

# LUNCH ON THE FLY

## STARTERS

- TOMATO-MOZZARELLA BRUSCHETTA 9  
FRIED CALAMARI 13  
SPINACH & ARTICHOKE DIP 13  
HUMMUS & AVOCADO PLATTER 13  
STUFFED MUSHROOMS 9  
TENDERLOIN SLIDERS 15  
JUMBO LUMP CRAB CAKE 15  
FRIED MOZZARELLA BALLS 9

## PIZZA & FLATBREADS

*All selections crafted on our hand stretched dough made with imported Italian ingredients and baked in our wood-burning pizza oven*

- MARGHERITA PIZZA 13  
PEPPERONI PIZZA 13  
SAUSAGE & PEPPERS PIZZA 13  
BARBEQUE CHICKEN PIZZA 14  
ITALIAN BEEF PIZZA 15  
PROSCIUTTO FIG FLATBREAD 14  
SHRIMP, SPINACH, TOMATO FLATBREAD 15  
GRILLED VEGETABLE FLATBREAD 13  
CHICKEN & AVOCADO CLUB FLATBREAD 15  
YELLOWFIN TUNA FLATBREAD 15

*substitute gluten free pizza crust for an additional \$2*

## SOUP CALENDAR

CUP 4 BOWL 6

EVERYDAY chicken dumpling  
creamy tomato basil

MONDAY chicken corn chowder

TUESDAY stuffed pepper

WEDNESDAY chicken tortilla

THURSDAY italian wedding

FRIDAY& lobster bisque

SATURDAY

## SALADS

*Add grilled chicken 4, shrimp 5, salmon 6, steak 7*

- MARKET organic mixed greens, cucumber, carrot, tomato, garden herbs *small 6 large 11*  
CAESAR romaine hearts, radicchio, classic dressing, warm polenta crouton *small 6 large 12*  
CHOP tomato, gorgonzola, olive, mozzarella, red onion, noodle, white balsamic vinaigrette 13  
PEAR bibb lettuce, arugula, gorgonzola, balsamic, candied pine nut, roasted pear vinaigrette 13  
AHI TUNA seared tuna, organic mixed greens, sesame crostini, red wine vinaigrette 15  
COBB roasted turkey, avocado, egg, bacon, gorgonzola, grape tomato, vinaigrette 14

## COMBO PLATES

- MARGHERITA FLATBREAD & CAESAR SALAD classic combination 11  
BOTTOMLESS SOUP & CHOP SALAD choice of soup and signature salad 10  
CHICKEN SALAD SANDWICH & SOUP whole wheat bun, grape, curry aioli, bibb lettuce 10  
ROASTED TURKEY WRAP & SALAD cucumber, red apple, cranberry sauce, spinach tortilla 12  
ITALIAN GRINDER & SOUP spicy capicola, salami, mortadella, provolone, giardiniera 12

## SANDWICHES

- CHEESEBURGER american grass-fed beef, cheddar, lettuce, tomato, shallot mayo, pickle 13  
GRILLED CHICKEN CLUB bacon, avocado, provolone, shallot mayonnaise, tomato 13  
SPICY CRISPY CHICKEN mozzarella, calabrese sauce, lettuce, tomato, onion - *available grilled* 13  
VEGGIE BURGER our signature recipe, tomato, red onion, calabrese, avocado, goat cheese 14  
PROSCIUTTO CAPRESE tomato, fresh mozzarella, basil, arugula, pasta salad, grapes 13  
OPEN-FACE GRILLED SALMON vegetable mascarpone spread, cucumber-lemon yogurt 14  
FAMOUS PRIME RIB DIP pretzel roll, provolone cheese, horseradish cream, au jus 16

## HOUSEMADE PASTAS

- CAPELLINI POMODORO organic grape tomato, fresh mozzarella, mint, basil 13  
SPAGHETTI & MEATBALLS san marzano tomato marinara 14 *meat sauce 16*  
LOADED MAC & CHEESE truffle, sharp cheddar, bacon, scallion, breadcrumb 11  
SHELL PASTA & CHICKEN whole grain pasta, sauteed vegetables, tomato-herb broth 15  
CHICKEN & GOAT CHEESE fusilli pasta, rosemary cream sauce, fresh cracked pepper 16  
BAKED LASAGNA layers of fresh pasta, meat ragu, ricotta, mozzarella, parmesan 16

## CHEF SPECIALTIES

- CHICKEN PARMESAN all natural cage free chicken, housemade pasta, mozzarella, marinara 20  
MAPLE GLAZED SALMON organic quinoa, cucumber, avocado, tomato, mint, red pepper 24  
CHICKEN MARSALA all natural cage free chicken, wild mushroom, risotto, baby spinach 20  
BABY BACK RIBS balsamic barbeque sauce, mac & cheese, coleslaw *half rack 16 full rack 24*  
ITALIAN "JAMBALAYA" RISOTTO spicy chicken, grilled shrimp, sausage, roasted pepper 21

- INTELLIGENTSIA COFFEE 3  
ESPRESSO, CAPPUCCINO, LATTE 4  
GHIRADELLI MOCHA LATTE 5  
NIELSEN-MASSEY VANILLA LATTE 5

## COFFEE & DESSERTS

- CHOCOLATE S'MORES 7  
CHOCOLATE PROFITEROLES 7  
HOUSEMADE GELATO/SORBET 6

- CARAMELIZED CHEESECAKE 7  
APPLE PEAR BREAD PUDDING 7  
FRANGELICO CHOCOLATE CAKE 7  
FLIGHT OF ABOVE DESSERTS 13

PINSTripES

BISTRO BOWLING BOCCE



CHANGE YOUR FRAME OF MIND

*Enjoy our scratch kitchen lunch menu inspired by seasonal and locally sourced ingredients. Gluten free menu available upon request.*

# DINNER MENU

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CHICKEN & GOAT CHEESE fusilli pasta, rosemary cream sauce, fresh cracked pepper 16  
BAKED LASAGNA layers of fresh pasta, meat ragu, ricotta, mozzarella, parmesan 16  
GNOCCHI & AHI TUNA garlic, cilantro, lime, olive oil, arugula, calabrese vinaigrette 21  
SEAFOOD TAGLIATELLE jumbo lump crab, calamari, grilled shrimp, saffron broth 20

## CHEF SPECIALTIES

FILET MIGNON TRIO gorgonzola, parmesan, peppercorn, garlic mashed potato, asparagus 29  
BABY BACK RIBS balsamic barbeque sauce, mac & cheese, coleslaw *half rack* 16 *full rack* 24  
BONELESS SHORT RIB grass-fed beef, garlic mashed potato, roasted vegetable, bordelaise 25  
CHICKEN MARSALA all natural cage free chicken, wild mushroom, risotto, baby spinach 20  
ITALIAN "JAMBALAYA" RISOTTO spicy chicken, grilled shrimp, sausage, roasted pepper 21  
CHICKEN PARMESAN all natural cage free chicken, housemade pasta, mozzarella, marinara 20  
PINENUT CRUSTED CHILEAN SEA BASS saffron risotto, lemon caper sauce, baby spinach 29  
MAPLE GLAZED SALMON organic quinoa, cucumber, avocado, tomato, mint, red pepper 24

INTELLIGENTSIA COFFEE 3  
ESPRESSO, CAPPUCCINO, LATTE 4  
GHIRADELLI MOCHA LATTE 5  
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## WINE SELECTIONS

### CHARDONNAY

William Hill, Central Coast 8/32  
Chamisal, Central Coast 9/36  
Hess Collection, Napa Valley 12/48  
Hendry, Barrel Fermented, Napa Valley 49  
Cakebread, Napa Valley 64

### PINOT NOIR

Stemmari, Sicily, Italy 8/32  
Au Bon Climat, Santa Barbara 11/44  
Belle Glos, Meiomi, California 11/44  
Benton-Lane, Oregon 48  
Gundlach Bundschu, Sonoma 56

### MERLOT

Folonari, Veneto, Italy 8/32  
Tangle Oaks, Napa Valley 9/36  
Parcel 41, Napa Valley 38  
Raymond Reserve, Napa Valley 49

### CABERNET SAUVIGNON

Backhouse, California 8/32  
Joel Gott, 815 Blend, California 10/40  
Louis Martini, Napa Valley 12/48  
Twenty Bench, Napa Valley 49  
Obsidian Ridge, Lake County 50  
Terra Valentine, Napa Valley 58  
Regusci, Napa Valley 66  
Stags Leap, Artemis, Napa Valley 78  
Faust, Napa Valley 79  
Nickel & Nickel, Napa Valley 99

### WHITE

Rocca, Pinot Grigio, Veneto, Italy 8/32  
Esperto, Pinot Grigio, Venezia Giulia, Italy 9/36  
Fess Parker, Riesling, Santa Barbara 9/36  
Acrobat, Rose, Oregon 9/36  
Honig, Sauvignon Blanc, Napa Valley 10/40  
Inama, Soave Classico, Veneto, Italy 42  
Sokol Blosser, Evolution, Oregon 10/40  
Pine Ridge, Chenin Blanc + Viognier, Clarksburg 9/36  
Caymus, Conundrum, California 46  
LaMarca, Prosecco, Veneto, Italy 8/32  
Saracco, Moscato d'Asti, Piedmont, Italy 10/40

### RED

Charles Smith, Boom Boom, Syrah, Washington 9/36  
Cline Cellars, Zinfandel, Lodi 8/32  
Edmeades, Zinfandel, Mendocino 46  
Milbrandt, Malbec, Columbia Valley 12/48  
Cecchi, Chianti, Tuscany, Italy 8/32  
Mara, Baby Amarone, Veneto, Italy 48  
Badiola, Super Tuscan, Tuscany, Italy 10/40  
Rubissow, Lola Kay, Napa Blend, Napa Valley 11/44  
Flowers Perennial, Delicate Blend, Sonoma Coast 50  
Girard, Petite Sirah, Napa Valley 50  
Chappellet, Mountain Cuvée, Napa Valley 56  
Michael David, Inkblot, Petit Verdot, Lodi 64  
Orin Swift, The Prisoner, Napa Valley 67  
Miner, Oracle, Napa Valley 98  
Quintessa, Napa Valley 139

## BEER SELECTIONS

### DRAFTS

Krankshaft, Kölsch - Metropolitan, Chicago IL 6  
Eliot Ness, Vienna Lager - Great Lakes, Cleveland OH 6  
Matilda, Belgian Ale - Goose Island, Chicago IL 7  
Cane & Ebel, Red Rye - Two Brothers, Warrenville IL 6  
Butterfly Flash Mob, Belgian IPA - Solemn Oath, Naperville IL 6  
The Poet, Oatmeal Stout - New Holland, Holland MI 6

### GRANDS

750 ml Maredsous, Belgian Blonde - Duvel Moortgat, Belgium 18  
750 ml La Trappe, Tripel - De Koningshoeven, Netherlands 18  
750 ml Chimay Blue, Strong Ale - Chimay, Belgium 18  
750 ml Abt 12, Quadrupel - St. Bernardus, Belgium 18

### DOMESTIC BOTTLES

Sofie, Saison - Goose Island, Chicago IL 6  
Loch Down, Scotch Ale - Arcadia, Battle Creek MI 6  
Two Hearted, IPA - Bells, Kalamazoo MI 6  
Scurry, Dark Honey Ale - Off Color Brewing, Chicago IL 6  
Mudpuppy, Porter - Central Waters, Amherst WI 6  
Miller Lite, Light Lager - Miller, Milwaukee WI 5

### IMPORT BOTTLES

Amstel Light, Light Lager - Amstel Brouwerij, Netherlands 5  
Pacífico Clara, Pilsner - Pacífico, Mexico 5  
Stella, Lager - Stella Artois, Belgium 6  
Guinness, Stout - Guinness Ltd., Ireland 6

## HANDCRAFTED COCKTAILS

OLD FASHIONED - bulleit rye whiskey, italian cherry, orange slices, maple syrup, bitters, orange garnish 11  
WHISKEY SOUR - buffalo trace bourbon, orange marmalade, simple syrup, sour mix, splash of craft beer 11  
GINTILLY FIZZ - hendricks gin, elderflower, hum botanical spirits, honey, white grape juice, blueberries 11  
PUCCINI - stoli peachik, mango juice, citrus sour mix, sparkling wine, served over ice, lemon & orange twist 11  
MARGARITA ITALIANO - patron silver tequila, limoncello, sour mix, splash of pomegranate, lime garnish 11  
LIMONCELLO MARTINI - housemade limoncello, grand marnier, fresh lemon, citrus sour mix, lemon twist 11  
RED APPLETTINI - stoli, organic apple sauce, mathilde raspberry, apfelkorn apple liqueur, red apple garnish 11  
CHOCOLATE MARTINI - stoli vanil, dorda double chocolate liqueur, american cream, italian cherry garnish 11  
RUBY & GINGER - sandeman reserve port wine, reed's premium ginger ale, served over ice, lime twist 11