



# Crave

## Italian Oven and Bar

### FAMIGLIA STYLE ANTIPASTO 24

Amazing assortment of imported Italian meats, cheeses & exotic delicacies

### FAMIGLIA HOT ANTIPASTO 25

Chef selection. Changes seasonally.

### FAMIGLIA SEAFOOD ANTIPASTO 28

Calamari, clams, shrimp, mussels & more

## Crave Plates

Small plates, great for sharing!

<b>EGGPLANT ROLLATINI</b>	<b>10</b>
<i>Breaded &amp; baked w/ ricotta</i>	
<b>MOZZARELLA CAPRESE</b>	<b>10</b>
<i>Fresh Bocconcini mozzarella, fresh sliced tomatoes topped with our house-made stewed sweet plum tomatoes, fresh basil, and drizzled with EVO &amp; balsamic glaze</i>	
<b>PRINCE EDWARD ISLAND MUSSELS</b>	<b>12</b>
<i>Sautéed w/ fresh garlic, white wine and house made red sauce topped with fresh basil</i>	
<b>STUFFED PORTABELLA MUSHROOM</b>	<b>10</b>
<i>Topped w/ blended cheeses, fresh basil, sautéed spinach &amp; smoked mozzarella</i>	
<b>CALAMARI FRITTI</b>	<b>16</b>
<i>Fresh, "milk soaked" for hours lightly breaded &amp; fried tender calamari</i>	
<b>MOZZARELLA FRITTI</b>	<b>10</b>
<i>Fresh creamy mozzarella breaded &amp; fried</i>	
<b>MEATBALLS &amp; RICOTTA</b>	<b>12</b>
<i>Papã Anthony's favorite</i>	
<b>CRISP ARANCINI</b>	<b>10</b>
<i>Italian rice balls stuffed w/ fresh mozzarella &amp; housemade bolognese sauce. An Italian favorite of Italy's feast of San Gennaro &amp; in the scenes from "The Godfather II"</i>	
<b>FRIED BURRATA</b>	<b>14</b>
<i>Served with our homemade red sauce, house roasted red pepper &amp; EVO "Thanks Tiger"</i>	
<b>AUNT LEANORA'S SAVORY SHRIMP &amp; ARTICHOKE</b>	<b>15</b>
<i>Sautéed in a white wine consommé with fresh garlic, tomatoes &amp; basil</i>	

## Soup

<b>FRENCH ONION AU GRATIN</b>	<b>8</b>
<i>We did not invent it, but we perfected it</i>	
<b>SOUP OF THE DAY</b>	<b>7</b>
<i>Simmered daily from scratch in house</i>	

## Salads

Add chicken - 7 / Add shrimp - 10

<b>GRAN VIEW SALAD (OUR FAMOUS HOUSE)</b>	<b>8</b>
<i>Mixed greens served with gorgonzola &amp; apple cider vinaigrette. "Thanks Louie"</i>	
<b>CAESAR SALAD</b>	<b>9</b>
<i>World famous Caesar w/ lots of fresh parmigiana cheese &amp; house made croutons</i>	
<b>CRAVE WEDGE</b>	<b>12</b>
<i>Heart of romaine, gorgonzola dressing, gorgonzolla crumbles, bacon &amp; tomatoes &amp; croutons.</i>	
<b>TUSCAN SPINACH SALAD</b>	<b>12</b>
<i>Tossed with fresh berries, pistachios, goat cheese, balsamic glaze &amp; extra virgin olive oil.</i>	

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Open Flame New York Style Brick Oven Pizza

Pizza may not arrive at the same time as entrées.  
Pizzas may have a slight char as they are cooked in a wood/gas oven at 750°. We will gladly make any pizza request, ingredients permitting.

	<b>Personal</b>	<b>Large</b>
<b>NAPOLETANA</b>	<b>13</b>	<b>17</b>
<i>Red sauce, cheese &amp; tomato</i>		
<b>OLD WORLD</b>	<b>14</b>	<b>18</b>
<i>Red sauce &amp; fresh mozzarella, finished with EVO</i>		
<b>WHITE BIANCA</b>	<b>15</b>	<b>19</b>
<i>Ricotta, garlic oil</i>		
<b>CHICKEN PARMIGIANA</b>	<b>17</b>	<b>21</b>
<b>SHRIMP &amp; BASIL</b>	<b>18</b>	<b>25</b>
<i>Fresh mozzarella, shrimp, garlic &amp; basil</i>		
<b>Add clams - 7</b>		
<b>MARGHERITA</b>	<b>13</b>	<b>17</b>
<i>Sliced tomato, bocconcini mozzarella, garlic oil</i>		
<b>ROASTED VEGETABLES IN SEASON</b>	<b>15</b>	<b>19</b>
<b>DI PROSCIUTTO ARUGULA</b>	<b>16</b>	<b>20</b>
<i>Bocconcini mozzarella, prosciutto &amp; red sauce</i>		
<b>WILD MUSHROOMS</b>	<b>15</b>	<b>19</b>
<i>Assorted mushrooms, mozzarella &amp; red sauce</i>		
<b>MEAT LOVERS</b>	<b>19</b>	<b>25</b>
<i>Pepperoni, sausage, meatballs, &amp; ham</i>		
<b>THE CHENEL</b>	<b>19</b>	<b>25</b>
<i>Garlic oil, caramelized onions, imported Italian goat cheese, prosciutto, arugula, &amp; balsamic glaze</i>		
<b>BUFFALO CHICKEN</b>	<b>19</b>	<b>25</b>
<b>PESTO GRILLED CHICKEN</b>	<b>19</b>	<b>25</b>
<i>Topped with house made pesto, fresh ricotta, grilled chicken, &amp; roasted peppers</i>		
<b>Crave SPECIAL</b>		
<i>Pick three toppings</i>	<b>16</b>	<b>20</b>
<i>Pick five toppings</i>	<b>20</b>	<b>25</b>

## Fresh Toppings

EXTRA CHEESE • PEPPERONI • MEATBALLS  
BROCCOLI • BACON • EGGPLANT • RICOTTA  
BANANA PEPPERS • SPINACH • GREEN OLIVES  
SAUSAGE • HOT CHERRY PEPPERS • GORGONZOLA  
MUSHROOMS • FRESH GARLIC • SWEET ONIONS  
SUN DRIED TOMATOES • ANCHOVIES • PINEAPPLE  
• GRILLED CHICKEN - 4 • SUBSTITUTE VODKA SAUCE - 3  
\*Additional toppings 2

## Pasta

All dishes are served with our house salad & fresh hot bread.

<b>POMODORO MEZZI RIGATONI</b>	<b>19</b>
<i>plum tomato &amp; basil</i>	
<b>NONNA'S LASAGNA</b>	<b>22</b>
<i>Freshly baked in house every day</i>	
<i>*GF AVAILABLE - 24</i>	
<b>ORECCHIETTE RABE</b>	<b>24</b>
<i>Broccoli rabe sautéed w/ cherry tomatoes, fresh garlic, house sausage &amp; finish w/ mascarpone cream.</i>	
<b>FETTUCCINE ALFREDO</b>	<b>21</b>
<i>w/ a classic cream sauce</i>	
<b>Add chicken - 7 / Add shrimp - 10</b>	
<b>LINGUINE</b>	<b>24</b>
<b>white or red clam sauce</b>	
<b>PAPPARDELLE BOLOGNESE</b>	<b>26</b>
<i>Pasta tossed w/ a hearty meat sauce in the "old country way" for centuries</i>	
<b>Add ricotta - 3</b>	
<b>LOBSTER RAVIOLI</b>	<b>38</b>
<i>Tossed in housemade vodka sauce w/ mascarpone cheese, roasted red peppers &amp; jumbo shrimp</i>	
<b>PASTA SCARPARELLO</b>	<b>28</b>
<i>Sautéed chicken &amp; sausage w/ roasted cherry peppers &amp; fresh garlic, over fettuccine. "Pasta X"</i>	
<b>SPAGHETTI SQUASH A LA VODKA</b>	<b>28</b>
<i>w/ roasted vegetables &amp; grilled chicken</i>	
<b>BAKED RIGATONI SORRENTINO</b>	<b>20</b>
<b>Add meatballs - 10 / Add sausage - 7</b>	
<b>MANICOTTI</b>	<b>19</b>
<i>Homemade cheese manicotti baked in homemade vodka sauce &amp; mozzarella cheese.</i>	

\*Gluten free pasta or spaghetti squash when available

## Entrées

All dishes are served with our house salad & fresh hot bread.

<b>CENTER CUT FILET MIGNON*</b>	<b>58</b>
<i>Prime graded certified angus beef w/ chefs choice of potato</i>	
<b>10oz</b>	
<b>Add gorgonzola mushroom cream sauce - 4</b>	
<b>BEEF BRACCIOLE</b>	<b>38</b>
<i>Served over a bed of rigatoni, slow roasted in a plum tomato basil sauce.</i>	
<b>PORK OSSO BUCO</b>	<b>34</b>
<i>Slow roasted w/ risotto</i>	
<b>CHICKEN &amp; EGGPLANT SORRENTINO</b>	<b>28</b>
<i>Chicken breast &amp; eggplant baked w/ ricotta, tomato sauce &amp; mozzarella, w/ pasta</i>	
<i>Sub Vodka Sauce...\$3.00</i>	
<b>STUFFED CHICKEN ELEANOR</b>	<b>32</b>
<i>Chicken breast stuffed with Italian cheeses &amp; seasoned &amp; cooked in our wood burning oven. Served w/ risotto &amp; sautéed spinach</i>	
<b>SHRIMP &amp; VEAL SALTIMBOCCA</b>	<b>32</b>
<i>w/ prosciutto &amp; Swiss, in a brown marsala wine sauce</i>	
<i>w/ risotto or pasta</i>	
<b>SHRIMP "JILLANNE"</b>	<b>29</b>
<i>Jumbo shrimp tossed w/ mascarpone cheese, lemon &amp; vodka w/ risotto</i>	
<b>GROUPEL</b>	<b>MARKET</b>
<i>Francese style w/ risotto &amp; spinach sauté. When available; we only serve fresh Grouper. Sorry if we are out, we will not serve frozen</i>	
<b>ZUPPA DI PESCE</b>	<b>45</b>
<i>A lavish presentation of fresh shrimp, mussels, small sweet clams &amp; tender calamari, fresh fish of the day, over pasta</i>	
<b>SEAFOOD POMPEII</b>	<b>39</b>
<i>An assortment of fresh seafood &amp; shellfish sautéed in a mascarpone cream sauce of spinach &amp; sundried tomato, over lobster risotto</i>	
<b>CHICKEN &amp; SHRIMP PICASSO</b>	<b>30</b>
<i>Piccata style w/ spinach &amp; fettuccine</i>	

## Classics

All dishes are served with our house salad and fresh hot bread.

<b>EGGPLANT SORRENTINO</b>	<b>22</b>
<i>w/ pasta</i>	
	<b>Chicken</b> <b>Veal</b>
<b>PARMIGIANA</b>	<b>26</b> <b>29</b>
<i>w/ pasta</i>	
<b>PICCATA</b>	<b>26</b> <b>29</b>
<i>w/ pasta</i>	
<b>FRANCESE</b>	<b>26</b> <b>29</b>
<i>w/ risotto</i>	
<b>MARSALA</b>	<b>26</b> <b>29</b>
<i>w/ risotto or pasta</i>	

### PAPÀ ANTHONY'S FAVORITE SIDES

<b>MEATBALLS</b>	<b>10</b>
<b>SAUSAGES</b>	<b>7</b>
<b>BOLOGNESE SAUCE</b>	<b>9</b>
<b>SAUTÉED BROCCOLI RABE GARLIC &amp; OIL</b>	<b>8</b>
<b>GARLIC BREAD W/ CHEESE</b>	<b>7</b>
<b>GRILLED VEGETABLES</b>	<b>8</b>



# Crave

## Italian Oven and Bar

### House Wines

by the glass - 8.5

Crave proudly pours Regional Italian wines

Pinot Grigio, Chardonnay, Chianti, Merlot, Montepulciano, Cabernet Sauvignon, Pinot Noir, and California White Zinfandel

### Italian Whites

100 PINOT GRIGIO, RUFFINO LUMINA, <i>Delle Venezie</i>	31
101 PINOT GRIGIO, JERMANN, <i>Friuli</i>	54
102 CHARDONNAY (UNOAKED), IMPERO COLLECTION PREMIUM	35
103 SAUVIGNON BLANC, COLLEVENTO 921, <i>Friuli</i>	41
104 GRECHETTO, TUDERNUM, <i>Umbria</i>	40
105 VERDICCHIO, MONTESCHIAVO, <i>Marche</i>	50
106 SOAVE, PIEROPAN, <i>Veneto</i>	44
107 WHITE PINOT NOIR, CA MONTEBELLO, <i>Lombardia</i>	48
108 FALANGHINA, BENEVENTANA, <i>Campania</i>	48
109 GAVI DI GAVI, MARCHESE SPINOLA, <i>Piedmont</i>	59
110 MOSCATO, CA MONTEBELLO, <i>Lombardia</i>	48

### Italian Reds

300 SANGUA DI GIUDA, (SWEET BUBBLY RED) CA MONTEBELLO <i>Veneto</i>	50
301 MOSCATO ROSE, ABBAZIA, <i>Piedmont</i>	41
302 BARDOLINO CHIARETTO "AMARONE ROSE," <i>Veneto</i>	45
303 RUFFINO MODUS, <i>Toscana, Italy</i>	61
304 SANGIOVESE, TUDERNUM, <i>Umbria</i>	48
305 MONTEPULCIANO D'ABRUZZO, CASALBORDINO <i>Abruzzo</i>	40
306 NERO D'AVOLA, CANTINE PELLEGRINO, <i>Sicily</i>	45
307 BARBERA BROCCARDO, <i>Piedmont</i>	50
308 PINOT NOIR, PORCUPINE, <i>Lombardy</i>	41
309 MERLOT, ANTONUTTI, <i>Friuli</i>	45
310 SUPERTUSCAN PRUNICCE, PAKRAVAN, <i>Tuscany</i>	55
311 "YOUNG AMARONE," CORVINA, <i>Tinazzi</i>	63
312 MONTEPULCIANO D'ABRUZZO RESERVE, CASALBORDINO <i>Abruzzo</i>	54
313 CABERNET SAUVIGNON BLEND, <i>Tinazzi, Veneto</i>	68
314 ROMA ROSSO (MONTEPULCIANO & SYRAH), <i>Lazio</i>	59
315 ROSSO DI MONTALCINO (BABY BRUNELLO) LA TOGATA, <i>Tuscany</i>	79
316 CHIANTI CLASSICO, LA CERTOSA, <i>Tuscany</i>	54
317 NEBBIOLO, RENATO RATTI "OCHETTI", <i>Piedmont</i>	54
318 VALPOLICELLA RIPASSO, LUIGI RIGHETTI, <i>Veneto</i>	51
319 SUPERTUSCAN, BRANCAIA "ILATRAIA", <i>Tuscany</i>	107
320 RED ZINFANDEL OLD VINES, MASCA DEL TACCO, <i>Apulia</i>	75
321 PRIMITIVO, MASCA DEL TACCO, <i>Puglia</i>	59
322 CHIANTI CLASSICO RISERVA, RUFFINO DUCALE GOLD, <i>Tuscany</i>	91
323 BAROLO BONFANTE & CHIARLE, <i>Piedmont</i>	119
324 BRUNELLO DI MONTALCINO, LA TOGATA, <i>Tuscany</i>	131
325 AMARONE DELLA VALPOLICELLA, <i>Tinazzi, Veneto</i>	133
326 ANTINORI TIGNANELLO SUPER TUSCAN, <i>Tuscany</i>	176

### Whites of the World

200 KIM CRAWFORD SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	52
201 ROBERT MONDAVI PRIVATE SELECT CHARDONNAY <i>California</i>	42
202 DUCKHORN CHARDONNAY, <i>Napa, California</i>	77
203 STAGS LEAP "KARIA" CHARDONNAY, <i>Napa, California</i>	93
204 PRISONER CHARDONNAY <i>Napa, California</i>	85
205 JORDAN CHARDONNAY <i>Russian River Valley, California</i>	82



### Reds of the World

400 FEDERALIST ZINFANDEL <i>Lodi California</i>	44
401 THE PRISONER WINE COMPANY, SALDO ZINFANDEL <i>California</i>	76
402 CAPE MENTELLE SHIRAZ/CABERNET, <i>Margaret River, Australia</i>	46
403 MOLLYDOOKER "BLUE EYED BOY" SHIRAZ, <i>Australia</i>	93
404 THE DREAMING TREE PINOT NOIR <i>California</i>	53
405 EL PINO CLUB "THE CUSP" PINOT NOIR, <i>Russian River Valley, California</i>	94
406 ROBERT MONDAVI PRIVATE SELECT CABERNET SAUVIGNON <i>California</i>	45
408 THE PRISONER WINE COMPANY CABERNET SAUVIGNON <i>California</i>	85
409 MT. VEEDER CABERNET SAUVIGNON, <i>Napa, California</i>	125
410 CAYMUS CABERNET SAUVIGNON <i>Napa Valley</i>	125
411 STAGS LEAP "ARTEMIS" CABERNET SAUVIGNON <i>Napa</i>	113
412 JORDAN CABERNET SAUVIGNON, <i>Alexander Valley, California</i>	160
413 CONUNDRUM RED BLEND <i>California</i>	45
414 THE PRISONER WINE COMPANY RED BLEND <i>Napa</i>	93
415 PARADUX PROPRIETARY RED BLEND, <i>Napa, California</i>	120
416 TREFETHEN DRAGON'S TOOTH RED BLEND, <i>Oak Knoll, California</i>	115
417 FOLEY JOHNSON CABERNET SAUVIGNON, <i>Napa, California</i>	130
418 ORIN SWIFT MACHETTE RED BLEND, <i>Napa Valley, California</i>	125
419 ORIN SWIFT PALERMO CABERNET, <i>Napa, California</i>	126
420 ORIN SWIFT PAPILLON RED BLEND, <i>Napa, California</i>	154
421 SEQUOIA GROVE CABERNET, <i>Napa, California</i>	89
422 SILVER OAK CABERNET, <i>Napa, California</i>	205

### Dessert Wines

600 CA MONTEBELLO MOSCATO <i>Lombardia</i>	48
601 CA MONTEBELLO SANUE DI GIUDA (SWEET BUBBLY RED) <i>Lombardia</i>	50
602 MOSCATO ROSE, ABBAZIA, <i>Piedmont</i>	41
603 MARTHA'S WINE TAWNY PORT, <i>Portugal</i>	51
604 MARTHA'S WINE 10 YEARS TAWNY PORT	87

### Sparkling

500 PROSECCO COSTAROSS (SPLIT 187 ML. ) <i>Veneto</i>	13
501 PROSECCO COSTAROSS <i>Veneto</i>	44
502 ROSE PROSECCI, TORRESELLA, <i>Veneto</i>	36
503 FRATELLI BERLUCCHI FRANCIACORTA BRUT 25 <i>Lombardia</i>	77
504 FRATELLI BERLUCCHI FRANCIACORTA RESERVA 2008 PAS DOSE (92 POINTS WINE ENTHUSIAST) <i>Lombardia</i>	111
505 MOËT & CHANDON IMPERIAL BRUT, <i>Champagne, France</i>	115
506 VEUVE CLICQUOT "YELLOW LABEL" BRUT, <i>Champagne, France</i>	125

### Beverages

COKE, DIET COKE, SPRITE, MR. PIBB, LEMONADE, SWEET TEA, ICED TEA 3.95

BOTTLED WATER- SAN PELLEGRINO, ACQUA PANNA 8