

THE BALCONY

STARTERS

DAILY SOUP (CHEF'S CHOICE) 7

PARM & HONEY

CHICKEN FINGERS 16

CHICKEN TENDERS WITH A CRISPY COATING. CHILI & OREGANO DUSTED. TOPPED WITH PARMESAN. SERVED WITH A HONEY CHILI DIPPING SAUCE AND FRIES

GARLIC BREAD WITH CHEESE 12

FRESH BAKED PIZZA DOUGH. STUFFED WITH FIOR DI LATTE, MARBLE CHEESE, PARMESAN, ROASTED GARLIC, FRESH HERBS, EXTRA VIRGIN OLIVE OIL

FRESH TOMATO BRUSCHETTA 15

GARLIC RUBBED CIABATTA, CHERRY TOMATOES, GOAT CHEESE, EXTRA VIRGIN OLIVE OIL AND BALSAMIC DRIZZLE

LAMB SPELUCCI 28

LAMB SKEWERS (10) SERVED WITH SPICY ITALIAN RAPINI AND CANNELLINI BEANS

SHAREABLES

WINGS 19

1 POUND OF CRISPY FRIED WINGS WITH YOUR CHOICE OF BUFFALO, HOT, MEDIUM, MILD, HONEY GARLIC, BBQ, ITALIAN BOMBA, OR DRY SPICE RUB (CHILI, OREGANO, FENNEL SEED), SERVED WITH PECORINO CREMA DIP, CARROTS AND CUCUMBERS

NACHOS 23

MOZZARELLA & MARBLE CHEESE, SCALLIONS, JALAPEÑOS, BLACK OLIVES, CORN & BLACK BEANS, SALSA, LIME CREMA
ADD CHICKEN OR GROUND BEEF +7

TACOS 23

SOFT SHELL TACOS, CHOICE OF CHILI CHICKEN, GROUND BEEF OR TIGER SHRIMP, TOPPED WITH CABBAGE SLAW, TOMATO, CILANTRO, MARBLE CHEESE AND FINISHED WITH A LIME CREMA

HANDHELDS

ALL HANDHELDS ARE SERVED WITH FRIES OR HOUSE SALAD. **SUB +4 FOR SIDE CAESAR**

HERBED CHICKEN 22

GRILLED CHICKEN BREAST, FRESH MOZZARELLA, LEMON AIOLI, ARUGULA, TOMATO, PICKLED ONION, CIABATTA BUN

BURGER 22

ALL BEEF 7oz, GRILLED BRUSCHETTA TOMATOES, FRESH MOZZARELLA, BALSAMIC DRIZZLE, ARUGULA, BRIOCHE BUN

FISH FILET 22

BIRRA MORETTI BATTERED HADDOCK, LEMON MAYO, TOMATO, BLACK OLIVE & FENNEL SEED SALSA, ARUGULA, BRIOCHE BUN

ANTONIO 20

FRESH BAKED PIZZA DOUGH PANINO, PROSCIUTTO, FIOR DI LATTE, ARUGULA, TOMATO, BALSAMIC DRIZZLE

ARANCINI 13

RICE BALLS STUFFED WITH MOZZARELLA, TOPPED WITH ARUGULA AND SHAVED PARMESAN. SERVED WITH A TOMATO DIPPING SAUCE

CALAMARI FRITTI 19

SQUID, LIGHTLY FLOURED AND FRIED. SERVED WITH LEMON AIOLI DIP

ADD SHRIMP (5) +8

PARM FRIES 12

FRIES TOSSED WITH EXTRA VIRGIN OLIVE OIL, PARMESAN, FRESH HERBS, SERVED WITH LEMON AIOLI DIP

CHEF'S BOARD 25

SELECTION OF CURED MEATS AND CHEESES, OLIVES, HOUSE MADE PICKLED VEGETABLES AND CROSTINI

GREENS

+ GRILLED SHRIMP 8
+ CHICKEN 8

CAESAR 15

ROMAINE LETTUCE, CIABATTA GARLIC CROUTONS, PICKLED ONIONS, BACON, PARMESAN, HOUSE MADE CAESAR DRESSING

HOUSE 15

LEMON & WHITE BALSAMIC DRESSING, CUCUMBERS, CHERRY TOMATOES, SHAVED RADISH, GREEN APPLE

ARUGULA 17

ARUGULA, WALNUT, FIG, GOAT CHEESE, BALSAMIC VINEGAR DRESSING

CAPRESE 18

SLICED TOMATOES, FIOR DI LATTE, ARUGULA AND BASIL, PESTO DRESSING, BALSAMIC DRIZZLE

GRILLED VEG WRAP 20

SOFT FLOUR TORTILLA FILLED WITH A WHITE BEAN HUMMUS, GRILLED MARINATED EGGPLANT AND ZUCCHINI, PICKLED ONIONS AND ARUGULA

🌿 VEGETARIAN

FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, EGGS, WHEAT, PEANUTS & TREE NUTS. IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.

PIZZA

OUR PRIDE & JOY

—
INDULGE IN THE SYMPHONY
OF FLAVORS AS OUR
RESTAURANT'S HOUSE-MADE
PIZZAS REDEFINE CULINARY
DELIGHT, TRANSFORMING
EVERY SLICE INTO A
MASTERPIECE OF TASTE AND
TRADITION.

RED

MARGHERITA 19

TOMATO SAUCE, FIOR DI LATTE, GRANA PADANO, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

HOT HONEY 22

TOMATO SAUCE, FIOR DI LATTE, SPICY SOPPRESSATA, BLACK OLIVES, HOT PEPPER BOMBA, HONEY DRIZZLE

THE CLASSIC PEP 21

TOMATO SAUCE, MOZZARELLA, FIOR DI LATTE, PEPPERONI, EXTRA VIRGIN OLIVE OIL

MEAT LOVERS ALLA VODKA 24

VODKA ROSE SAUCE, MOZZARELLA, PANCETTA, ITALIAN SAUSAGE, BACON

THE ITALIAN 22

ITALIAN SAUCE, MOZZARELLA, CHERRY TOMATOES, ITALIAN SAUSAGE, PEPPERONCINI PEPPERS, CHILI OREGANO & FENNEL SHAKE, EXTRA VIRGIN OLIVE OIL

SUB GLUTEN FREE CRUST +5
(BAKED IN INDIVIDUAL PANS)

WHITE

MUSHROOM 23

EXTRA VIRGIN OLIVE OIL, GRANA PADANO, FONTINA CHEESE, OYSTER, CREMINI & ENOKI MUSHROOMS, PICKLED ONIONS, TRUFFLE OIL

CHILI CHICKEN 24

EXTRA VIRGIN OLIVE OIL, GRANA PADANO, FIOR DI LATTE, GOAT CHEESE, ROASTED PULLED CHILI CHICKEN, CARAMELIZED ONIONS

PROSCIUTTO & ARUGULA 22

EXTRA VIRGIN OLIVE OIL, GRANA PADANO, FIOR DI LATTE, BLISTERED CHERRY TOMATOES, PROSCIUTTO, ARUGULA, BALSAMIC DRIZZLE, PARMESAN SHAVINGS

POTATO 22

BECHAHEL SAUCE, SHAVED POTATO, BACON, ROASTED GARLIC, GORGONZOLA AND FINISHED WITH ROSEMARY OIL

PESTO CHICKEN 24

EXTRA VIRGIN OLIVE OIL, BASIL PESTO, GRILLED CHICKEN, ROASTED RED PEPPERS, GOAT CHEESE

PASTA

SPAGHETTI POMODORE 24

ITALIAN TOMATO SAUCE, FRESH BASIL, FIOR DI LATTE, PARMESAN CHEESE

GNOCCHI PESTO 26

PESTO, BLISTERED CHERRY TOMATOES, LEMON RICOTTA

LINGUINE & SHRIMP 29

PAN SEARED TIGER SHRIMP WITH SAMBUCA, ROASTED RED PEPPERS, CRISPY PANKO, PRESERVED LEMONS

LINGUINE MARE 34

ITALIAN TOMATO SAUCE, WHITE WINE, GARLIC, PAN SEARED TIGER SHRIMP, WHITE FISH, CALAMARI

FETTUCINE ALFREDO 27

HOUSEMADE ITALIAN BUTTER AND PARMESAN CHEESE SAUCE, CHOICE OF PAN SEARED TIGER SHRIMP OR GRILLED CHICKEN

RIGATONI ALLA VODKA 27

SWEET PANCETTA IN A VODKA TOMATO CREAM SAUCE

PAPPARDELLE BOLOGNESE 27

BEEF, VEAL & PORK ITALIAN TOMATO SAUCE, RED WINE, PARMESAN CHEESE

PLATES

FISH & CHIPS 24

BIRRA MORETTI BATTERED HADDOCK, FRIES, TARTAR SAUCE

EGGPLANT MILANESE 26

PANKO CRUSTED EGGPLANT, FIOR DI LATTE, ITALIAN TOMATOES, TOPPED WITH RICOTTA CHEESE, SERVED WITH CHEF'S POTATO AND SEASONAL VEGETABLES

CHICKEN MARSALA 29

GRILLED CHICKEN BREAST, BRANDY MUSHROOM CREAM SAUCE, SERVED WITH CHEF'S POTATO AND SEASONAL VEGETABLES

RACK OF LAMB 42

DIJON MARINATED RACK OF LAMB (4), SERVED VEGET?

GRILLI

ATLANT OLIVE / SERVED SEASONAL VEGETABLES

STEAKS

NY STRIP 10oz. 39

RIBEYE 12oz. 49

CHAR GRILLED AAA STEAK, TRUFFLE BUTTER, SERVED WITH CHEF'S POTATO AND SEASONAL VEGETABLES

SUB MASHED OR CHEF'S POTATO WITH

RESERVE A TABLE

🌿 VEGETARIAN

THE BALCONY

KIDS MENU (13 YRS & UNDER)

- THE CLASSIC PEP PIZZA 10
- THE MARGHERITA PIZZA 10
- PASTA WITH BUTTER SAUCE 10
- PASTA WITH TOMATO SAUCE 10
- GRILLED CHEESE WITH FRIES 10
- CHICKEN FINGERS WITH FRIES 10
- BURGER WITH FRIES 10

VEGETARIAN

THE BALCONY

DESSERT

- CHOCOLATE RASPBERRY GELATO TARTUFO 10
- TIRAMISU 13
ITALIAN COFFEE CAKE LAYERED WITH LADYFINGER COOKIES, ESPRESSO, MASCARPONE AND COCOA POWDER
- BUTTER TOFFEE BREAD PUDDING 13
MOIST BROWN SUGAR CAKE DOUSED WITH A RICH BUTTER TOFFEE SAUCE, TOPPED WITH VANILLA ICE CREAM, CARAMEL SAUCE AND CANDIED PECANS
- CREME BRULEE 12
RICH CUSTARD BASE TOPPED WITH A LAYER OF CARAMELIZED SUGAR
- CHEESECAKE 13
RASPBERRY DRIZZLE
- NUTELLA PIZZA 19
NUTELLA BASE, MARSHMALLOW, POWDER SUGAR
- STRAWBERRY CHEESECAKE PIZZA 19
CHEESECAKE BASE, STRAWBERRY, RASPBERRY DRIZZLE, GRAHAM CRACKER CRUMBLE

RESERVE A TABLE