

DINNER MENU

STARTERS

FIREHOUSE WINGS

Buffalo, bbq, scarpello (garlic, butter, rosemary & parmesan) 12.00

FRIED CALAMARI

Housemade marinara 12.00

ZUPPA DE MUSSELS

Light tomato broth & basil garlic white wine 12.00

RICE BALLS

Housemade bolognese 10.00

ARTICHOKES MILANESE

Breaded artichoke hearts topped with lemon butter sauce 9.00

CAPRESE

Fresh mozzarella, sliced tomatoes, roasted peppers, basil & olive oil dressing 10.00

EGGPLANT ROLLATINI

Seasoned ricotta topped with mozzarella & housemade marinara 9.00

RAPINE

Sautéed broccoli rabe, italian sausage & potatoes 12.00

ANTIPASTO

Prosciutto, salami, soppressata, provolone, fresh mozzarella, mixed olives, artichoke hearts & garlic crostini 17.00

FRIED ZUCCHINI

Panko-crust, lemon aioli 12.00

SOUPS & SALADS

PASTA FAGIOLI 6.00

ESCAROLE & BEAN 6.00

GARDEN

Mixed greens, tomatoes, red onions, cucumbers & house vinaigrette 8.00

FIREHOUSE

Baby greens, tomatoes, carrots, cucumbers, red onions, roasted peppers, olives, artichoke hearts & house vinaigrette 11.00

CAESAR

Romaine, garlic croutons, shaved parmesan, pecorino romano & caesar dressing 9.00

BEET

Roasted beets, arugula, goat cheese, candied walnuts & honey dijon dressing 10.00

BABY ARUGULA

Grape tomatoes, red onions, shaved parmesan & lemon vinaigrette 10.00

NICKY'S

Mixed greens, walnuts, goat cheese, apples, dried cranberries & balsamic vinaigrette 11.00

WEDGE

Iceberg, bacon, tomatoes, crumbled bleu cheese & bleu cheese dressing 10.00

ITALIAN CHOPPED

Grilled chicken, iceberg, romaine, mixed olives, cucumbers, salami, chickpeas, tomatoes, red onions, olive oil & red wine vinegar 13.00



PIZZA

CHEESE

Tomato sauce & mozzarella 12.00

12" GLUTEN FREE

Tomato sauce & mozzarella 13.00

12" CAULIFLOWER

CRUST Tomato sauce & mozzarella 14.00

TOPPINGS

REGULAR 1.00 each

Pepperoni, sausage, meatballs, ham, bacon, olives, onions, mushrooms, broccoli, pineapple, spinach, green peppers, hot cherry peppers, jalapeños, extra cheese, anchovies & fresh garlic

PREMIUM 2.00 each

Chicken (breaded or grilled), marinated artichoke hearts, broccoli rabe, roasted red peppers & fresh mozzarella

SIDES

HOUSEMADE MEATBALLS 9.00

SAUTÉED BROCCOLI RABE 9.00

BROCCOLI OREGANATA 9.00

SIDE GARDEN OR CAESAR SALAD 4.00

FRENCH FRIES 4.00

SPAGHETTI OR PENNE
Vodka, marinara or garlic & oil 7.00

SPECIALTY PASTAS

Add side caesar or garden salad to any dish for 4.00

THREE PAISANOS

Jumbo shrimp, grilled chicken, spicy italian sausage, roasted garlic sauce & capellini 18.00

PASTA ALLA POE Sliced chicken, mushrooms, peas, garlic, tomato cream sauce & bowtie pasta 17.00

SALMON PESTO Salmon pieces, peas, mushrooms, pesto cream sauce & bowtie pasta 18.00

SAUSAGE BROCCOLI RABE

Italian sweet sausage, broccoli rabe, garlic wine sauce & rigatoni 17.00

ORECCHIETTE FAGIOLI

Escarole, sun-dried tomatoes, white beans, red pepper flakes, garlic & oil 16.00

FIREHOUSE RIGATONI

Chicken, caramelized onions, sliced mushrooms, parmesan & marsala cream sauce 18.00

RIGATONI SICILIANA

Prosciutto, eggplant, garlic, caramelized onions, mozzarella, plum tomato sauce & rigatoni 17.00

OLD-SCHOOL ITALIAN FAVS

LASAGNA 15.00

SPAGHETTI & MEATBALLS 14.00

BAKED ZITI 13.00

PENNE ALLA VODKA 14.00

RIGATONI BOLOGNESE 15.00

LINGUINI & CLAM SAUCE
White or red 17.00

CHEESE RAVIOLI 13.00

CAVATELLI & BROCCOLI 14.00

EGGPLANT PARMESAN 17.00

ENTRÉES

CHICKEN GIAMBOTTA

Italian sausage, potatoes, mushrooms, vinegar peppers & garlic in a light brown sauce 18.00

FIREHOUSE CHICKEN

Sliced chicken, garlic, white wine, marinara & parmesan over penne 18.00

SHRIMP ARRABBIATA

Jumbo shrimp, garlic, caramelized onions, capers & spicy marinara over linguini 19.00

GRILLED SALMON LEMON

Salmon fillet, lemon, white wine & garlic sauce 21.00

FRUTTI DI MARE

Jumbo shrimp, mussels, little neck clams, calamari & tomato broth over linguini 21.00

CHICKEN & SHRIMP BROCCOLI RABE

Garlic & oil with roasted potatoes 21.00

YOUR CHOICE OF: CHICKEN 18.00 // **VEAL** 20.00 // **SHRIMP** 20.00
All served with pasta or potato & chef's vegetables

MARSALA Sliced mushrooms & marsala wine sauce

PARMIGIANA Panko-crusted, housemade marinara & mozzarella

FRANCESE Egg-battered with lemon butter sauce

PICCATA Lemon butter sauce, white wine & capers

MILANESE Panko-crusted, fresh mozzarella, grape tomatoes, red onions, shaved parm & lemon vinaigrette

SCAMPI White wine, garlic & lemon butter sauce

DESSERT

CANNOLI 6.00

ZEPPLES
Caramel drizzle 6.00

CINNAMON BUNS 6.00

TARTUFO Chocolate & vanilla or spumoni-filled 8.00

BEVERAGES

FOUNTAIN DRINKS

Coke, diet coke, sprite, unsweetened iced tea, birch beer, pink lemonade 3.00

SPARKLING PELLEGRINO

Small 3.50 // Large 6.00

KIDS

CHICKEN FINGERS & FRIES 8.00

SPAGHETTI & MEATBALLS 8.00

CHEESE RAVIOLI 8.00

FRIED MOZZARELLA & FRIES 8.00

PENNE

Butter or housemade marinara 7.00

If you have a particular food allergy please let us know when ordering. Consuming raw or undercooked foods may increase your risk of foodborne illness. Prices & menu items subject to change without notice. Tax not included.

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