

INDOOR AND OUTDOOR
DINING IS NOW
AVAILABLE!

JW'S

PATIO & INDOOR MENU

FOR RESERVATIONS
CALL/TEXT STEPHANIE
857-294-9559

APPETIZERS

EGGPLANT NAPOLI / \$10

FRIED EGGPLANT ROUNDS, RICOTTA, PROVOLONE,
MARINARA IN A BASIL CREAM SAUCE

ARANCINI FORMAGIO / \$9

STUFFED WITH MOZZARELLA, ASIAGO
AND SUNDRIED TOMATO (3 PER ORDER)

CALAMARI FRITTO / \$11

CRISPY CALAMARI AND BANANA PEPPERS
SERVED WITH A SPICY MARINARA SAUCE

HEIRLOOM TOMATO AND BURRATA MOZZARELLA / \$14

NATIVE TOMATO, BURRATA CHEESE, FRESH
BASIL AND BALSAMIC GLAZE

STEPHANIE'S EMPANADAS / \$10

SERVED WITH SALSA VERDE

SALADS

HOUSE GREEN SALAD / \$8

MIXED GREENS, GRAPE TOMATOES,
CUCUMBERS, RED ONION WITH A
CHOICE OF DRESSING

CLASSIC CAESAR / \$9

ROMAINE HEARTS, SHAVED PARMESAN, HOMEMADE
DRESSING, WHITE ANCHOVIES AND CROUTONS

BEET SALAD / \$12

ROASTED BEETS, GOAT CHEESE, RED
ONION, TOASTED PUMPKIN SEEDS SERVED
WITH BALSAMIC HONEY DRESSING

WEDGE SALAD / \$10

ICEBERG LETTUCE, AVOCADO, PICKLED ONIONS,
BACON AND GORGOZOLA DRESSING

SALAD ADD ONS:

CHICKEN / \$5 - SHRIMP / \$6 - STEAK TIPS / \$8

ENTREES

HOUSE PRIME BURGER / \$11

8 OZ ANGUS BEEF PATTY, LETTUCE FRESH
TOMATO, SLICED ONION ON A BRIOCHE ROLL

AVOCADO BURGER / \$14

8 OZ ANGUS BEEF PATTY, LETTUCE, PEPPER JACK CHEESE,
AVOCADO, APPLEWOOD BACON AND SALSA VERDE

FARMHOUSE BURGER / \$15

8OZ ANGUS BEEF PATTY, BACON, CARAMELIZED
ONIONS, FRIED EGG AND CHEDDAR CHEESE

PORK TIPS / \$16

TENDERLOIN MARINATED WITH SWEET SOY,
GINGER HOT PEPPER AND FRIED SCALLIONS

STEAK TIPS / \$20

MARINATED SIRLOIN TIPS SERVED WITH A
CHOICE OF FRIES, RICE OR HOUSE SALAD

CHICKEN VALDOSTANA / \$20

CUTLET, SEASONED SPINACH, ROASTED PEPPERS
AND MOZZARELLA IN A WINE SAUCE WITH FUSILLI

CHICKEN MARSALA / \$17

SAUTÉED CHICKEN, WHITE MUSHROOMS, SMOKED
HAM AND CARAMELIZED ONIONS

CHICKEN NAPOLI / \$17

CHICKEN CUTLET, ROASTED PEPPERS, PROSCIUTTO AND
MOZZARELLA SERVED IN A WINE SAUCE OVER FUSILLI

PORK CHOPS ITALIANO / \$20

DOUBLE PORK CHOPS AND VINEGAR PEPPERS SERVED
WITH BROCCOLI RABE AND ROASTED POTATOES

HADDOCK FLORENTINE / \$20

FRESH HADDOCK TOPPED WITH SPINACH MORNAY,
CRAB AND TOASTED CRUMBS

SEAFOOD SCAMPI LINGUINE / \$22

SCALLOPS, SHRIMP, CLAMS, AND CALAMARI SERVED
WITH A FRESH TOMATO SAUCE

BLACKENED SALMON / \$18

SERVED WITH SPINACH TOMATO RISOTTO

SHRIMP GRAND MARNIER / \$21

BATTERED SHRIMP, SEASONED SPINACH AND
SHITAKE RISOTTO IN AN ORANGE SAUCE

PASTA PRIMAVERA / \$14

FRESH FUSILLI SERVED WITH ASSORTED ROASTED
FRESH FARM VEGETABLES SERVED IN A GARLIC CREAM
SAUCE

CLOSED ON MON & TUES

OPEN FROM 12PM-9PM WED-SAT

OPEN FROM 1PM-8PM ON SUN

PATIO & INDOOR PIZZA MENU

PIZZA

CLASSIC CHEESE / \$12

MOZZARELLA, ROMANO AND HOUSE PIZZA SAUCE

PEPPERONI DELUXE / \$14

PEPPERONI, MOZZARELLA, SLICED JALAPENO AND HOUSE PIZZA SAUCE

BIANCO PRIMO / \$14

SWEET SAUSAGE, PEPPERS, ONIONS, MOZZARELLA AND HOUSE PIZZA SAUCE

WHITE FORMAGGIO / \$14

GARLIC BÉCHAMEL, MOZZARELLA, ASIAGO GORGONZOLA, ROMANO, AND ROASTED TOMATO

VEGGIE GRANDE / \$13

PEPPERS, ONIONS, SPINACH, ROASTED TOMATO, MUSHROOMS, MOZZARELLA AND HOUSE PIZZA SAUCE

SHRIMP FLORENTINE / \$17

SHRIMP, ROASTED TOMATO, SPINACH, GARLIC BÉCHAMEL AND ASIAGO CHEESE

BUFFALO CHICKEN / \$16

SPICY CHICKEN FINGERS, BLUE CHEESE, MOZZARELLA, SHREDDED LETTUCE AND TOMATO

NAPOLI / \$16

PARMA PROSCIUTTO, FRESH MOZZARELLA, TOMATO, BASIL, ARUGULA, AND BALSAMIC GLAZE

FLATBREADS

NAPOLI / \$12

PARMA PROSCIUTTO, FRESH MOZZARELLA, CHERRY TOMATO, ARUGULA AND BALSAMIC GLAZE

FLORENTINE / \$13

SHRIMP, SUNDRIED TOMATO, FRESH SPINACH, MOZZARELLA, PARMESAN AND GARLIC OIL

SWEET HARVEST / \$12

ROASTED BUTTERNUT SQUASH, CARAMELIZED ONION, GOAT CHEESE AND FIG JAM

MARGARITA / \$11

MOZZARELLA, ASIAGO CHEESE, FRESH BASIL AND HOUSE PIZZA SAUCE

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