

PANINI GRILL

TRATTORIA ~ WOOD-FIRED PIZZERIA

APPETIZERS

- NACHOS ITALIANO** 17
Crispy chips with melted mozzarella, ground sausage, bruschetta, pepperoncini, black olives, roasted peppers and Asiago cream sauce
- BAKED CLAMS (8)** 13
- BURRATA CAPRESE** 17
Fresh imported burrata, paired with plum tomatoes, roasted red peppers and arugula. Topped with EVOO and balsamic glaze.
- COLD ANTIPASTO** 20
Prosciutto di parma, soppressata, salami, provolone, roasted peppers, fresh mozzarella and Kalamata olives
- HOT ANTIPASTO** 26
Eggplant Rollatini, baked clams, stuffed mushrooms, grilled shrimp and crispy calamari
- MOZZARELLA EN CARROZZA** 10
Served with capers with a fresh plum tomato basil sauce
- PANINI HOMEMADE CRAB CAKES (2)** 17
Baked and drizzled with chipotle sauce
- ARANCINI DI RISO** 10
Sicilian rice balls with peas and ground beef in your choice of vodka or marinara sauce
(Add 1.00 for ricotta cheese)
- CARCIOFI FRANCESE** 11
Battered artichoke hearts sautéed in a lemon and white wine sauce.
- CALAMARI FRITTI** 15
Crispy calamari with side of marinara sauce
- GRILLED OCTOPUS** 19
Marinated in a lemon garlic zest and served over baby arugula and cherry tomatoes.
- BUFFALO WINGS (8)** 10
Spicy sauce and served with bleu cheese dipping sauce
- CALAMARI CONCERTO** 16
Pan-fried tender calamari tossed with fresh garlic, sweet butter and sliced hot cherry peppers. Flavored with a lemon vinaigrette.
- LA TORRE** 16
A tower of breaded eggplant, fresh mozzarella & plum tomatoes. Topped with fresh basil and balsamic glaze.

SALADS

- CAPRI** 11
Tomatoes, red onions, mozzarella and roasted red peppers with a basil vinaigrette dressing
- SORRENTO** 12
Mixed field greens, slices of fresh pear, caramelized pecans, dried cranberries, drizzled with pear infused vinegar and extra virgin olive oil
- POSITANO** 12
Arugula, tomatoes, roasted peppers, red onions, Asiago cheese and fresh mozzarella with balsamic vinaigrette
- INSALATA DI CASA (HOUSE SALAD)** 10
Lettuce, tomatoes, red onions, roasted peppers and olives with balsamic vinaigrette
- MILANO** 12
Mixed field greens, cherry tomatoes, caramelized walnuts topped with warm goat cheese medallions with raspberry walnut vinaigrette
- MAMMA'S SALAD** 12
Mixed field greens, roasted almonds, grilled pear and goat cheese in a fig balsamic dressing
- ROMANO** 11
Romaine lettuce, topped with croûtons, fresh parmesan cheese and Caesar dressing
- ASIAN** 12
Romaine lettuce, sliced almonds, sesame seeds, carrots and crispy wonton with Asian dressing
- TUSCANY** 12
Mixed field greens, goat cheese, tomatoes, walnuts and balsamic vinaigrette dressing
- PANINI GRILL SALAD** 13
Spinach salad served with cantaloupe, honeydew melon, oranges and candy pecans tossed in lemon honey dressing
- GRILLED OR CRISPY CALAMARI** 15
Romaine lettuce and grilled or crispy calamari, tossed in a honey balsamic vinaigrette dressing
- Add to any salad:
Grilled or Crispy Chicken Cutlet - 4 • **Tuna** - 6
Steak - 9 • **Grilled Shrimp (5)** - 8 • **Grilled Salmon** - 9
Avocado - 3 • **Grilled or Crispy Calamari** - 6
Extra Dressing - 75¢

PASTA

Your choice of: Penne, Rigatoni, Spaghetti, Linguini or Capellini
Whole Wheat Penne add - 2.00 • Gluten Free Penne add - 3.00

- RUSTICA** 17
Chicken, artichoke hearts, roasted red peppers and sun-dried tomatoes in a white wine sauce
- DE VONGOLE** 19
Clams with your choice of a garlic white wine sauce or marinara sauce
- BOLOGNESE** 16
A robust meat sauce
- PRIMAVERA** 16
Mushrooms, asparagus, tomatoes, peas and broccoli in your choice of a delicate white wine sauce, marinara sauce or cream sauce
- GNOCCHI AL PESTO** 17
Fresh potato pasta combined with walnuts, extra virgin olive oil, fresh basil in a pesto cream sauce
- RIGATONI DI BROCCOLI RABE** 18
Broccoli rabe sautéed with sausage in garlic and oil or marinara sauce
- ALLA VODKA** 14
A light pink vodka cream sauce
Add pan seared shrimp - 19 or
Crispy or grilled chicken - 17
- CHEESE FILLED RAVIOLI (6)** 13
Raviolis in a hearty tomato or vodka sauce
- ALLA DEMONTE** 21
Shrimp, arugula and fresh plum tomatoes blended in a white wine sauce
- SACCHETTINI PASTA** 22
Panini Grill signature pasta purses filled with four cheese and pear in a lobster cream pink sauce
- CAVATELLI PIETRO** 19
Sausage ragu, sautéed onions and sundried tomatoes in a brandy cream sauce
- PACCEHERI BURRATINI** 22
Tossed in fresh plum tomato sauce topped with fresh burrata
- CALAMARI LIVORNESE** 20
Over pappadelle pasta, fresh chopped tomatoes, kalamata olives, capers and garlic white wine sauce
- FETTUCINI CARBORNARA** 18
Pancetta, green peas and onions in a creamy alfredo sauce

ENTRÉES

Choice of: Vegetable with Potato or Pasta with Marinara Sauce • Add - 3.00 for any other sauce
Add any specialty cut pasta - 2.00
Add any half-salad (excludes Calamari Salad) - 5.50

- SALMON** 26
Served either grilled, oreganata or putanesca
- POLLO CACCIATORE** 23
Pan seared chicken pieces sautéed with sausage, peppers, onions and potatoes in rosemary infused marinara sauce
- POLLO ALLA MACRI** 23
Chicken rollatini stuffed with mozzarella and asparagus, in a mustard cream sauce
- POLLO DANIEL** 25
Pan seared chicken breast topped with portobello mushroom, jumbo shrimp, sundried tomatoes and asparagus in a brandy cream sauce
- GAMBERONI** 26
Scampi or Oreganata
Jumbo shrimp in either scampi garlic white wine sauce or oreganata style topped with toasted bread crumbs in a white sauce
- MELANZANE PARMIGIANA** 19
Traditional eggplant parmigiana with fresh mozzarella
- POLLO OR VEAL - ROLLATINI**
Pollo 23 Veal 26
Chicken or Veal stuffed with prosciutto, roasted peppers and mozzarella in a mushroom marsala wine sauce
- POLLO OR VEAL FRANCESE, MARSALA OR PARMIGIANA**
Pollo 20 Veal 23
- GRILLED CENTER CUT PORK CHOP** 28
Topped with sautéed spicy cherry peppers and onions served over broccoli rabe in a brown sauce. Does not include, choice of: Vegetable with Potato or Pasta with Marinara Sauce
- PESCE FRA DIAVOLO** 29
Filet of Sole, lobster meat, clams, mussels, shrimp and calamari served in a spicy marinara sauce
- POLLO CREMOSI** 25
Pan-seared and topped with Prosciutto di Parma, spinach and mozzarella. Flavored with a mushroom cream sauce over risotto
- ZUPPA DE COZZE** 21
Farmed raised mussels and roasted garlic in a white wine or red sauce
- FILET DE SOLE FRANCESE (White Fish)** 27
Filet of Sole served in a lemon butter sauce
- SMOKED PORK CHOP** 28
Breaded center cut pork chop topped with bruschetta and smoked mozzarella drizzled with a white cream sauce

SOUPS

PASTA FAGIOLI OR SOUP OF THE DAY 8

SIDE DISHES

- GARLIC BREAD** 4
Add melted mozzarella - 1.00 extra
- BROCCOLI RABE** 9
- MIXED VEGETABLES** 7
- SWEET POTATO FRIES** 6
- THICK-CUT ONION RINGS** 6
- FRENCH FRIES** 5
Add cheese - 1.00 extra
- MEATBALLS OR SAUSAGE** 9
- MOZZARELLA STICKS (6)** 7
- CHICKEN TENDERS (5)** 7

ON AND OFF PREMISE CATERING AVAILABLE

SPECIALTY PANINIS

Add any half salad to any sandwich - 4.00 (excludes Calamari Salad) • Can be served as a Panini, Focaccia, Sandwich, Hero or Wrap
Choice of: Sliced White Brick Oven Bread - Whole Wheat Brick Oven Bread - Homemade Focaccia - Plain Wrap - Whole Wheat Wrap

- TURKEY BRUSHETTA (\$2)** 12
Asiago cheese, bruschetta and arugula
- AMERICANO (\$3)** 15
Crispy chicken, mozzarella sticks, bacon, American cheese and vodka sauce
- ROSARIO PROTEIN (\$4)** 14
Grilled chicken, white beans, avocado, broccoli rabe, Swiss cheese and chipotle mayo
- GRILLED PORTOBELLO MUSHROOM (\$5)** 12
Fresh mozzarella cheese and sun-dried tomatoes
- GRILLED OR CRISPY CHICKEN (\$9)** 12
Roasted peppers and fresh mozzarella
- GRILLED OR CRISPY EGGPLANT (\$11)** 12
Broccoli rabe and ricotta cheese
- CHICKEN FRANCESE (\$12)** 14
Lemon butter sauce and fresh mozzarella

- GRILLED OR CRISPY CHICKEN CHIPOTLE (\$13)** 14
Bacon, avocado lettuce tomato and Swiss cheese
- PETE'S PANINI (\$14)** 15
Grilled or crispy chicken topped with burrata, sundried tomatoes, arugula and pesto mayo
- SALVATORE (\$15)** 15
Spicy grilled sausage, roasted fresh tomatoes marinated in olive oil and fresh mozzarella
- GRILLED OR CRISPY CHICKEN (\$16)** 13
Broccoli rabe and fresh mozzarella
- GRILLED OR CRISPY CHICKEN (\$17)** 13
Fresh mozzarella, bruschetta and arugula
- BUFFALO CHICKEN (\$18)** 13
Crispy or grilled chicken tossed in our signature buffalo sauce, lettuce, tomato fresh mozzarella & blue cheese dressing.

- GRILLED OR CRISPY CHICKEN (\$20)** 13
Pesto and goat cheese
- GRILLED OR CRISPY CHICKEN CAESAR (\$23)** 12
Romaine lettuce shaved parmesan and our signature Caesar dressing
- GRILLED OR CRISPY EGGPLANT (\$25)** 12
Fresh mozzarella & roasted peppers
- EGGPLANT PARMIGIANA (\$26)** 11
- CHICKEN CUTLET PARMIGIANA (\$27)** 11
- PROSCIUTTO DI PARMA (\$30)** 13
Fresh mozzarella & roasted peppers
- SAUSAGE & BROCCOLI RABE (\$32)** 13
- MEATBALL PARMIGIANA (\$34)** 11
- PHILLY CHEESESTEAK (\$35)** 12
Provolone cheese and caramelized onions

Extra Panini toppings add - 1.00 each • Add extra chicken, cold-cut meat or veggie to panini - 2.00 • Add extra steak or shrimp - 4.00
Make any panini gluten free add - 3.00 • Add avocado - 3.00 • Side of our Famous Homemade Balsamic Vinaigrette - 75¢

WOOD FIRED PIZZA

PLAIN CHEESE: **SMALL 12" (6 SLICES)** - 9 • **LARGE 16" (8 SLICES)** - 14
GRANDMA THIN CRUST SICILIAN (12 SLICES) - 19

SOTTOSOPRA - (UPSIDE DOWN) - thick crust Sicilian with layers of mozzarella topped with our signature sauce, grated grana padana, fresh basil and EVOO - 22

Toppings: Sausage • Pepperoni • Portobello Mushrooms • Sliced Mushrooms • Black Olives • Fresh Garlic • Meatballs • Anchovies • Grilled or Crispy Eggplant • Zucchini • Roasted Peppers • Caramelized Onions • Broccoli Rabe • Sun-dried Tomatoes • Broccoli • Artichoke Hearts
Each Half Topping - 3 Each Whole Topping - 5

Crispy or Grilled Chicken Topping - Each Half Topping - 4 Each Whole Topping - 6

WHOLE WHEAT 12" CHEESE PIZZA - 11 • **GLUTEN FREE 12" PERSONAL PIZZA** - 13
TRADITIONAL CALZONE (BAKED OR FRIED) - 7

WOOD FIRED SPECIALTY PIZZAS

MADE WITH FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL & FRESH BASIL

	SMALL 12" (6 SLICES)	LARGE 16" (8 SLICES)		SMALL 12" (6 SLICES)	LARGE 16" (8 SLICES)
FREEHOLD MARGHERITA <i>Fresh tomato sauce and basil</i>	15	21	BELMAR <i>Crispy calamari and crispy eggplant over spicy marinara sauce</i>	18	29
COLTS NECK <i>Meat lovers delight with sausage, meatballs, pepperoni and bacon</i>	16	27	LONG BRANCH <i>White pizza with clams and a touch of fresh garlic</i>	18	29
MARLBORO <i>Grilled or crispy eggplant, roasted peppers, mushrooms and caramelized onions</i>	16	27	RED BANK (White) <i>Sautéed portobello mushrooms and bruschetta</i>	16	27
MONROE (White) <i>Thinly roasted potatoes, onions, garlic & olive oil</i>	16	27	MATAWAN (Lasagna) <i>Sausage, fresh mozzarella, ricotta and meat sauce</i>	16	27
HOLMDEL <i>Sun-dried tomatoes, fresh mushrooms and artichoke hearts</i>	16	27	TOMS RIVER (White) <i>Ricotta cheese, pesto and mozzarella cheese</i>	16	27
HOWELL <i>A light vodka sauce</i>	16	27	JACKSON (White) <i>Chicken or sausage with ricotta cheese and broccoli rabe</i>	16	27
OLD BRIDGE (White) <i>Bruschetta, fresh basil and fresh garlic</i>	16	27	MILLSTONE (Chicken Francese) <i>Chicken, garlic and lemon</i>	16	27
MANALAPAN <i>Crispy or grilled chicken breast, roasted peppers, fresh mozzarella and prosciutto</i>	16	27	MIDDLETOWN <i>Sausage, black olives and fresh mushrooms</i>	16	27

WOOD-FIRED CLASSICO PIZZETTE

	SMALL 12" (6 SLICES)	LARGE 16" (8 SLICES)		SMALL 12" (6 SLICES)	LARGE 16" (8 SLICES)
QUATTRO STAGIONE <i>Fair di latte, prosciutto cotto, mushrooms, olives and artichokes</i>	17	28	QUATTRO FORMAGGIO <i>Ricotta, fresh mozzarella, provolone and asiago drizzled with extra virgin olive oil (no sauce)</i>	17	28
LA CALABRESE <i>Fair di latte, spicy soppressata and olives</i>	17	28	MARE È MISTO <i>Calamari, shrimp and mussels in fra diavolo red sauce</i>	20	30

We appreciate your patience as we freshly prepare each delicious meal specifically for you. • A 20% gratuity will be added to parties of 8 or more.
All major credit cards accepted with added applicable fee.

Please note not all ingredients are listed in the menu description. If you have a food allergy please advise your server

PANINI GRILL BURGER

BUILD YOUR OWN BURGER - 15

10oz. handmade and charcoal grilled on a Brioche Bun and cooked to order (Allow extra time).

Served with Lettuce, Tomato and French Fries

*Add any topping - 1.50 each
Add Cheese - 1.50 each • Avocado - 3.00*

Toppings: Caramelized Onions • Mushrooms • Bacon • Bruschetta • Roasted Peppers • Red Onion • Portobello Mushroom

Cheese: Mozzarella • Provolone • Asiago • Goat • American • Swiss • Fontina

CRAB CAKE BURGER - 18

Topped with avocado, arugula and chipotle mayo.

Served with French Fries

KIDS MENU

PASTA WITH BUTTER SAUCE	5
PASTA WITH MEATBALLS	7
PASTA WITH TOMATO SAUCE	5
CHICKEN FINGERS AND FRIES	6

CUCINA APERTA

Please ask about our Cucina Aperta Menu (Open Kitchen) available for 4 people or more.

\$55 per person

An open kitchen menu where we serve our most popular dishes family style.

Over 10 selections of food served. Includes coffee, tea and house dessert.