



The Tastes of Italy

ANTIPASTO AL' ITALIANO

A delectable presentation of Suppresso salami, Mortadella, Genoa salami, capicola, prosciutto, along with fresh mozzarella, provolone and fontanella cheeses, accented with calamata olives.

Serves up to 4 guests - 19.99

Wine Note: A glass of our Pinot Grigio is the perfect complement to this appetizer

FRESH MOZZARELLA & FRESH TOMATOES

Sliced tomatoes layered with creamy slices of fresh mozzarella, drizzled with virgin olive oil, accented with fresh basil leaves - 8.40

FRIED RAVIOLI

Beef filled ravioli, battered and deep-fried, served with your choice of meat sauce or marinara sauce - 7.75

ARTICHOKE SAUTÉED

Artichoke hearts sautéed in white wine with a splash of lemon juice... So simple, but so good! - 8.75

CALAMARI RINGS

A classic Italian coast dish.

Rings of squid dipped in batter and quickly fried for that great crisp taste. Try them with a squeeze of lemon - 9.45

Appetizers

ISLAND SHRIMP SKEWER WITH CRAB CAKES

Large shrimp marinated in our lemon lime sauce, brushed with butter and charbroiled. Served with mini crab cakes and our homemade cocktail sauce - 9.45

COMBINATION PLATTER

Mushrooms, cauliflower and crisp zucchini sticks with marinara, meat sauce or ranch dressing - 8.99

Also available separately.

Mushrooms - 6.25 Zucchini - 5.55

Cauliflower - 5.75

BEER-BATTERED

MOZZARELLA CHEESE STICKS - 7.99

SPINACH, ARTICHOKE DIP

Fresh spinach, select seasonings, artichokes and a mixture of cheeses, baked to perfection. Served with chips - 8.25

JALAPEÑO POPPERS

Stuffed with cream cheese, lightly breaded and fried - 7.75

BUFFALO WINGS

Hot and spicy, served with celery sticks and ranch dressing - 7.95

GRILLED EGGPLANT & ZUCCHINI

Brushed with olive oil and lemon juice, presented with marinara sauce - 7.75

PORTABELLA MUSHROOMS SAUTÉED

Portabella mushrooms sautéed in olive oil and garlic with a splash of white wine - 6.95

ONION RINGS - 5.25

From the Oven

BRUSCHETTA

This rustic dish is made with crusty Italian bread brushed with olive oil and topped with fresh tomatoes, basil and minced garlic. Drizzled with cheese and oven baked - 6.45

RUGGEROS GARLIC BREAD

Crusty Italian bread brushed with our herbed garlic butter - 2.95

Try it with melted cheese on top - 4.99 or with ham and cheese - 6.25

PIZZA SWIRLS

Our own creation! Fresh homemade pizza dough layered with pizza sauce, ground beef, sausage and cheese, tightly rolled, sliced and baked. Large - 8.90 Small - 6.25



Be sure to look for these chef recommended favorites!



Garden Greens

DOMANI DIJON CHICKEN SALAD

A delightful combination of strips of deep-fried chicken, cheddar cheese, crunchy bacon and scallions atop lettuce and tomatoes, with a perfect finish of tangy honey-Dijon dressing - 11.50

ANTIPASTO SALAD

A bed of fresh garden lettuce topped with ham, salami, provolone cheese, tomatoes, olives, pickles, pepperoncini and onions - 11.99
Small Antipasto - 9.25

SPINACH SALAD

Fresh spinach leaves topped with croutons, cheese, crumbled bacon and mandarin oranges, served with orange marmalade dressing - 8.99

GRILLED CHICKEN CAESAR SALAD

Strips of charbroiled, marinated chicken served atop crisp romaine lettuce, seasoned croutons and grated Parmesan cheese; served with our special Caesar dressing - 11.50
Blackened - 1.00 additional
Without chicken - 7.75
With salmon - 12.50
With steak - 12.95

APPLE WALNUT SALAD

A blend of spinach and lettuce with walnuts, dried cranberries and apples - 8.75
Add Chicken - 3.50 Add Shrimp - 3.99

ITALIAN SALAD

Crisp bed of lettuce with green and black olives, pepperoncini, pickles, onions and tomatoes - 6.25

TOSSED SALAD

Regular - 2.90 Large - 4.99 Add Turkey - 8.99
Choose from the following dressings: House Italian, Ranch, French, Creamy Italian, Balsamic Vinegar, Raspberry Vinaigrette, Fat-Free French, Vinegar and Oil, 1000 Island, Bleu Cheese and Honey Dijon

Soups

TRY ONE OF OUR HOMEMADE SOUPS...

Great as a starter or with a sandwich Cup - 3.15 Bowl - 4.99
Minestrone • Chicken Noodle • Soup du Jour

Sides

SAUTÉED MUSHROOMS - 5.25
DEEP-FRIED MUSHROOMS - 6.25
FRENCH FRIES - 3.49
BAKED POTATO (after 4:00 p.m.) - 2.35
ONION RINGS - 5.25
BOWL OF PASTA
Meat sauce, marinara or pesto sauce - 3.95
MEATBALLS - 1.65 each
BOWL OF MEAT SAUCE - 1.99
COLESLAW - 2.50



Pasta Perfect

Wine Note: A dry Pinot Grigio or a robust Cabernet Sauvignon would be an excellent wine choice with these dinners.
Choose your favorite pasta and we'll top it off with your favorite sauce.

Pasta served with garden salad or cup of soup and garlic toast

If you prefer we'll bring you a small Caesar salad instead of soup or salad for 2.45 additional

SPAGHETTI, SHELLS, MOSTACCIOLI, FETTUCCINE, LINGUINE OR CAPELLINI

RAVIOLI

Beef or cheese filled - 1.25 additional

TORTELLINI

Beef, chicken or four-cheese spinach 1.25 additional

ADD YOUR FAVORITE SAUCE...

BOLOGNESE SAUCE

A creamy meat sauce - 13.10
Half order - 11.30

MEAT SAUCE - 11.50 Half order - 9.99

MARINARA SAUCE (Vegetarian) - 11.50
Half order - 9.99

MUSHROOMS & MEAT SAUCE - 12.50
Half order - 10.80

MEATBALLS & MEAT SAUCE - 13.40
Half order - 11.20

MEATBALLS, MUSHROOMS & MEAT SAUCE - 13.60 Half order - 11.95

PESTO SAUCE - 11.45

ALFREDO SAUCE - 14.20

RED OR WHITE CLAM SAUCE - 14.75

CREAM OF BROCCOLI SAUCE - 13.60

Pollo Poultry

Wine Note: Our Valpolicella or Pinot Grigio is a fine selection with our chicken entrees

POLLO ROMANO

A delicious marriage of flavors... chicken breast and large succulent shrimp sautéed in olive oil with a colorful mix of red and green sweet peppers, simmered til tender in white wine and herbs. Served on a bed of pasta - 21.99

ROSEMARY CHICKEN

Seasoned chicken breast sautéed with fresh basil, rosemary, onions, garlic, tomatoes and a dash of balsamic vinegar. Served on a bed of pasta - 18.99

TUSCAN CHICKEN FLORENTINE

Spinach and prosciutto wrapped in tender chicken breast, baked with marinara sauce and imported Romano - 19.99

CHICKEN CHARDONNAY

A delightful dish of chicken breast simmered in a Chardonnay wine, with fresh mushrooms, finished with a rich cream sauce - 19.99

CHICKEN PICCATA

Tender boneless breast of chicken lightly browned, simmered with white wine, artichokes, a hint of fresh lemon juice and delicate seasonings - 19.99

Add portabella mushrooms - 3.95

CHICKEN ON A SKEWER

Fresh vegetables and pineapple threaded with chicken breast then charbroiled to a perfect turn - 19.99

CHICKEN MARSALA

A sauté of tender chicken breast and fresh sliced mushrooms in a rich Marsala wine sauce - 19.99

GRILLED CHICKEN BREAST

Chicken breast brushed with lemon juices and olive oil, then simply grilled - 13.99

Try it blackened with our Cajun spice blend - 1.00 additional
Make it barbecue - 1.00 additional

Chicken entrees include garlic toast, vegetable, choice of baked potato or pasta and choice of a cup of soup or garden salad.

If you prefer we'll bring you a small Caesar salad instead of soup or salad for 2.45 additional



Pasta Fresca

Fresh Pasta

Wine Note: Try a Sangiovese, Red Merlot or our Valpolicella with these fresh pasta dishes

Served with your choice of a cup of soup or garden salad.

If you prefer we'll bring you a small Caesar salad instead of soup or salad for 2.45 additional

new LOBSTER RAVIOLI

Decadent ravioli stuffed with lobster topped with our bolognese sauce - 19.99

new RICOTTA GNOCCHI

Soft pillow dumpling made with ricotta cheese covered with meat sauce - 14.99

POLLO CON PESTO

Al dente linguine tossed with chicken, sweet red peppers and portabella mushrooms in our freshly made pesto sauce. Dusted with fresh grated Romano - 17.50

BOCCI BOLOGNESE

Small homemade pasta stuffed with prosciutto, Grana Padano Parmesan and fresh ricotta cheese. Topped with bolognese sauce - 16.99

CHICKEN TORTELLINI WITH BROCCOLI SAUCE

Chicken filled tortellini pasta lavished with our unique cream of broccoli sauce - 14.75
Baked with cheese - 1.10 additional

PASTA AL POMODORO

A perfect sauce of fresh diced tomatoes, hot or cold on a bed of steaming linguine with fresh basil and garlic in olive oil - 13.75

Add grilled chicken breast - 3.50 additional

Add shrimp - 3.99 additional

PASTA PRIMAVERA

A light and bountiful entree. A combination of tender but firm vegetables served atop your favorite pasta. Zucchini, summer squash, broccoli, onions, peppers, mushrooms and diced tomatoes - 14.50

Zesty jalapeño flavor - 1.00 additional

Add grilled chicken breast - 3.50 additional

Top it off with shrimp - 3.99 additional

FETTUCCINE ALFREDO

Lots of rich cream, butter and fresh grated Parmesan cheese - 14.20

Add Extras: mushrooms, ham or broccoli - 1.00 extra

Add grilled chicken - 3.50 additional

Add shrimp - 3.99 additional

LINGUINE WITH CLAM SAUCE

Choose red or white clam sauce, both are excellent - 14.75

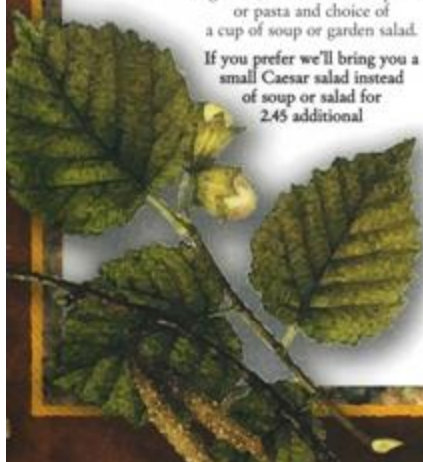
Add grilled chicken breast - 3.50 additional

Add shrimp - 3.99 additional

PORTABELLA RAVIOLI

An exceptional dish of ravioli stuffed with portabella mushrooms and ricotta cheese presented with rich meat or marinara sauce - 13.65

Also excellent with Alfredo sauce - 15.75



Vitello

Tender Veal

Wine Note: Chardonnay or our Pinot Noir brings out the flavor of these veal choices

SALTIMBOCCA FLORENTINE

Tender veal layered with spinach, prosciutto, imported cheese and marinara sauce, baked to bubbling perfection - 23.50

VEAL PICCATA

The perfect combination of flavors, tender medallions of veal sautéed with white wine, flavored with capers and fresh lemon juice - 22.50

VEAL MARSALA

Tender veal simmered with plenty of fresh mushrooms and Marsala wine - 22.50

BAKED VEAL PARMIGIANA

Veal cutlet smothered with meat sauce, topped with provolone and Parmesan cheeses - 20.50

Pesce

Fresh Fish

Wine Note: Consider our Barbera D' Asti Red, Frascati White or a Sauvignon Blanc to complement your seafood selection

SALMON WITH DILL SAUCE

Eight ounces of salmon brushed with lemon juice and olive oil, grilled and topped with a creamy dill sauce - 19.99

ORANGE ROUGHY

This mild flavored fish fillet is baked or broiled as you wish - 18.75

SWORDFISH STEAK

Lightly seasoned and grilled to bring out the natural flavors of this fish - 18.99

WHITEFISH FILLET

Brushed with olive oil and lemon juice, then carefully broiled - 18.25

LAKE PERCH

Michigan lake perch lightly breaded and fried to perfection - 16.99

MEDITERRANEAN COD FILLET

Fresh cod fillet simmered in a delicate tomato wine sauce, enhanced with black olives and onions, topped with a blend of cheeses and baked - 16.25

BLACKENED RED SNAPPER

A robust dish of red snapper seasoned with Cajun spices, lemon juice and olive oil, with braised red onions - 17.50

SHRIMP SCAMPI

Large shrimp sautéed with lots of garlic butter, simmered with herbs, white wine and a splash of lemon juice - 18.50

Beef, Veal & Fish entrees include garlic toast, vegetable, choice of baked potato or pasta and choice of a cup of soup or garden salad.

If you prefer we'll bring you a small Caesar salad instead of soup or salad for 2.45 additional



Be sure to look for these chef recommended favorites!



Carne

Beef Classics

Wine Note: Beef dishes pair well with a Chianti, Merlot or Cabernet Sauvignon

We're proud to serve Choice steaks carefully trimmed and aged for flavor

FILET MIGNON

An 8-oz. hand-cut melt-in-your-mouth tender filet cooked to your specifications - 28.25

NEW YORK STRIP

A generous 12-oz. Choice cut of beef charbroiled to a juicy perfection - 22.99

DELMONICO STEAK

A well-marbled 10-oz. tender Choice steak closely trimmed, charbroiled to order - 19.99

STEAK ON A SKEWER

A mix of fresh vegetables skewered with tender filet mignon, seasoned and charbroiled - 27.99

STEAK GIOVANNI

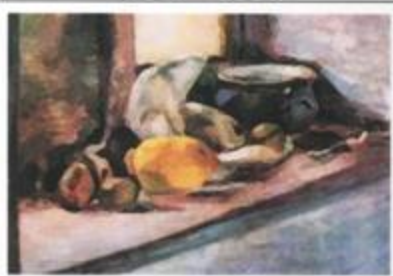
Grilled Choice sirloin steak, covered with crushed tomatoes in a garlic olive oil - 15.99

CHATEAU BISTRO

A 8-oz. choice cut of beef smothered with a creamy peppercorn sauce - 14.99

Try the Chef's mushroom sauté with any steak, only - 2.50 additional or sautéed onions, just - 1.50 additional

Try your steak blackened - 1.00 additional





Lasagna

Wine Note: May we suggest a Merlot or our California Syrah to complement your pasta selection?

Served with garden salad or cup of soup and garlic toast
If you prefer we'll bring you a small Caesar salad instead of soup or salad for 2.45 additional

LASAGNA DELUXE
Plenty of cheese, mushrooms and Italian sausage - 15.75 Half order - 12.99

REGULAR LASAGNA
This one's made with cheese and crumbled meatballs - 14.75 Half order - 11.99

CHICKEN LASAGNA
Rich creamy white sauce layered with grilled chicken breast, zucchini, yellow squash and plenty of melted cheese - 15.99

CREAM OF BROCCOLI LASAGNA
A tasteful blend of creamy white sauce, broccoli florets and mushrooms - 15.99

SPINACH LASAGNA
Spinach souffle, mushrooms, onions and cheese layered with noodles and marinara sauce - 15.99

VEGETARIAN LASAGNA
Green peppers, mushrooms and onions layered with herbed marinara sauce, loaded with melted cheese - 14.75 Half order - 11.99

HAM & MUSHROOM LASAGNA
Baked to bubbling perfection - 15.75 Half order - 12.99

Baked Pasta

Wine Note: Try a glass or carafe of our Italian red or Merlot with these hearty dishes

Served with garden salad or cup of soup and garlic toast
If you prefer we'll bring you a small Caesar salad instead of soup or salad for 2.45 additional

Add mushrooms and Italian sausage - 1.35 additional

PARMIGIANA

All are baked with provolone and Parmesan cheeses and served with a side of pasta - 14.50

- Chicken breast or veal patty with meat sauce
- Eggplant with marinara sauce

MANICOTTI

Egg pasta stuffed with ricotta cheese, layered with meat sauce and mozzarella cheese then baked - 13.75

CANNELLONI

Spinach and lean meat rolled into an egg pasta, topped with herbed meat sauce, crumbled sausage and melted cheese - 14.50

BAKED PASTA

Choose baked spaghetti, shells or mostaccioli and we'll top it with homemade meat sauce and plenty of mozzarella - 13.50 Half order - 11.99

Add mushrooms and Italian sausage - 1.35 additional

BAKED RAVIOLI

Choice of beef or ricotta stuffed ravioli, topped with meat sauce and mozzarella cheese - 14.50 Half order - 12.99

Add mushrooms and Italian sausage - 1.35 additional

BAKED TORTELLINI

Your choice of beef, chicken or four cheese spinach tortellini, covered with meat sauce and mozzarella cheese - 14.75 Half order - 13.25

Add mushrooms and Italian sausage - 1.35 additional

American Style

FISH & CHIPS

Golden Icelandic cod filets served fried or broiled with plenty of French fries, soup or garden salad and garlic toast - 13.50

BEER-BATTERED CHICKEN STRIPS

Served with French fries, soup or garden salad and garlic toast - 13.50

FRIED SHRIMP

Golden fried shrimp served with French fries, soup or garden salad and garlic toast - 14.25

Sweet Endings

Please ask to see our dessert tray

TIRAMISU

A classic Italian dessert! Made with espresso flavored lady fingers lavished with mascarpone, rum and cocoa - 5.50

CANNOLI

A Bavarian cream stuffed pastry with chocolate chips and chopped walnuts - 3.95

CARROT CAKE

A moist slice of carrot cake topped with butter-cream icing - 3.60

SPUMONI

Chocolate base, nougat center, strawberry and pistachio - 4.40

CHEESECAKE

Rich and creamy traditional cheesecake - 2.95

Topped with strawberries - 3.95

GOURMET CAKES Ask your server for today's selection - 4.75

ICE CREAM Vanilla or chocolate - 2.90

Pizza, Pizza, Pizza

Wine Note: The classical choice for wine would be a Chianti, but our Syrah would also pair well

Our pizzas start with fresh dough and are topped with our homemade sauce and only fresh ingredients. Our cheese is 100% real cheese, grated daily. All these special touches make our pizza one of the best! We assemble your pizza upon order, so please allow 20 minutes... It's worth the wait!

Add a tossed salad to your pizza - 2.90 additional

PIZZA POMODORO

Sounds tempting doesn't it! Our fresh crust topped with tomatoes, olive oil, garlic, basil and cheese. Individual - 12.30 Large - 20.99

PIZZA PESTO

Juicy grilled chicken with mushrooms, onions, pesto and cheese atop homemade crust for a delicious combination. Individual - 14.50 Large - 21.99

PIZZA PRIMAVERA

Broccoli, summer squash, tomatoes, onions, green peppers, mushrooms, zucchini, olive oil and cheese make up this original Italian pie. Individual - 14.50 Large - 21.99

PIZZA PORTABELLA

Portabella mushrooms sautéed in garlic, olive oil and a splash of white wine. Then topped with cheese and baked to perfection. Individual - 13.50 Large - 21.99

BBQ PIZZA

Topped with grilled chicken, bacon, onions and cheese, with a spicy BBQ sauce. Individual - 14.50 Large - 22.99

Pizza Rounds

Your choice of traditional red sauce pizza or our white sauce made with our special garlic dressing, mozzarella cheese and the toppings of your choice

	9"	12"	14"	16"
	Individual	Small	Medium	Large
CHEESE	7.35	11.30	13.90	15.30
ONE ITEM	8.35	12.70	15.30	16.70
TWO ITEMS	9.35	14.10	16.70	18.10
THREE ITEMS	10.35	15.50	18.10	19.50
FOUR ITEMS	11.35	16.90	19.50	20.70
FIVE ITEMS	12.35	18.30	20.90	22.10
SUPER	14.70	19.50	23.20	24.30

Pepperoni, ham, sausage, ground beef, mushrooms, onions and green peppers. Any item over seven, add - 1.40 per item

For an additional charge you may add grilled chicken, shrimp or artichoke hearts

TOPPINGS

Pepperoni • Sausage • Ground Beef • Black or Green Olives
Bacon • Ham • Mushrooms • Green Peppers • Onions
Anchovies • Banana Peppers • Sliced Tomatoes • Pineapple
Broccoli • Fresh Spinach Leaves

Calzones

A crescent-shaped pizza crust filled with pizza sauce and mozzarella cheese wrapped around delicious meats or vegetables—seasoned with light garlic and cayenne pepper and baked to a golden brown

PEPPERONI

Ham, cheese and sauce - 6.25

SAUSAGE

Onions, mushrooms, cheese and sauce - 7.30

VEGETARIAN

With mushrooms, onions, green peppers, cheese and sauce - 6.25

SPINACH SOUFFLE

Mushrooms, onions, cheese and sauce - 6.80

CHICKEN

Zucchini, summer squash and sauce - 8.15

Add a Tossed Salad - 2.90



PIZZA MARGHERITA

All the flavors of Italy! Our homemade crust with tomato sauce, fresh mozzarella, basil leaves and sliced tomatoes.

Individual - 13.50 Large - 21.99

PIZZA DINNER SPECIAL

A piping hot individual pizza with cheese and two of your favorite toppings... includes a garden salad and a beverage - 13.50

Additional toppings - 1.00 each
(Not available for carry out)

By the Slice

PEPPERONI PAN PIZZA

Our thick crust pizza with tempting pepperoni and cheese toppings - 2.15

PIZZA SPECIAL

Two slices of our homemade pepperoni pizza with a garden salad and beverage - 7.90



Be sure to look for these chef recommended favorites!

Sandwiches

Sandwiches include cottage fries or vinaigrette coleslaw and a pickle. Add a garden salad - 1.95 extra

TURKEY CLUB

Sliced turkey breast on a fresh Italian roll, topped with crisp bacon, melted cheese, lettuce and tomato - 9.40

ROAST BEEF ITALIANO

Tender and juicy roast beef slices covered with meat sauce, onions and melted cheese on a round sesame roll - 8.40

ITALIAN SAUSAGE SANDWICH

Served on a fresh sub bun with meat sauce - 8.90
Add peppers and sautéed onions - 1.20 Add cheese - .50

MEATBALL SANDWICH WITH CHEESE

Italian meatballs served on a round sesame roll, smothered with meat sauce and melted provolone - 8.40

RIB EYE STEAK

Cut from the eye of the rib and served up sizzling on a fresh bun - 9.40 Add mushrooms - .75
Add banana peppers or sautéed onions or cheese - .50

BREAST OF TURKEY

Sliced turkey breast stacked on Italian bread with lettuce and tomato - 8.40

CHICKEN ITALIANO

Fried or grilled chicken breast on a round sesame roll with meat sauce and melted provolone cheese - 8.90

CHICKEN BREAST

Fried or grilled with lettuce and tomato on a round sesame roll - 8.40 Add bacon - .75 extra, or your choice of Swiss, American or provolone cheese - .40 extra

FOCACCIA SANDWICH

Lean deli-sliced mortadella, prosciutto, salami and provolone cheese with lettuce and tomato heaped on fresh focaccia bread - 8.90

CREATE A BURGER

Eight ounce Choice burger with lettuce and tomato - 8.90
Add mushrooms - .60 Banana peppers - .25 Bacon - .75
Add your choice of Swiss, American or provolone - .50

VEGETARIAN

Fresh rye or sub bun loaded with mushrooms, green peppers, onions, tomato, melted cheese, lettuce and mayonnaise - 8.90

HOT HAM & CHEESE

Presented on a long roll with lettuce, tomato and provolone cheese - 8.90

FISH SANDWICH

Icelandic batter-dipped cod, fried to a golden brown, served with lettuce, tomato and mayonnaise on a round sesame roll - 8.90

B.L.T.

A traditional American favorite - 7.90

Super Subs

COLD SUBMARINE

Salami, ham, provolone cheese, lettuce, tomato and onions piled high on a sub bun with our special dressing - 8.90

HOT SUBMARINE

Ham, provolone cheese, capicola, onions and meat sauce served steaming hot on a fresh bun - 8.90

PIZZA SUBMARINE

Pizza sauce, pepperoni, onions, ham and mozzarella cheese make this a super sub - 8.90



Ruggeros Favorites

CHICKEN CAESAR SANDWICH

Charbroiled chicken breast covered with melted Swiss, trimmed with shredded romaine and dressed with our special Caesar dressing, all on a fresh sub roll. Served with cottage fries or vinaigrette coleslaw and a pickle - 9.75

CHICKEN SALAD CROISSANT

Fresh chicken salad made with diced chicken breast, onions and celery mixed with mayo-Dijon dressing and stuffed into a flaky croissant. Served with a cup of soup - 9.40

CORNEB BEEF SANDWICH

Thinly sliced lean corned beef and Swiss cheese, stacked on wheat berry bread - 8.70

The following items are not available after 4:00 p.m.

PORTABELLA ON FOCACCIA

Crusty herbed focaccia stuffed with sautéed portabella mushrooms, onions, red peppers and melted mozzarella cheese. Served with cottage fries or vinaigrette coleslaw and a pickle - 9.75
Not available after 4:00 p.m.

CHICKEN WRAP

Strips of grilled blackened chicken wrapped with sautéed mushrooms, onions, garlic, melted cheese, lettuce and diced tomatoes. Served with cottage fries or vinaigrette coleslaw and a pickle - 9.75
Not available after 4:00 p.m.

Beverages

REGULAR OR DECAF COFFEE - 2.20

HOT OR ICED TEA - 2.20

WHITE OR CHOCOLATE MILK - 2.05

LEMONADE - 2.40

BOTTLED WATER - 3.25 **SPELLEORINO**
(carbonated and non-carbonated available)

SOFT DRINKS

Coke, Diet Coke, Cherry Coke, Sprite, Root Beer, Orange Pop

SHAKES

Chocolate, vanilla or strawberry - 4.25

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