

REHOBOTH DINNER

Starters

BROCCOLI RABE & SAUSAGE

Garlic and E.V.O.O. 11

FLASH FRIED BRUSSEL SPROUTS

Pancetta, pecorino, balsamic reduction 10

VEAL, RICOTTA & SMOKED MOZZARELLA MEATBALLS

Pomodoro, burrata, crostini 12

FLASH FRIED CALAMARI

Bob's gravy, lemon wedge 12

PAN ROASTED MUSSELS

Italian sausage, San Marzano tomato fennel broth, grilled lemon 11

BURRATA

Apple & drunken fig chutney, truffle honey, walnut dust, griddled Italian bread 10

SICILIAN ROASTED CAULIFLOWER

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

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, garlic pan gravy, creamy parmesan polenta (Italian grits) 23

CHICKEN | VEAL SORRENTINO

Layered with eggplant, prosciutto, melted provolone, wild mushroom marsala, broccoli rabe 24 | 27

PAN ROASTED MUSSELS AND LINGUINE

Italian sausage, spinach, San Marzano tomato fennel broth, grilled lemon 11

SWORDFISH AND SAN MARZANO TOMATOES

Garlic, olives, Italian chili & capers. Fresh linguine 25

CHIANTI BRAISED SHORT RIBS

Wild mushroom, Fontina and sweet potato risotto, 22

HERBED CRUSTED SALMON

Lemon jam and spinach risotto, roasted artichoke, herbed bread crumbs 26

CHICKEN | VEAL MARSALA

Wild mushroom demi, creamy fontina mashers, seasonal farmer's vegetables 24 | 27

WEEKLY DINNER SPECIALS:

All specials include house salad. Add \$4 for Caesar

Monday: \$21 / 4 courses plus wine

Tuesday: CLOSED (Rehoboth) (OPEN IN BETHANY & BERLIN)

Wednesday: CLOSED (Rehoboth) (OPEN IN BETHANY & BERLIN)

Thursday: PARM NIGHT \$15 chicken/veal/lasagna/eggplant selections

Lunch: \$8 Sandwich Day (Bethany and Berlin)

Friday: ½ price bottles of wine

Sunday – Ravioli Specials \$14

Lunch: \$8 Quiche | \$8 Brunch options (Bethany and Berlin)

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 7

OIL CURED OLIVES

Sharp provolone, roasted garlic 6

ROASTED DELICATA SQUASH

Aged parmesan, local honey 7



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

Salads

CAESAR

Crisp romaine, homemade Caesar dressing, roasted garlic, 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

candied, walnuts, dried cherries apples, apple cider vinaigrette 9

TOP YOUR SALAD:

Sautéed Shrimp 10

Searched Chicken Breast 7

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

EGGPLANT "LASAGNA"

Fried eggplant stacked with ricotta cheese, mozzarella and San Marzano Pomodoro sauce. Served with a side of spaghetti pomodoro 19

HOMEMADE RICOTTA CHEESE RAVIOLI

Meatball or sausage 19

HOMEMADE SWEET POTATO GNOCCHI

Sage sausage, fall harvest cream, walnut Lazzano dusting 23

SHRIMP AND WILD MUSHROOMS

Parma Alfredo cream, linguine pasta, garnished with crispy Virginia bacon. Over roasted winter squash 26

HOMEMADE ZUCCA RAVIOLI

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

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



SPARKLING

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

Prosecco Ruffino, Veneto, Italy 10 38
Notes of apple, pear, citrus, hints of wisteria and elderflower

Moscato Parolvi, Tezze Sul Brente, Italy 9 34
Sparkling wine with citrus & floral aromas. Melon flavors, sweet grape

WHITES

Rosato, Parolvi Villa d'Adige, Veneto, IT 11 42
Medium intensity Rose. Scent is persistent and recall wild berries. Taste is dry but well balanced, soft.

Sauvignon Blanc, Matua, New Zealand 9 36
Crisp, citrus, everything you'd want from a N.Z. Sauvignon Blanc

Pinot Grigio, IL Nido, Veneto, IT 34
Floral Notes of Honeysuckle and lemon juice on the nose that can carry over onto plate with added hints of mango.

Pinot Grigio, Ca Montini, Trentino, Italy 11 42
A full-bodied, intensely aromatic white wine with a velvety textured and a long finish

Chardonnay, Butter, Napa, CA 13 48
Bold & lusciously creamy. Stone fruit & baked lemon notes. Long oak & vanilla finish

Chardonnay, Lander Jenkins, Napa, CA 10 38
Heavy butter, toast and caramel aromas and flavors. Mild fruit, soft mouthfeel

COCKTAILS

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

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

ITALIAN MULE - TITO'S VODKA, HOUSEMADE LIMONCELLO, GINGER BEER 10

FIRST STREET MANHATTAN - CROWN ROYAL, BLOOD ORANGE BITTERS, SWEET VERMOUTH, BOURBON SOAKED CHERRIES 12

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

POMEGRANATINI - 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 OF CRANBERRY 10

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

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

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

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

APEROL SPRITZ – CLASSIC ITALIAN APERITIF, SODA, PROSECCO 12

PEARFECT MIX – ABSOLUT PEAR, PEACH SYRUP, CHAMPAGNE FLOATER 12

COFFEE DRINKS

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

MOCKTAILS

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

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

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

REDS

Barbera DOC, Olivetta, Piemonte, Italy 10 38
Soft in texture, deep in flavor, complex with fruity aromas

Merlot, Josh Cellars, Hopland, CA 12 46
Round and juicy flavors of blackberry, toasted hazelnut and cinnamon. Hints of vanilla and toasted oak

Pinot Noir, Z. Brown "Uncaged" Sonoma, CA 12 42
Lush & complex. Dimensions that are smooth & round with a generous finish

Malbec, Alamos, Mendoza, Argentina 9 34
Deep color with a wonderful full body, complex plum, fig and floral aroma

Valpolicella, Secco-Bertani, Verona, IT 54
Well-balanced, velvet ripe cherry flavors

Montepulciano D'Abruzzo, Terre Di Eva, IT 38
Smooth, structured wine, berry and cherry flavors

Chianti, Piccini, Italy 9 34
hints of red fruits, light cherry notes, soft and velvety palate

Chianti, Classico Reserva, Castello Banfi, IT 13 48
Aromatics of cherry, violet, vanilla and dark chocolate

Chianti Classico, Ruffino, Riserva Ducale Gold 94
Specially selected, aged, premium Chianti; dry and well-balanced with a faint raspberry bouquet

Cabernet Sauvignon, Grayson Cellars, Napa, CA. 11 42
Aromas of cherry & cassis give way to blackberry & slight vanilla. Notes of oak, Deep violet & crimson color. Full bodied

Cab Sauvignon, Rutherford Ranch, Napa, CA 64
Complex with a lovely ruby color. Full bodied & well-balanced with good acidity and fine tannins.

Cab Sauvignon, Louis Martini, Sonoma, CA 48
Balance of sultry black fruit, vanilla with sour cherry and oak.

Gattinara DOCG, Travaglini, N. Piedmont, Italy 73
Rich & full with a great nose and fantastic finish

Brunello di Montalcino, Castello Banfi, Italy 96
full bodied, rich, robust, complex bouquet

Amarone - Bertani, Veneto, IT 153
Earthy & complex, full bodied

Sassicaia, Marchese Nicolo Incisa della Rochette, Tuscany, Italy 215

Great depth, full body, 80% Cabernet, 20% Cabernet France - The pinnacle of all Italian Reds!

AFTER DINNER LIQUORS

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

PORTS; 10 YEAR, 20 YEAR

COGNACS; REMY MARTIN 1783, COURVOISIER, HENNESSY, B&B

BEERS

PERONI 6 MILLER LITE 4 LANDSHARK 4

MICHELOB ULTRA 4 STELLA ARTOIS 5

YUENGLING 4 DOMINION OAK BARREL STOUT 6

ST. PAULI GIRL N/A 4 DOGFISH 60 MIN 6

BIG OYSTER SLAM! IPA (16OZ) 10

BIG OYSTER JENNY SOUR (16OZ) 10