

MENU



**Pizza Gallery
& Grill**

WHERE FOOD BECOMES ART

A Story of Art & Pizza

Along time ago, in a galaxy far, far away....
just kidding it was really only the late 80's.

Starting a story is always the hardest part, so now that we've got that out of the way, we'd like to tell you about how our mash up of art gallery and gourmet pizza restaurant came to be.

Take one part artistic family, topped with years of slinging pies in the corporate pizza game, layer on a hearty work ethic and finish it all with an entrepreneurial awakening and you've got the recipe for a fresh and original change in the pizza landscape.

The idea was and is that pizza doesn't have to be the same old production line pepperoni and mushroom affair. It can be elevated, refined, fun, and artistic! So the journey began. An art gallery that featured a gourmet pizza restaurant, not just any gourmet pizzas but ones that were inspired

by the masters.

The possibilities were endless. From a white pizza named after the master of black and white MC Escher to a Mexican pizza with salsa sauce named after the master of Southwestern landscapes, Georgia O'Keeffe.

The first 40-seat location in the 1900 building in Downtown Melbourne opened its doors in 1989. Fast-forward 25 years, five locations and voila, you're sitting here reading about a crazy idea to start a restaurant that's all about art and pizza! Our founder will tell you that he had nothing to do with our success, and he means it. He gives all the credit to his faith, family, partners, friends and all of you. We're humbled every day that we get to continue our journey and strive to "Enrich Our Community and Provide Incredible Dining Experiences."

Enjoy!

BEVERAGES

Soft Drinks *(*bottomless glass)*

Coke, Coke Zero, Diet Coke, Sprite,
Root Beer, Raspberry Tea, Lemonade

Juices

Orange, Apple, Pineapple, Tomato,
Grapefruit, Cranberry

Hot Drinks

Regular & Decaf Coffee*, Hot Tea,
Hot Chocolate

Other Non-Alcoholic Drinks

Sweet & Un-sweet Tea*, Club Soda*,
Dasani, San Pelligrino,
Red Bull *(Original, Sugar Free and Blueberry)*

Domestic - Budweiser, Bud Light,
Michelob Ultra

Import & Craft - Becks, Becks Lite,
Becks N/A, Hoegaarden, Stella Artois,
Kelly's Cider, Murphy's Stout, Landshark,
Estrella Damm (gluten free), Golden Monkey,
Woodchuck Amber Cider (gluten free),
Magic Hat Elder Betty

On Tap - Michelob Ultra, Shock Top,
Florida Lager, Kona Fire Rock, Magic Hat #9
Kona Castaway IPA, , Seasonal Draft

House Wine

BV Coastal (Pinot Noir,
Cabernet, Merlot, Chardonnay, Pinot Grigio)

Snap Dragon - Riesling

Blossom Hill - White Zinfandel

***Be sure to ask your server about
our Boutique Wine list!***

BEVERAGES

APPETIZERS

SALADS

SANDWICHES

PIZZAS

CALZONES

ENTREES

GLUTEN FREE

COCKTAILS

NEW Lamponi al Prosecco

Smirnoff Orange Vodka, fresh sour & fresh raspberries topped with Prosecco.

NEW Acai Cooler

Veev Acai Spirit, fresh sour & real blueberry syrup topped with club soda.

NEW Dark n Stormy

Captain Morgan Black Rum & Ginger Beer

Fav-Bella Rosa

Ketel One Vodka, strawberry puree, muddled lemon, lime & basil with a splash of club soda.

New! Margarita a la Fragola

Don Julio Blanco Tequila, Toschi Fragoli Liqueur, fresh sour, Agave Nectar & fresh strawberry

Monet's Mojitos

Available flavors: Classic silver rum, Strawberry, Coconut, Mango, Pineapple, Orange & Raspberry

NEW Peach Sangria

Pinot Grigio, Peach Vodka, Grand Mariner, fresh sour, strawberries & peaches topped with club soda

Be sure to ask your server about our Full Cocktail Menu!

MARTINIS

NEW Raspberry Drop

Absolut Citron vodka, triple sec, fresh sour & raspberries

Tropical Abstraction

Smirnoff Strawberry & Coconut vodkas, pineapple juice, strawberry puree

Post Modern Poma-Tini

Smirnoff Raspberry Pomegranate sorbet vodka, triple sec, fresh lime juice & a splash of cranberry

NEW Cup Cake Martini

Smirnoff Vanilla vodka, Three Olive Cake vodka, Godiva White Chocolate liqueur, with a rainbow sprinkled rim.

NEW Tiramisu Martini

Smirnoff Vanilla Vodka, Patron XO Café, Dark Cacao & cream

NEW Flirtini

Smirnoff Raspberry Pomegranate sorbet vodka, Chambord & sour mix, topped with bubbly Prosecco

Mango Bellini

Smirnoff Peach Vodka, Mango puree, topped with bubbly Prosecco

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APPETIZERS

World Famous Garlic Knots 4.49

Available in original, wheat and cornmeal. Golden brown and brushed with garlic butter, herbs and Parmesan cheese. Accompanied with your choice of dipping sauce
(Additional sauce: 99¢ / Allow extra cook time for wheat or cornmeal)

Crispy Calamari 9.99

Lightly battered calamari made with fresh herbs, flash fried and served with marinara.

Mediterranean Bruschetta 7.99

Start with our homemade flat bread and herbs and finished with a spicy greek tapenade, feta cheese and balsamic drizzle.

Rustic Mussels & Bacon 10.99

New Zealand Green tip mussels steamed in a smoky bacon and tomato broth.

Sesame Seared Ahi Tuna 10.99

Black and white sesame crusted ahi tuna, pan seared and served with sprouts, cucumbers, pickled ginger, wasabi, soy sauce and a wasabi ranch drizzle.

Gallery Wings 9.99

Premium wings fried until crispy golden brown and tossed in your choice of sauce. Served with bleu cheese or ranch and celery sticks.
(Wing Sauce Options - Caliente, Teriyaki, Garlic Teriyaki, Garlic Parmesan, Honey BBQ, Pesto, Jamaican Jerk Dry Rub, Southern Dry Rub)

Spinach and Artichoke Dip 8.99

A hot creamy spinach and artichoke dip with herb crusted homemade flat bread. Topped with shaved Parmesan and diced tomatoes.

CRISPY FLATBREAD

Our hand crafted gourmet flatbreads are made to order on a crispy cracker crust with the finest ingredients. Perfect as an appetizer for the group or a meal for one!

Gorgonzola & Prosciutto 10.99

Salty prosciutto and tangy gorgonzola baked on a crisp flatbread and topped with sweet craisin salad and balsamic reduction.

Southern Rubbed Chicken 9.99

Caramelized red onions, salty bacon, southern rubbed grilled chicken, and cheddar cheese, all finished with our sweet BBQ sauce.

Citrus Shrimp Scampi 10.99

A light garlic olive oil glaze, diced tomatoes and citrus shrimp, finished with fresh basil.

Classic Caprice 9.99

Vine ripe tomatoes, fresh mozzarella cheese and hand cut basil ribbons. A crispy homage to a classic pizza.

Steak Fajita 9.99

Southwestern seasoned steak topped with diced tomatoes, red onions, jalapenos and cheddar cheese. Finished with crispy lettuce and a side of sour cream.

Black & Bleu 9.99

Blackened ground chuck with caramelized onions, gorgonzola cheese sauce and diced tomatoes topped with fresh arugula.

BEVERAGES

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GLUTEN FREE

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Friend of the Gallery

*Our salads are prepared to order using only the freshest ingredients,
each salad is accompanied by two garlic knots.*

(Add grilled chicken: 2.99, portabella: 2.99, shrimp: 3.99 or mahi: market price, to any salad)

SIGNATURE SALADS

House

full 5.99 half 3.99

Fresh mixed greens, vine ripe tomatoes, bermuda onions, cucumbers, carrots and sprouts.

Greek

full: 8.49 half: 5.49

A light mediterranean salad with kalamata olives, banana peppers, cucumbers, carrots, bermuda onions, tomatoes and sprouts topped with feta cheese. We suggest our house three cheese italian dressing.

Traditional Chef

full: 8.49 half: 5.49

Our house salad with generous portions of baked ham, turkey, provolone, cheddar and sliced egg, with an avocado ranch dressing.

Classic Caesar

full 7.49 half: 4.49

Crisp romaine lettuce, parmesan cheese and croutons tossed in creamy caesar dressing.

Buffalo Chicken

full: 8.99 half: 6.99

Fresh mixed greens with bermuda onions, cucumbers, tomatoes, carrots and sliced egg topped with bleu cheese crumbles, crispy buffalo chicken and bleu cheese dressing.

Grilled Chicken Spinach

full: 8.99 half: 6.99

Tender chicken served on a bed of fresh spinach with dried cranberries, walnuts, bermuda onions, gorgonzola cheese, with a balsamic dressing.

Antipasto

full: 8.99 half: 6.99

A hearty blend of Italian meats and cheeses, kalamata olives, tomatoes, cucumbers, bermuda onions, banana peppers, pepperoncinis, carrots and our house three cheese italian dressing.

BEVERAGES

APPETIZERS

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ENTREES

GLUTEN FREE

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Friend of the Gallery

SOUPS

All of our soups are homemade with the freshest ingredients by our creative culinary team.

House Soup cup 2.99 bowl 4.49

Tuscan Chicken & Vegetable

Soup of the Day cup 2.99 bowl 4.49

Ask your server about our daily creation

SIDES & EXTRAS

Fresh Fruit 1.99

Grilled Vegetables 1.99

Crispy Waffle Fries 1.99

Meatball or Sausage 1.99

Garlic Mashed Potatoes 1.99

Pasta (excluding gluten free) 1.99

Sauce (any pizza sauce or dressing) .99

KID'S MENU (12 & UNDER PLEASE)

Kids Meals - 5.99 (includes dessert & drink)

Cheesy Mac

Cheese Pizza

Cheese Ravioli

Mac & Cheese Pizza

Fettucini & Meatball

Chicken Tenders (w/fresh fruit)

Grilled Chicken & Veggies (w/teriyaki or BBQ)

(Complimentary Baby Food Upon Request)

GOURMET PIZZA & PASTA BAR

Available Monday - Saturday from 11am - 2pm

(Prices valid for lunch buffet only, no sharing please)

Enjoy a variety of homemade soups and pastas, house salad, fresh garlic knots, and a rotating selection of gourmet pizzas.

Adults: 7.99 / Children (12 and under): 5.99

Be sure to ask your server about our Monday Dinner Buffet and Sunday Champagne Brunch!

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Friend of the Gallery

GOURMET SANDWICHES

Italian Ciabatta 10.59

Genoa salami, ham, pepperoni, provolone, dijon mustard, mayonnaise, lettuce, tomato, Bermuda onion and italian dressing on fresh ciabatta bread.

The Incredible Reuben 10.59

Thinly sliced grilled corned beef or turkey topped with Swiss and sauerkraut on thick slices of toasted rye with thousand island dressing.

Classic Parmesan Sandwiches 9.99

Your choice of fried chicken, meatballs or eggplant covered with marinara and melted mozzarella on toasted ciabatta.

Turkey Club 10.59

Sliced turkey topped with crispy bacon, swiss, lettuce, tomato and onion. *(available hot or cold)*

Chicken Sandwich 9.99

Your choice of grilled, blackened, pesto or crispy buffalo gorgonzola served with lettuce, tomato and onion. *(Add cheese 1.50)*

Gallery Fish Sandwich

Market Price

A tender 6oz. mahi-mahi filet grilled, blackened or pesto crusted served with lettuce, tomato and onion. *(Add cheese 1.50)*

Sirloin Steak Sandwich 9.99

Sliced steak grilled with yellow onions, roasted peppers, mushrooms and provolone cheese. *(side of marinara or teriyaki for .99)*

Caprese Panini 9.99

Oven roasted tomatoes, fresh mozzarella, basil, and our house three cheese Italian dressing pressed in fresh ciabatta bread until golden brown.

(Add a grilled portabella or chicken for 2.99)

Blackened Chicken Spinach Wrap 10.59

A flour wrap filled with baby spinach, bermuda onions, blackened chicken, gorgonzola, dried cranberries and walnuts all tossed in our balsamic vinaigrette.

BEVERAGES

APPETIZERS

SALADS

SANDWICHES

PIZZAS

CALZONES

ENTREES

GLUTEN FREE

Choose your crust, sauce and cheese then get creative with over 50 toppings!
Or.... turn the page and choose from any of our Gourmet Signature Collection

Crusts

Whole Wheat
Original
Cornmeal
Crispy Flatbread
Crustless **SM**
Gluten Free **SM**
Portabello **SM**

Sauces

Caliente Wing Sauce **GF**
Traditional Tomato **GF**
Creamy Parmesan
Virgin Olive Oil **GF**
Authentic Pesto **GF**
Garlic Butter
Mild Salsa
Fra Diablo
Creamy Pesto
Tangy Teriyaki
Italian Marinara
Mashed Potatoes **GF**
Sweet Honey BBQ

Cheeses

Mozzarella
Provolone
Cheddar
Ricotta
Swiss
Feta
Asiago
Parmesan
Gorgonzola
Rice Mozzarella **DB**
Fresh Mozzarella

Seafood

Anchovies
Crab **DB**
Shrimp **DB**
Mahi-Mahi **DB**

Herbs & Spices

Cayenne Pepper
Oregano
Mona's Blend

Meats

Virginia Baked Ham
Roasted Turkey
Ground Chuck
Italian Chuck
Crispy Bacon
Meatballs
Pepperoni
Prosciutto **DB**
Tenderloin **DB**
Genoa Salami **DB**
Fried Chicken **DB**
Grilled Chicken **DB**

Veggies, Fruits & More

Diced Tomatoes
Fresh Mushrooms
Jalapeno Peppers
Banana Peppers
Green Olives
Black Olives
Pineapples
Spinach
Garlic
Fresh Basil
Green Peppers
Bermuda Onions
Portabello Mushroom **DB**
Roasted Red Peppers **DB**
Sun-dried Tomatoes **DB**
Fire Roasted Tomatoes **DB**
Artichoke Hearts **DB**
Zucchini **DB**
Eggplant **DB**
Broccoli **DB**
Dill Pickles
Yellow Onions
Plum Tomatoes
Kalamata Olives **DB**

Toppings

	Small	Large
Cheese	5.99	11.99
One	7.19	14.49
Two	8.19	15.49
Three	9.19	16.49
Four	9.69	17.49
Five	10.19	18.49
Up to Ten	11.49	19.49

Each Additional Topping over ten - .50 small / 1.00 large

Key

SM = small only, add \$1.50
GF = gluten free sauces
DB = counts as two toppings

Add a half salad to any pizza or entree - House & Caesar 2.99

VEGETARIAN PIZZAS

The "Escher" Blanca 15.49 / 8.19

Our classic white pizza with creamy parmesan sauce or an olive oil glaze, fresh garlic, ricotta, and mozzarella cheese.

We suggest adding fresh tomatoes, mushrooms* or spinach to make this a true masterpiece! (extra topping charges apply)*

The "Conneen" 19.49 / 10.99

Begin with our heart healthy wheat crust, add tomato sauce, zucchini, broccoli, mushrooms, tomatoes and artichoke hearts. A masterpiece with mozzarella and feta cheese.

The "Licini" 15.49 / 8.19

Our original thin crust, with an olive oil glaze or pesto sauce, diced tomatoes, garlic and mozzarella to create a real Italian dream.

The "Van Gogh" 17.49 / 9.69

Fire roasted tomatoes with a blend of ricotta, mozzarella, asiago and parmesan cheeses.

The "Redoute" Eggplant Parmigiana 15.49 / 8.19


Start with our heart healthy wheat crust and our original tomato sauce. Add sliced, breaded eggplant smothered with mozzarella and parmesan cheese.

The Mediterranean "Alvar" 19.49 / 10.99

Start with a thin and crispy crust painted with olive oil, then add garlic, fresh tomato, yellow onions, artichoke hearts, black olives, feta and herbs.

The "Degas" Primavera 18.49 / 10.19

A smooth layer of ricotta cheese topped with our creamy pesto sauce, eggplant, artichoke hearts, and spinach. Vegi-Heaven!

 Our guest favorites!

BEVERAGES

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GLUTEN FREE

MEAT LOVER PIZZAS

The "Vermeer" Meat Lovers 18.49 / 10.19

Our heartiest gourmet pizza with pepperoni, sausage, ham, ground chuck and bacon. Finished with mozzarella cheese.

The "Warhol" Cheese Burger 18.49 / 10.19

A triple cheeseburger pizza baked with ground chuck, onions, tomatoes, bacon, mozzarella and cheddar cheeses. Finished with ketchup, mustard and chopped lettuce.

The "Haring" Chicken Wing 16.49 / 9.19

Start with caliente wing sauce, add crispy chicken, gorgonzola cheese and finish with mozzarella cheese. Not hot enough? Just add jalapenos* and ask for a fire extinguisher. *per topping charge applies

The "Miro" Teriyaki Steak 18.49 / 10.19

Sweet onions, green peppers, fresh mushrooms and steak smothered in mozzarella cheese and teriyaki sauce.

The "Klimt" Cordon Bleu 17.49 / 9.69

Made with creamy parmesan sauce, crispy fried chicken, ham, Swiss and mozzarella.


The "Gauguin" Fettucini & Meatball Pizza 16.49 / 9.19

Our original crust topped with a hearty marinara, fettucini and meatballs, all smothered in mozzarella and parmesan.

The "Cezanne" 17.49 / 9.69

Start with our original crust and parmesan sauce, add grilled chicken, garlic, mushrooms and mozzarella. Oh so tasty!

SIGNATURE PIZZAS

 **The "Picasso" Crab Cake** 19.49 / 10.99
Begin with garlic butter sauce and top with crab claw meat, red & green peppers, red onions and mozzarella. Finished with a dijon remoulade stroke.


The "Erte" 19.49 / 10.99
Begin with creamy pesto sauce, add shrimp, scallops, onions and tomatoes with mozzarella.

The "Whistler" BBQ Ranch 17.49 / 9.69
Start with ranch dressing, topped with sliced turkey, diced tomatoes, bacon, mozzarella and cheddar, then finished with a BBQ sauce drizzle.


The "Kandinsky" Stuffed Potato Pie 18.49 / 10.19
Start with mashed potatoes and garlic butter then top with crispy bacon, broccoli, bermuda onions, cheddar and mozzarella, with a side of sour cream.

The "Renoir" Chicken Bruschetta 17.49 / 9.69
Our original crust topped with mediterranean bruschetta, grilled chicken, mozzarella and feta then finished with a drizzle of balsamic reduction.

The "Raphael" Portabello: 8.39
Start with a grilled portabello mushroom as your crust. Add plum tomatoes and fresh basil, then top with pepperoni, yellow onions, italian sausage, mozzarella and parmesan cheese.
An Italian Low Carb Delight!

 **The Hawaiian "Botticelli"** 17.49 / 9.69
Baked ham, crispy bacon and fresh pineapple topped with mozzarella cheese. We recommend teriyaki sauce with this work of art.

The "Davinci" Masterpiece 19.49 / 10.99
Begin with our original crust and tomato sauce top it with pepperoni, ham, sausage, bacon, yellow onions, green peppers, black olives, mushrooms and mozzarella cheese.

 **The "Gorman" Taco** 17.49 / 9.69
Cornmeal crust and salsa sauce with seasoned ground chuck, fresh tomatoes and cheddar cheese. Finished with chopped lettuce and side of sour cream.

BEVERAGES

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GLUTEN FREE



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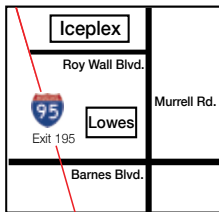
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CALZONES

Our Colossal Creative Calzones consist of your choice of three types of dough folded over the freshest toppings and slowly baked to perfection.

Spinach 8.19

Chopped spinach, ricotta, parmesan and mozzarella cheese. Served with marinara sauce.

NEW *Italian Meat Lovers* 10.69

Baked ham, Genoa salami, spicy pepperoni, italian sausage and bacon all smothered in ricotta and mozzarella cheese. Served with marinara sauce.

Chicken Caliente 9.69

Grilled chicken tossed in our caliente wing sauce topped with jalapenos and smothered in mozzarella and gorgonzola cheese. Served with caliente sauce.

Mexican 10.69

Made with cornmeal crust, grilled chicken, tomatoes, jalapenos, yellow onions and green peppers covered in mozzarella and cheddar cheese. Served with a side of salsa.

Vegetarian 9.69

Fresh mushrooms, tomatoes, yellow onions and green peppers layered with ricotta and mozzarella. Served with marinara sauce.

Mediterranean 10.69

Yellow onions, black olives, artichoke hearts, garlic and sun-dried tomatoes with feta and mozzarella. Served with marinara sauce.

NEW *Sausage & Peppers* 8.19

Mild Italian Sausage with yellow onions, red and green peppers, finished with mozzarella and ricotta cheese. Served with a side of marinara sauce. An italian classic!

BEVERAGES

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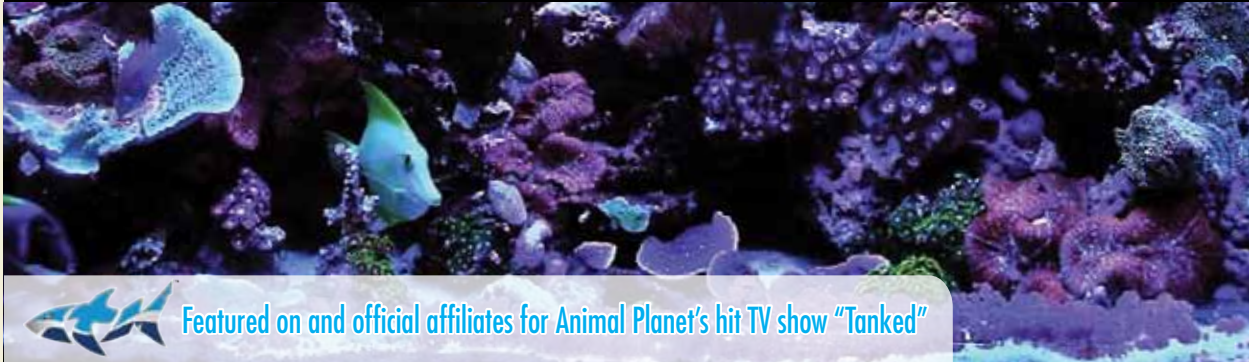
ENTREES

GLUTEN FREE

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All pasta entrees include house or caesar salad with two garlic knots
(Add mozzarella 1.99, chicken 2.99, shrimp 3.99)

PASTA

Classic Chicken Parmesan 14.49

Chicken breast fried golden brown, smothered with marinara and mozzarella cheese. Baked until golden brown and served over fettucini.

Fettucini Marinara & Meatballs 11.49

Served with our hearty Italian meatballs in a light marinara sauce.

Tortellini Primavera 15.49

Tri-color cheese filled tortellini served with sauteed sun-dried tomatoes, broccoli, roasted red peppers and artichoke hearts in a creamy parmesan sauce.

Classic Stuffed Shells 12.49

Tender pasta stuffed with ricotta cheese and baked with marinara and mozzarella cheese. Served over fresh baby spinach.

Penne A La Vodka 13.99

Prosciutto and yellow onion deglazed with Vodka in a light tomato cream sauce.

Penne Neopolitan 12.99

Tradition at its best; green peppers, yellow onion, hearty sausage, italian herbs and spices, nestled in penne pasta and marinara sauce.

Cheese Ravioli with Marinara 12.49

A classic combination of our three cheese ravioli smothered in marinara sauce and garnished with shredded parmesan cheese.

Pesto Chicken Fettucini 14.99

Fettucini pasta with grilled chicken tossed in a fire roasted creamy pesto sauce and finished with a drizzle of balsamic reduction.

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SIGNATURE ENTREES

Add a side house or caesar salad for 2.99

Chicken Gorgonzola Florentine 15.99

Tender chicken breast sauteed with sun-dried tomatoes, button mushrooms and baby spinach, finished in a gorgonzola cream sauce and served over fettucini.

Mona's Mussels 15.99

Farm Raised Blue mussels sauteed in white wine with onions and garlic, then tossed in a lemon beurre blanc sauce and served over angel hair pasta. *(Add a side of sauteed vegetables for 1.99)*

Citrus Seared Tuna 18.99

Ahi Tuna seasoned with citrus zest and seared to a perfect rare, accompanied with sauteed vegetables and our sweet citrus chili sauce. *(Add a side of sauteed vegetables for 1.99)*

Fresh Catch

Market Price

Ask your server about our currently featured option: prepared grilled, blackened, jerked or Asian five spice, served our seasonal risotto.

Vegetarian Eggplant Stack 13.99

Sliced breaded eggplant stacked and layered with a blend of three italian cheeses, baked and served on a bed of fresh baby spinach. Rich and Delicious!

NEW Frutti Di Mare 18.99

An amazing combination of seared scallops, sauteed shrimp and steamed mussels served over a rich tomato risotto.

GLUTEN FREE

Here at Pizza Gallery and Grill we train our team to be “on purpose” and follow the proper procedures when handling and preparing all gluten free items.

PIZZAS

“Hopper’s” Chicken Neapolitan 10.99

Our gluten free brown rice crust, with a light layer of tomato sauce, grilled chicken, green peppers, red peppers, garlic, yellow onion and mozzarella.

“Klee’s” Veggie Lover 10.99

Start with our gluten free brown rice crust, with a light layer of marinara sauce, topped with green peppers, yellow onion, black olives, and mushrooms all topped with mozzarella and feta.

“Madison” Gluten Free Portabello! 10.49

A portabello mushroom cap brushed with garlic butter and topped with real crab meat, green and red peppers, bermuda onions and mozzarella. Finished with a stroke of dijon remoulade!

APPETIZERS

Fresh Mozzarella and Tomato 9.99

Fresh Buffalo mozzarella in an Italian vinaigrette with roasted tomatoes and drizzled with a balsamic reduction over mesclum greens. Wow artistic and tasty!

Gallery Baked Wings 9.99

Our tender chicken wings baked until crispy and golden brown, then shaken in our signature southern rub. *(please allow 20 minutes cook time)*

ENTREES

“Leonardo’s” Tuscan Risotto 12.99

A creamy parmesan risotto, blackened chicken and sauteed tuscan vegetables. Served with a house salad.

The Paleo Plate 11.99

Blackened Chicken Breast seared to perfection topped with sautéed red onion and mushrooms, served with 6oz of freshly steamed broccoli.

BEVERAGES

APPETIZERS

SALADS

SANDWICHES

PIZZAS

CALZONES

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