

"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, egg, olives 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

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

