

"ECCO A VOI LA FAMIGLIA."

Here you are family.



"VIVERE UNA VITA BELLA."

Live a beautiful life.

## STARTERS

### FOCACCIA

baked fresh, house dipping sauce | 6

### GARLIC BREAD

baked fresh, marinara | 6

CHEESY | +2

### CHEF'S SPECIAL FLATBREAD

freshly baked, chef's seasonal toppings | 18

### WISEWINGS

chicken drumettes & wings, bleu cheese, carrots, celery traditional, mild or hot | 15

### WHOLE STUFFED ARTICHOKE

italian bread crumbs, parmigiano reggiano, lemon-pepper aioli | 12

### PIATTO DI ANTIPASTO

house selection of cured Italian meats, cheese & olives | 22

### BEEF CARPACCIO

dijon citrus dressing, fried capers, shaved parmigiano reggiano and baby arugula | 12

### ANGIE'S RAVIOLI

fried cheese ravioli. served with marinara sauce | 14

### ZUCCHINI FRITTE

fried zucchini, parmesan cheese, ranch dressing | 12

### PRAWN CASINO

sautéed in white wine, butter, garlic, shallots, spicy seasonings | 16 | add pasta aglio e olio +4

### GAMBERI

hand battered prawns, golden fried to order | 15

### CALAMARI CESTINO

lightly fried and seasoned with cocktail sauce | 16

## SANDWICHES

### GRILLED CHICKEN CLUB

bacon, pepper jack, avocado, pesto aioli, on ciabatta | 16

### PANINO POLPETTE

open faced meatball sandwich, provolone, marinara | 15

### MANZO BURGER

half pound of fresh ground beef, cheddar cheese, grilled onions & mushrooms | 17

### PRIME RIB DIP

slow roasted with au jus and horseradish | 21  
"cheesesteak" melted provolone, mushrooms, onions and peppers | +4

All sandwiches include sea-salt black pepper fries

## SOUP & SALAD

### SEAFOOD CHOWDER

"new england style" secret house recipe with clams and baby shrimp  
cup 6 bowl 9

### ITALIAN WEDDING SOUP

vegetable-based broth with ditalini pasta, mini meatballs and pecorino romano  
cup 5 bowl 8

### WG HOUSE SALAD

crisp mix of romaine, shredded carrots, red cabbage, tomato and pepperoncini. topped with bay shrimp. served with your choice of dressing | 10

### CLASSIC CAESAR SALAD

chopped hearts of romaine with homemade croutons and fresh shaved parmesan cheese | 12

### SICILIAN CHOPPED

house greens with salami, mortadella, provolone, assorted sicilian & back olives, tomatoes, pepperoncini | 17

### BUTTER LETTUCE SALAD

butter lettuce, apples, pears, gorgonzola, glazed walnuts and white balsamic | 16

### PRAWN & BAY SHRIMP LOUIE SALAD

crisp mix of romaine, bacon, cherry tomatoes, egg, avocado and peppers | 21

### ARUGULA & BEET

bed of arugula, fresh beet assortment, feta cheese, red onion, balsamic dressing | 16

### ADD TO ANY SALAD

chicken 6 | grilled prawns 9 | salmon 12

## HOUSE SLIDERS

### CHICKEN PARM

tender fried chicken, melted parmesan, marinara | 15

### BEEF & BLEU

thinly sliced prime rib, melted bleu cheese | 20

### CURSORI SALSICCIA

sweet litalian sausage sliders, red peppers and provolone | 13

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."  
Gluten free pasta available upon request at no additional charge.



## MAIN COURSES

### CHICKEN PARMESAN

hand battered and fried with melted mozzarella.  
served with spaghetti and marinara | 23

EGGPLANT PARMESAN | 20

### RIGATONI RAPI SARDO

pop's homemade sauce

italian sausage 18 | primavera 15 | combo 20

### LASAGNA DI GIOVANNI

three layers of ricotta, meat, mozzarella and marinara | 22

BAKED TO ORDER. PLEASE ALLOW EXTRA TIME

### THREE CHEESE RAVIOLI

with creamy pesto | 17

add grilled prawns 9 | add chicken 6 | add salmon 12

### CAJUN FETTUCINE ALFREDO

chicken, italian sausage | 24

### NONNA'S SPAGHETTI & MEATBALLS

ground beef, italian sausage, drenched in sauce | 17

### GNOCCHI SOFFICE

homemade fluffy dumplings in a gruyere,  
herb parma rosa sauce | 20

BAKED TO ORDER. PLEASE ALLOW EXTRA TIME

### FRIED CHICKEN

half fried chicken, served with fresh vegetables,  
mashed potatoes & gravy | 21

### SALMON OR CHICKEN PICATTA

lemon, butter, capers, wild rice pilaf, and fresh seasonal greens

salmon 26 | chicken 23

### CALAMARI DORÉ

lemon, butter, capers, bow tie pasta,  
fresh seasonal greens | 25

### FRUTTI DI MARE

mussels, clams, prawns, salmon, baby shrimp, linguine,  
spicy puttanesca or creamy alfredo | 28

### NEW YORK STEAK

grilled, bleu cheese butter, arugula, mashed potatoes,  
fresh seasonal greens | 32

### WISEGUY PRIME RIB

slow roasted, red wine, garlic & special seasonings,  
loaded baked potato and fresh seasonal greens.

served with au jus & horseradish

AVAILABLE AFTER 4PM | 35

## SHAREABLE SIDES

SEA SALT GARLIC FRIES | 10

SEASONAL VEGETABLES | 10

PASTA

butter, parmesan or marinara | 8

MASHED POTATOES | 8

GRILLED EGGPLANT | 10

NONNA'S MEATBALLS | 11

## DESSERTS

BUTTER TOFFEE CAKE | 12

TIRAMISU | 12

CANNOLI | 10

LEMON TART | 11

CHOCOLATE LOVE CAKE | 11

SPUMONI | 6

VANILLA BEAN GELATO | 7

VIEW OUR  
LIVE MUSIC & EVENTS  
CALENDAR

[www.wisegirlph.com](http://www.wisegirlph.com)





## Wine

### WHITES

ANGELINE CHARDONNAY (California)	10 / 35
SONOMA-CUTRER CHARDONNAY (California)	15 / 52
FRANK FAMILY CHARDONNAY (California)	20 / 70
BENVOLIO PINOT GRIGIO (Italy)	10 / 35
COPPOLA SAUVIGNON BLANC (California)	11 / 37
ONE HOPE ROSÉ (California)	10 / 35
ZONIN ROSE BRUT SPLIT (Italy)	12
ZONIN PROCECCO SPLIT (Italy)	12
BOUVET BRUT ROSÉ (France)	37 BTL

### REDS

ANGELINE CABERNET SAUVIGNON (California)	10 / 35
Z ALEXANDER BROWN CABERNET SAUVIGNON (California)	12 / 41
SEGHEGIO ANGELA'S TABLE ZINFANDEL (California)	14 / 49
COPPOLA PINOT NOIR (California)	12 / 41
FERRARI CARANO MERLOT (California)	14 / 49
PEDRONCELLI FRIENDS RED BLEND	12 / 41
CHIANTI CLASSICO RISERVA (Italy)	11 / 38
FRANK FAMILY CABERNET (California)	123 BTL
TAYLOR FLADGATE 10 YEAR TAWNY PORT	12

## Beer

### DRAFT

	PINT TALL	
COORS LIGHT	7	8.5
FIRESTONE WALKER 805	8	9.5
STELLA ARTOIS	8	9.5
STONE IPA	8	9.5
SIERRA NEVADA HAZY IPA	8	9.5
ROTATING <i>seasonal and/or local</i>	9	11

### BOTTLE

BUD	6	CORONA	7
BUD LIGHT	6	CORONA PREMIER	7
COORS	6	HEINEKEN	7
MICHELOB ULTRA	6	SINCERE APPLE DRY CIDER	8
MGD	6	HEINEKEN 0.0 (NA)	6
WHITE CLAW HARD SELTZER	7	ATHLETIC BREWING IPA (NA)	6
GUINNESS	8		



## SPRING COCKTAILS

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### LA DIABLA

jalapeno blanco tequila, pineapple, lime | 12

### THE SUNSET

aperol, vodka, lemon, soda, grenadine | 12

### THE REFRESHER

gin, strawberry, lime, ginger beer | 12

### GOLD RUSH

bourbon, honey, lemon | 12

### FIRST LADY

citrus vodka, cranberry, lemon, soda | 12

### ESPRESSO MARTINI

espresso liqueur, vodka, cream | 12

## NON-ALCOHOLIC

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### SODA with refill | 4

coke, diet coke, sprite, orange, root beer, lemonade

### SHIRLEY TEMPLE OR ROY ROGERS | 5

### ITALIAN CREAM SODA | 6

strawberry, blackberry, orange, vanilla

### ORANGE FIZZ | 6

orange juice, lemon, club soda

### BLACKBERRY MINT

blackberry, mint, lime, club soda

### FRESH GROUND ITALIAN ROAST COFFEE | 4

### FRESH BREWED ICED TEA | 4

### ASSORTED HOT TEAS | 5