

Appetizers

Award Winning Wings

A half dozen of our crispy wings tossed in your choice of our chef inspired sauces: Hot Raspberry Habanero, "Chef's Choice" Thai sesame, Spicy Plum, or Traditional Hot "Buffalo Style" 5.95

Bruschetta

Ripe Roma tomatoes, basil, and red onion marinated in an extra virgin olive oil and balsamic reduction garnished with imported Pecorino Romano cheese 7.50

Mozzalluna

Breaded half-moon mozzarella slices quickly fried, served with Grandpa Anthony's marinara sauce 7.95

Insalata Caprese

Fresh mozzarella, vine ripe tomatoes, and basil drizzled with extra virgin olive oil and a balsamic reduction 9.95

Traditional Pizza

New York style, thin crust pizza with all natural mozzarella and our home made marinara 10.95

Tuscan Steak* Crostini

Sliced choice steak, served rare, caramelized shallots and melted provolone, served on garlic crostini 10.95

Crab Cake

Handcrafted lump crab cake, served with our cajun rémoulade 8.95

Garlic Calamari

Flash fried calamari tossed in a spicy garlic aioli, served with a side of Grandpa Anthony's marinara sauce 9.95

Coconut Shrimp

Fried and served with raspberry dipping sauce 9.95

Bacon Wrapped Scallops

With a horseradish rémoulade 11.95

Zuppa di Mussels

Nova Scotia blue mussels simmered in Grandpa Anthony's marinara sauce with a splash of white wine 10.95

Shrimp Cocktail

Traditionally served 11.95

Baked Crab and Spinach Au Gratin

Jumbo lump crab and fresh baby spinach baked in a creamy dip topped with melted aged cheddar cheese served with tri-color tortilla chips 12.95

Salad & Soup

Add Chicken 4.95, Shrimp 7.95, Steak 7.95, or Bleu Cheese crumbles 2.00 to any salad

Family Style Salad

Crisp lettuce, grape tomatoes, red onion, and Italian style croutons tossed in our house apple cider vinaigrette dressing 8.95 (Serves approximately 4)

Big A House Salad

Spring greens, grape tomatoes, red onion, toasted pecans, sundried cherries, white cheddar cheese, and Italian style croutons, served with our house apple cider vinaigrette dressing 8.95 (contains nuts)

French Onion Soup

Savory onion soup baked with Provolone cheese and garlic crostini 4.95

Caesar Salad

Hearts of romaine lettuce, shaved Asiago cheese, and Italian style croutons, tossed in a creamy Caesar dressing 7.95

Spinach Salad

Baby spinach, sliced crimini mushrooms, red onions, sliced hard boiled eggs, and Italian style croutons, served with balsamic honey dijon 7.95

Soup du Jour

Our chef's creation of the day
Crock 3.95



Little Italy

Add a small garden salad or a small caesar salad for 3.50 or family style for 8.95 (serves approximately 4)

Traditional Pasta Dishes

Add Meatballs 4.00, Chicken 4.95,
Shrimp 7.95, Steak 7.95 to any pasta

Penne Marinara with Meatballs

Served with Grandpa Anthony's marinara sauce and our famous house-made meatballs 14.95

Manicotti al Forno

Crepe style manicotti filled with a blend of Italian cheeses, baked with Grandpa Anthony's marinara and mozzarella cheese until brown and bubbly 15.95

Penne ala Vodka

Penne rigate served with Brandli's creamy tomato vodka sauce 16.95

Fettuccine Alfredo

Nests of egg fettuccine prepared with imported grated Pecorino Romano, butter, and fresh cream 17.95

Tortellini Primavera

Tricolor cheese tortellini tossed with sautéed broccoli, zucchini, and baby spinach served in a roasted garlic and Asiago pink cream sauce 18.95

Our Signature Pasta Dishes

"Nonna's Original Recipe"

Meat Lasagna

Baked layers of pasta, a blend of Italian cheeses, and meat, served parmigiana style 16.95

Aunt Mary's Baked Eggplant

Sautéed slices of eggplant layered with baby spinach, roasted red peppers, and grated pecorino romano cheese baked with Grandpa Anthony's marinara sauce; served over penne 17.95

House Specialties

Ask your server about
tonight's Chef's features

Sauerbraten

Authentic German Sauerbraten: marinated beef, slow roasted in a dutch oven for tenderness, served with braised red cabbage and imported German spaetzle 24.95

Chicken Atlantis

Shrimp or lobster tail, sea scallops and boneless breast of chicken sautéed with baby portobello mushrooms and white wine in a taragon cream sauce, served over orzo pasta
Shrimp 28.95 Lobster 31.95

Prime Rib*

Aged USDA Choice beef, well marbled, slowly roasted over a bed of aromatics, handcut and finished to your liking
Queen (12 oz) 21.95 King (16 oz) 25.95
• Custom Cuts Over 16 oz available for an additional 1.50 per ounce

Italian Seafood and Pasta Dishes

Shrimp and Scallop Scampi

Shrimp and diver scallops sautéed in garlic butter, in a lemon, and white wine sauce with fresh herbs, served over linguini 24.95

NEW

Tuscan Shrimp and Chicken Penne

Sautéed chicken and shrimp with crimini mushrooms, diced tomatoes and baby spinach in a garlic cream sauce, served over penne 23.95

Zuppa di Pesce

Scallops, shrimp, mussels, simmered in Grandpa Anthony's marinara sauce and white wine, served over linguini 25.95

Shrimp and Chicken Rosa

Sautéed shrimp and chicken in a pink basil tomato cream sauce served over penne 21.95

Chicken and Veal Dishes

Parmigiana

Traditionally breaded and fried chicken or veal cutlet, baked with Grandpa Anthony's marinara sauce, mozzarella cheese; served with penne
Chicken 18.95 Veal 22.95

Marsala

Chicken or veal sautéed with crimini mushrooms and garlic in a Marsala wine sauce, served over a nest of egg fettuccine
Chicken 19.95 Veal 23.95

Francaise

Egg-battered chicken or veal sautéed in a lemon and white wine sauce, served over a nest of egg fettuccine
Chicken 19.95 Veal 23.95

Sides

Big A Fries 3.95

Garlic Mashed Potato 2.95

Sweet Potato Fries 3.95

Vegetable of the Day 2.95

Garlic Bread 4.95

Small Garden Salad 3.50

Baked Potato 2.95

Small Caesar Salad 3.50

Penne Marinara 3.95

Kid's Menu

12 and under (Includes soft drink & ice cream)

Grilled Cheese with fries 6.49

Chicken Tenders with fries 6.95

Kid's Mozzaluna with cup of marinara and fries 6.95

Penne Marinara with Meatball 7.50

Four Ounces of Steak Medallions* with vegetable or fries 9.95

Jr Cheese Burger Platter* with fries, (children's burgers cooked only to well done) 6.50

8" Jr Cheese Pizza oven baked with Grandpa Anthony's marinara sauce and mozzarella 7.95

*The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

From the Grille

Except burgers, and steak tips, the following dishes are paired with our vegetable of the day and your choice of potato; add a small garden salad or a small Caesar salad for 3.50 or family style for 8.95 (serves approximately 4)

Fire-Grilled Chicken Breast

Lightly seasoned and grilled to perfection 15.95

Big A Classic Burger*

Eight ounces of Angus Beef cooked to your liking, served with lettuce, tomato, onion, cheese, cole slaw, pickle, and Big A fries 10.95

Baby Back Ribs

Two pounds of slow roasted, fall-off-the-bone tender pork ribs, with our signature BBQ sauce 21.95 1/2 Rack 16.95

Fire-Grilled Chops

Pork Chop*

Twelve ounce center cut, pork rib chop, finished with our Jack Daniel's Whiskey Reduction with roasted red peppers, garlic and onions 21.95

Twin Lamb Chops*

Two five ounce mojito marinated loin lamb chops grilled to your liking and accompanied with a honey balsamic reduction 24.95
Add another lamb chop for 8.00

Seafood

Cold Water Salmon Fillet*

Pan-seared, char-grilled, or poached to your liking, served with your choice of Garlic Teriyaki Glaze or a Sweet Bourbon Sauce 19.95

Crab Stuffed Tilapia

A tender white flaky fish stuffed with our crab stuffing then finished with white wine and garlic herb butter baked in a parchment pouch 22.95

Stuffed Shrimp

Shrimp stuffed with crab then broiled in our scampi butter 25.95

Twin Lobster Tails

Two broiled seven ounce tails, served with drawn butter **Market Value**

Succulent Steak Additions

Jack Daniel's Whiskey Reduction with roasted red peppers, garlic, and onions 5.95

Jim Beam Bourbon Reduction with sautéed crimini mushrooms 5.95

Grilled Sweet Onions and sautéed Mushrooms 3.25

Cajun Blackened - Rubbed in our Cajun blend, pan-seared to your liking 2.00

Pittsburgh - Pan-seared on outside, rare inside 2.00

Fire-Grilled Steak

Bistro Steak Medallions*

Ten ounces of choice, lean sliced juicy steak, served au jus 17.95

Rib Eye*

Aged USDA Choice, hand cut and fire-grilled, well marbled for peak flavor

fourteen ounces 24.95 eighteen ounces 30.95

• Custom cuts available for an additional 1.50 per ounce

New York Strip*

Aged USDA Choice, tender and juicy, hand cut and fire-grilled to your liking

twelve ounces 26.95 sixteen ounces 31.95

• Custom cuts available for an additional 1.50 per ounce

Filet Mignon*

Center cut, eight ounces of our leanest, most tender cut, fire-grilled to your liking served with a port wine reduction 28.95

The Big A Porterhouse*

24oz. Choice Center Cut

Godfather of the T-bone! A Strip Steak plus a Filet Tenderloin attached to one bone **Market Value**



Marinated Steak Tips*

A generous portion of juicy steak tips marinated in our grillehouse marinade with peppers, and onions tossed in a garlic teriyaki sauce, served over fettuccine 15.95

Combos

Chicken & Ribs

BBQ chicken leg quarter and a half rack of fall-off-the-bone tender pork ribs 17.95

Ribs & Shrimp

A half rack of fall-off-the-bone tender pork ribs and grilled or fried shrimp 19.95

Steak* & Shrimp

Steak medallions and grilled or fried shrimp 24.95

Steak* & Crab

Steak medallions and a handmade crab cake 24.95

Steak*, Ribs, and Shrimp

Four ounces of sliced steak medallions, 1/3 rack of pork ribs, and bacon wrapped shrimp 26.95

Surf* & Turf

Center cut eight ounce filet mignon and seven ounce lobster tail served with drawn butter **Market Value**

Although all our dishes are carefully created, we are happy to accommodate your special requests. However, if your special request does not please your palate, we cannot be held responsible.

Please note that well done temperatures will effect taste, tenderness, and juiciness and therefore will not be returnable. Steaks ordered above medium might take a little longer to prepare.

RARE
Cold,
Red Center

MEDIUM RARE
Very Pink,
Cool Center

MEDIUM
Pink,
Warm Center

MEDIUM WELL
Lightly Pink,
Hot Center

WELL
Cooked Throughout,
No Pink