fruit 36

Chardonnay, Willian Hill, Central Coast, CA. Creamy tropical fruitiness, vanilla bean, toasty oak 10 34

Chardonnay, Sonoma Cutrer, Russian River, Napa, CA. Bright, crisp, apple & white peach 13 48

COCKTAILS

HOMEMADE SANGRIA - SERVED OVER ICE, GARNISHED WITH FRESH FRUIT 12

HOUSE MADE LIMONCELLO 8

GREY GOOSE TINI - GREY GOOSE, DRY VERMOUTH, OLIVES 14

COSMOPOLITAN - ABSOLUTE CITRON VODKA, TRIPLE SEC, CRANBERRY JUICE, FRESH SQUEEZED LIME JUICE 10

LEMON LUST - CITRON VODKA, LIMONCELLO, FRESH SQUEEZED LEMON JUICE 12

ULTIMATE MARTINI - BOMBAY SAPPHIRE, DRY VERMOUTH, OLIVE GARNISH 14

BERRY NUTTY - FRANGELICO HAZELNUT LIQUOR, CHAMBORD, CREAM, SHAKEN. UP 12

GIN-RITA - HENDRICKS GIN, AGAVE, LIME JUICE, COINTREAU, CLUB SODA, ROCKS 12

CHOCOLAT-TINI - ABSOLUTE VANILLA, GODIVA DARK & WHITE, BAILEY'S 12

PINKTINI - ABSOLUTE VODKA, PINK LEMONADE...CHILLED TO PERFECTION 10

CLASSIC DIRTY MARTINI - BOMBAY SAPPHIRE GIN, MIST OF VERMOUTH, BLUE CHEESE STUFFED OLIVES 11

MOCKTAILS

ROUTE 26 - SIMPLE SYRUP, CLUB SODA, SLASH OF POM JUICE, MINT GARNISH 6

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

ITALIAN KISS- STRAWBERRY SIMPLE SYRUP, GINGER ALE, SPLASH OF LEMONADE 6

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

BEERS

ON TAP

PERONI DOGFISH 60 MINUTE

MILLER LITE YEUNGLING

GUINNESS SEASONAL TAP

BOTTLES

COORS LITE AMSTEL LIGHT

STELLA ARTOIS MICHELOB ULTRA

SIERRA NEVADA CORONA

ST.PAULI GIRL N.A.

REDS

Valpolicella, Seco Bertani, Veneto Well-balanced depth, velvet ripe cherry flavors 45

Rosso di Montalcino, Castello Banfi Intense fresh fruit, violet, cherry and plum. Long finish 60

Banfi Chianti, Classico Riserva, Banfi, Italy Aromatics of cherry, violet, vanilla and dark chocolate 13 50

Chianti, Piccini, Tuscany, Italy Beautiful fruit-driven wine with flavors of ripe cherries and strawberries with a crisp earthy finish. 10 /gls. only

Chianti, Classico Reserve, Nozzole, Tuscany Italy Crisp, ripe, red berry, cherry aromas and flavors 54

Barolo, Marchese di Barolo, Piedmont, Italy Big dry red with great balance and texture, long finish 95

Gattinara, Travaglini, Northern Piedmonte, Italy Rich with a great nose and fantastic finish 73

Brunello di Montalcino, Castello Banfi, Italy Full bodied, rich and robust, complex bouquet 115

Amarone, Bertani, Veneto, Italy Earthy & complex, full bodied with currant and black cherry flavors 153

Sassicaia, Marchese Nicolo Incisa della Rochette, Tuscany, Great depth, full body, 80% Cabernet, 20% Cabernet Franc. The pinnacle of all Italian Reds! 215

Merlot, 14 Hands, Washington State This Merlot is packed with rich flavors and aromas of blackberry, plum, cherry and mocha 10 34

Red Blend, 19 Crimes, Australia Medium-full bodied red blend superbly balance from start to finish. Black cherry and rich red garnet hue 30

Uncaged Proprietary Red Blend, Zack Brown, CA A lush, mouth filling wine with complexity and real dimension. Smooth & round with a generous finish 12 40

Carmenere, Concha y Toro, Gran Reserva, Chile Bold and structured 40

Pinot Noir, MacMurray, Sonoma, CA. This Pinot possesses an expressive fruit character, aromas of blue & black fruit, dark currant. Earthy notes. Well balanced, hints of vanilla from oak aging 13 48

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

Cabernet Sauvignon, Grayson Cellars, Napa, CA. Cherry cassis, blackberry & slight vanilla with notes of oak 9 36

Red Zinfandel, Coppola, California, Bold, full body, hint of spice 13 50

AFTER DINNER LIQUORS

SAMBUCCA * AMARETTO * GRAPPA * CAMPARI *

GRAND MARNIER * LIMONCELLO * BAILEY'S * FRANGELICO *

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

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

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