

# BETHANY DINNER

## Starters

### BROCCOLI RABE & SAUSAGE

Garlic and E.V.O.O. 12

### HOUSE BRUSCHETTA

Grilled Chicken, Honey Mascarpone spread, Gorgonzola, Granny Smith 12

### FLASH FRIED BRUSSEL SPROUTS

Pancetta, Pecorino, Balsamic reduction 12

### VEAL, RICOTTA & SMOKED MOZZARELLA MEATBALLS

Pomodoro, Burrata, Crostini 12

### FLASH FRIED CALAMARI

Big Bob's Gravy, Lemon Wedge 12

### PAN ROASTED MUSSELS

Corn, Andouille Sausage, Tomato & fresh Garlic Tomato Butter Broth 13

### LA CAPRESE

Fresh Tomato, roasted Pepper, Prosciutto, Burrata, Basil Pesto and Crostini 12

### SICILIAN ROASTED CAULIFLOWER

Parmesan Cheese, roasted Garlic, sundried Tomato, Buttered Panko 9

## Table Shares & Sides...

### GARLIC BREAD

½ loaf, roasted Garlic, Mozzarella, Parmesan Cheese, Bob's Red Sauce 9

### ROASTED SPICY ITALIAN LONG HOT FINGER PEPPERS

Olive Oil, roasted Garlic 7

### OIL CURED OLIVES

Sharp Provolone roasted Garlic 6

### CHILLED ITALIAN GREEN BEANS

Pine Nuts, Mint, Cento Vinaigrette, shaved Parmesan 8

### FRESH CHILLED ASPARAGUS

Lemon, E.V.O.O., Mint, Pine Nuts, Shaved Parmesan 8

## MY GRANDMOTHER'S SOUPS

### ITALIAN WEDDING

Escarole, mini Meatballs, Eggdrop, Chicken Broth 8

### ABRUZZI SCRIPPELLE EN BRODO

A classic Abruzzi Soup. Pecorino Crepes, Chicken Broth, finished with a dusting of Locatelli Cheese 11

## Salads

### CAESAR

Crisp Romaine, homemade Caesar Dressing, roasted Garlic, Panko Parmesan, Lemon. side 9 entrée 14

### HOUSE GARDEN

Mixed Greens, fresh Cucumbers, Carrots, Tomatoes, Red Onion, House Vinaigrette side 8 entrée 13

### BEET AND GOAT CHEESE

Spinach, Candied Walnuts, Pickled Red Onion, Granny Smith Apples, Sherry Vinaigrette 9

### ANTIPASTO

An assortment of Dilusso Salami, imported Italian Ham, Prosciutto, Provolone Cheese, roasted Peppers, marinated Mushrooms, Artichoke hearts, Olives, Egg wedges & Tomato. Over a crisp green salad, house vinaigrette 17

### ARUGULA AND ENDIVE

Pine Nuts, Shaved Parmesan, Lemon Vinaigrette 9

### TOP YOUR SALAD:

Searched Chicken Breast 7  
Chilled Gulf Shrimp 9  
Fish of the Day - m/p  
Bob's Meatball 3 ea.

## HOMEMADE PASTA DISHES SINCE 1989

FROM MY GRANDMOTHER'S RECIPE BOX ALL HAVE A DUSTING OF PECORINO CHEESE

Gluten-free pasta available - add 4 Zoodles (Zucchini Noodles) add 4

Gluten Free Rolls Available 4

### MY GRANDMOTHER'S HOME-MADE ABRUZZI RAVIOLI

Classic Ravioli from the Abruzzo region of Italy! Slightly sweet, delicately seasoned, Topped with my father's Red Sauce 21

HOMEMADE RICOTTA CHEESE RAVIOLI 16 Meatball or Sausage 19

HOUSE RISOTTO Shrimp, sundried Tomato, Corn, Spinach, Pecorino 26

SPAGHETTI WITH HOMEMADE MEATBALL OR SAUSAGE 18

GNOCCHI POMODORO, fresh Basil, Pecorino 19

RIGATONI POMODORO Tomato and fresh Basil 18

CHICKEN POMODORO 26

SHRIMP POMODORO 22

CHICKEN | VEAL PARMESAN Pounded, breaded, topped with imported Provolone Cheese, Bob's Red Sauce, served with a side of Spaghetti 23 | 26

ORECCHIETTE PASTA with BROCCOLI RABE AND SAUSAGE Sautéed with Garlic and Oil. Finished with Pecorino Romano 24

CAVATELLI BOLOGNESE Beef, Pork, & Veal with Ricotta Cheese & fresh Mozzarella, fresh Basil 23

RIGATONI ALLA VODKA Pancetta, Peas. Finished with Parmesan Cheese 19

CHICKEN ALA VODKA 23

SHRIMP ALA VODKA 26

HOME MADE CHEESE LASAGNA Layers of seasoned Ricotta, Mozzarella & Romano Cheese with fresh Pasta and Bob's Gravy 22 Add Bolognese 4

EGGPLANT PARMESAN "LASAGNA STYLE" Layers of Ricotta, Mozzarella, & flash fried Eggplant. Side of Spaghetti Pomodoro 22

## Entrée Specials

GNOCCHI CRAB TUSCANO FLORENTINE Crab, Tomato, Basil, Spinach 25

BRAISED PORK "OSSO BUCO" Chianti, Rosemary, Garlic and Parmesan Polenta 26

DIFEBO'S CIOPPINO (Our Christmas Eve Tradition...Anytime) Crab, Clams, Mussels, Shrimp & Fish in a coastal Pescara Seafood Broth over Linguine. Served with a crostini 32

CHIANTI BRAISED SHORT RIBS Creamy Parmesan Polenta 24

PAN ROASTED SALMON Lemon Risotto, Watercress, shaved Brussels, Pesto 25

CLAMS AND PANCETTA Calabrian Chili, Pancetta, Spinach, Tomato, Pecorino Romano, fresh Linguine tossed in our DiFebo's Clam Sauce 26

PESTO PAN ROASTED SWORDFISH Arugula, chilled Potato and grilled Artichoke Salad 25

LOBSTER CASARECCI Lobster, fresh Corn, sundried Tomato, Tarragon Cream, Pecorino 28

CHICKEN | VEAL MARSALA Infused wild Mushroom Demi, creamy Fontina Mashers, farmer's Vegetables 24 | 27

SOUTHWEST MUSSELS Fresh Mussels, Corn, Andouille Sausage, Tomato, fresh Garlic in a Tomato Butter Broth, touch of Cream. Linguine Pasta 24

## SPARKLING & BLUSH

**Prosecco, Ruffino**, Vento, Italy Notes of apple, pear, citrus, hints of wisteria and elderflower 11 36

**Domaine Carneros**, Brut, Taittinger, Carneros, California handcrafted, subtle, ripe fruit, rich, elegant depth 62

**Taittinger, Brut**, "La Francaise," France Delicate fruit aromas, notes of fresh bread dough, elegant flavors 99

**Veuve Clicquot Grand Dame**, France- Delicate White Fruit Aromas, Simple Body & Fine Pinpoint Bubbles Enhance the Wine's Rich & Elegant Flavors 199

**Dom Pérignon**, France Balanced flavors, lovely bouquet, tiny bubbles 210

**White Zinfandel**, Beringer, California - A fine crisp, blush wine, fruity bouquet 8 / gls. only

**Rose, La Crema**, Napa, CA. Fabulous winery, makes an outstanding Rose. Rich and fruity 12 46

## WHITES

**Sauvignon Blanc, Matua**, N.Z. Fruit forward, bright and lively, citrus, herbal and tropical flavors 10 38

**Pinot Grigio, Ca' Montini**, Trentino, Italy Full-bodied, velvety texture, long finish 11 42

**Fume Blanc, Ferrari Curano**, Sonoma, California - Balanced, clean, bright with nice fruit 36

**Chardonnay, Willian Hill**, Central Coast, CA. Creamy topical fruitiness, vanilla bean, toasty oak 10 34

**Chardonnay, Sonoma Cutrer**, Russian River, Napa, CA. Bright, crisp, apple & white peach 13 48

**Chardonnay, Cakebread Cellars**, Napa, CA. Aromas of melon, yellow apple, lime and peach. Mineral & spicy oak accents 93

## COCKTAILS

**HOMEMADE SANGRIA** - SERVED OVER ICE, GARNISHED WITH FRESH FRUIT 12

**HOUSE MADE LIMONCELLO** 8

**GREY GOOSE TINI** - GREY GOOSE, DRY VERMOUTH, OLIVES 14

**COSMOPOLITAN** - ABSOLUTE CITRON VODKA, TRIPLE SEC, CRANBERRY JUICE, FRESH SQUEEZED LIME JUICE 10

**LEMON LUST** - CITRON VODKA, LIMONCELLO, FRESH SQUEEZED LEMON JUICE 12

**ULTIMATE MARTINI** - BOMBAY SAPPHIRE, DRY VERMOUTH, OLIVE GARNISH 14

**BERRY NUTTY** - FRANGELICO HAZELNUT LIQUOR, CHAMBORD, CREAM, SHAKEN. UP 12

**GIN-RITA** - HENDRICKS GIN, AGAVE, LIME JUICE, COINTREAU, CLUB SODA, ROCKS 12

**CHOCOLAT-TINI** - ABSOLUTE VANILLA, GODIVA DARK & WHITE, BAILEY'S 12

**PINKTINI** - ABSOLUTE VODKA, PINK LEMONADE...CHILLED TO PERFECTION 10

**CLASSIC DIRTY MARTINI** - BOMBAY SAPPHIRE GIN, MIST OF VERMOUTH, BLUE CHEESE STUFFED OLIVES 11

## MOCKTAILS

**ROUTE 26** - SIMPLE SYRUP, CLUB SODA, SLASH OF POM JUICE, MINT GARNISH 6

**BETHANY BAYSIDE**-PINEAPPLE JUICE, CRANBERRY JUICE, SPLASH OF CLUB SODA 5

**ITALIAN KISS**- STRAWBERRY SIMPLE SYRUP, GINGER ALE, SPLASH OF LEMONADE 6

## BEERS

### ON TAP

PERONI

DOGFISH 60 MINUTE

MILLER LITE

YEUNGLING

GUINNESS

SEASONAL TAP

### BOTTLES

COORS LITE

STELLA ARTOIS

SIERRA NEVADA

ST.PAULI GIRL N.A.

AMSTEL LIGHT

MICHELOB ULTRA

CORONA

## REDS

**Valpolicella, Seco Bertani**, Veneto Well-balanced depth, velvet ripe cherry flavors 45

**Rosso di Montalcino, Castello Banfi** Intense fresh fruit, violet, cherry and plum. Long finish 60

**Banfi Chianti**, Classico Riserva, Banfi, Italy Aromatics of cherry, violet, vanilla and dark chocolate 13 50

**Chianti, Piccini**, Tuscany, Italy Beautiful fruit-driven wine with flavors of ripe cherries and strawberries with a crisp earthy finish. 10 /gls. only

**Chianti, Classico Reserve, Nozzole**, Tuscany Italy Crisp, ripe, red berry, cherry aromas and flavors 54

**Barolo, Marchese di Barolo**, Piedmont, Italy Big dry red with great balance and texture, long finish 95

**Gattinara, Travaglini**, Northern Piedmonte, Italy Rich with a great nose and fantastic finish 73

**Brunello di Montalcino**, Castello Banfi, Italy Full bodied, rich and robust, complex bouquet 115

**Amarone, Bertani**, Veneto, Italy Earthy & complex, full bodied with currant and black cherry flavors 153

**Sassicaia, Marchese Nicolo Incisa della Rochette**, Tuscany, Great depth, full body, 80% Cabernet, 20% Cabernet Franc. The pinnacle of all Italian Reds! 215

**Merlot, 14 Hands**, Washington State This Merlot is packed with rich flavors and aromas of blackberry, plum, cherry and mocha 10 34

**Red Blend, 19 Crimes**, Australia Medium-full bodied red blend superbly balance from start to finish. Black cherry and rich red garnet hue 30

**Uncaged Proprietary Red Blend**, Zack Brown, CA A lush, mouth filling wine with complexity and real dimension. Smooth & round with a generous finish 12 40

**Carmenere, Concha y Toro**, Gran Reserva, Chile Bold and structured 40

**Pinot Noir, MacMurray**, Sonoma, CA. This Pinot possesses an expressive fruit character, aromas of blue & black fruit, dark currant. Earthy notes. Well balanced, hints of vanilla from oak aging 13 48

**Malbec, Alamos**, Mendoza, Argentina Deep color, full bodied, complex plum, fig and floral aroma. This wine will not disappoint 9 34

**Cabernet Sauvignon, Grayson Cellars**, Napa, CA. Cherry cassis, blackberry & slight vanilla with notes of oak 9 36

**Red Zinfandel, Coppola**, California, Bold, full body, hint of spice 13 50

## AFTER DINNER LIQUORS

SAMBUCCA \* AMARETTO \* GRAPPA \* CAMPARI \*

GRAND MARNIER \* LIMONCELLO \* BAILEY'S \* FRANGELICO \*

PORTS; 10 YEAR, 20 YEAR & L.B.V.

COGNACS; REMY MARTIN XO, COURVOISIER, REMY VSOP, DOMAINE DE CANTON (GINGER COGNAC)

ASK ABOUT OUR SELECTIONS OF; BOURBON (HOUSE OAKED) & SINGLE MALT SCOTCH