

APPETIZERS 4

SOUP OF THE DAY

Cup

SPANISH ANTIPASTO 8.75

Catalan sausage, manchego, olives & white anchovy filets

CRISPY CALAMARI 9.95

Lightly breaded, with jalapeno aioli & asian sauce

Make it Frito Misto - Add shrimp, snapper & tartar sauce 13.95

COCONUT JUMBO SHRIMP 9.95

Coconut flavored with mango jam

HOUSEMADE CONCH 8.95

FRITTERS

Jerk aioli

STEAMED ASIAN POTSTICKERS 8.95

Pork & napa cabbage or edamame (vegan)

GARLIC BREAD 7.95

Fresh garlic, mozzarella & parmesan with a side of marinara



PASTA

ADD MEAT OR SEAFOOD

Chicken Breast **\$6.50** / Crispy Calamari **\$4.95**7oz Grilled Snapper **\$10.95** / Sautéed Garlic Shrimp **\$9.95**

Gluten free pasta available - add \$2.95

SEAFOOD SPAGHETTI AL AGLIO 19.95

Shrimp, calamari & snapper with garlic & chardonnay butter sauce

BRICK OVEN CLASSIC LASAGNA 16.50

With CAB bolognese & bechamel sauce

Veggie option also available

BUILD YOUR SPAGHETTI 13.50

Choose Alfredo, bolognese or San Marzano marinara

SALADS



ADD MEAT OR SEAFOOD

Chicken Breast **\$6.50** / Crispy Calamari **\$4.95**7oz Grilled Snapper **\$10.95** / Sautéed Garlic Shrimp **\$9.95**

XQs CAPRESE 8.95

Fresh mozzarella, roasted tomato & onionwith arugula & balsamic reduction

HOUSE 7.95

Mixed greens, kalamata olives, tomato, shredded carrot, cucumber, spring onions, housemade balsamic dressing

CAESAR 8.95

Romaine, hardboiled egg, marinated white anchovy filets, shredded parmesan, housemade dressing & croutons

SPINACH 8.95

Cherry tomatoes, asparagus, goat cheese, lemon mustard vinaigrette

BURGERS & MORE



On a brioche bun, lettuce, onion, tomato and french fries Add cheddar, swiss, gouda, bacon, or egg for \$2 Available gluten free add \$2.95

6oz CAB BURGER
10.95
12oz CAB DOUBLE DECKER
15.95
8oz DRY AGED CAB BURGER
15.95
BEYOND BURGER vegetarian
14.25
BLACKENED SNAPPER TACOS
Chunky tomato salsa, shaved
cabbage & citrus spicy aioli

LOMITO
21.95
CAB tenderloin, ham, cheddar,

CAB tenderloin, ham, cheddar, cracked egg, tomato, dijon mustard on ciabatta



WOOD FIRED PIZZA



16.95

'Make it Chicago' double the dough for \$2.95 all pizzas are available with gluten-free crust for \$4.95

NOTE: Our gluten-free crust is prepared in a common kitchen with risk of gluten exposure. Customers with serious gluten sensitivities should exercise judgment accordingly.

All pizzas are 12", made with premium Italian flour, quality cheese and meats, housemade tomato sauce & dough made fresh daily

XQs MARGHERITA	12.95
Mozzarella cheese,	
tomato sauce, basil	

Assorted fresh mushrooms (shitake, portobello, bottom) with a hint of smoked gouda, touch of Alfredo, truffle oil & scallions

FUNGHI MISTI

VEGETARIAN	17.50
Fresh bell peppers, zucchini,	
mushrooms, eggplant,	
kalamata olives basil	

DIAVOLA	4		14.95

Pepperoni or chorizo, fresh jalapeños

HAWAIIAN	14.95
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Honey ham, fresh pineapple

OUATTRO STAGIONI	15.95
OUALIKO SIAGIOINI	13.33

Kalamata olives, fresh mushrooms, artichoke hearts, ham

RISE & SHINE	15.95
KISE & SI IIIVE	13.33

Fresh shaved asparagus, sunny side eggs, smoked applewood bacon

LA NAPLES 16.95

Sliced tomato, fresh garlic olive oil, marinated white anchovy filets, kalamata olives

PORTUGUESA	18.95
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Ham, chorizo, sliced tomato, sliced onion, boiled egg, kalamata olives

THE GODFATHER 19.95

Sausage, pepperoni, kalamata olives, fresh mushrooms, onions, smoked gouda, fresh tomatoes

FEDE'S 5 CHEESE 16.95

Mozzarella, goat, blue, brie & shaved manchego

CARIBBEAN 16.25

BBQ chicken, fresh pineapple, bacon, green peppers

TUSCANA 16.95

Brush of pesto, grilled chicken, red onion, sun dried tomatoes, fresh mozzarella

BARCELONA 15.95

Manchego cheese, arugula, truffle oil

TIM'S MEAT LOVERS 18.95

Pepperoni, sausage, ham, bacon, baked with chili flakes

CALZONE 15.95

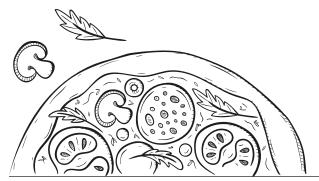
Ham, mushroom & ricotta traditionally folded

ADD ON EXTRA TOPPINGS

MEAT: Pepperoni, grilled chicken, chorizo, smoked applewood bacon, ham, prosciutto, sausage, white anchovy fillets **\$3**

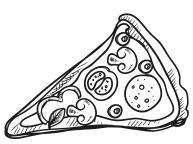
CHEESE: Cheddar, goat, blue, gouda, parmesan, fresh mozzarella, brie, ricotta, manchego **\$2.50**

VEGGIES & MORE: Mushrooms, green pepper, onions, fresh tomato, kalamata olives, green olives, spinach, sun dried tomato, pineapple, artichokes, roasted peppers, arugula, zucchini, sweet corn, fresh jalapeños, eggplant, truffle oil **\$2.50**











MAINS



Add sautéed, garlic or grilled shrimp to any main for \$9.95

BUTCHERS CUT 8oz CAB hanger steak with salsa criolla and french fries topped with fried egg	24.95
10oz CAB NY STRIP Grilled asparagus & blistered tomato, grain mustard jus	29.95
12oz GRILLED PORK CHOP Topped with mojo butter, crispy cassava & wilted spinach	20.95
8oz PACIFIC SALMON FILET Pan seared, sautéed balsamic spinach & mashed potato	20.95
CHICKEN PARMIGIANA Breaded & topped with housemade	18.95

marinara & melted fresh mozzarella

Just Milanesa 16.95

SIDES	
Basmati Rice	3.50
French Fries	3.50
Mashed Potatoes	3.50
Potato Wedges	3.50
Crispy Casava	3.50
Sautéed Spinach	4.50
Sautéed Onions	4.50
Sautéed Mushrooms	4.50
Grilled Asaparagus	5.95

DESSERT



10.95

XQ'S À LA MINUTE APPLE PIE

Baked fresh from scratch (allow 20 minutes)

CHOCOLATE BROWNIE 7.50

With häagen-dazs vanilla ice cream

7.50

With dulce de leche & whipped cream

BANANA STICKY TOFFEE 10.95 PUDDING

With häagen-dazs vanilla ice cream

KIDS



CHICKEN TENDERS	7.95
Served with french fries	

SPAGHETTI 7.95

Choice of alfredo, marinara or butter sauce

JUNIOR PIZZA 7.95

Ham or pepperoni

COFFEE



AMERICANO	2.95
ESPRESSO	2.95
DOUBLE ESPRESSO	4.50
LATTE	4.50
CAPPUCCINO	4.50
ASSORTED TEAS	2.95

SPECIALTY COFFEES



RASTA MAN	7
Myer's dark, tia maria, whipped cream	

IRISH COFFEE 7
Jameson's & whipped cream

NUTTY PROFESSOR

Bailey's, frangelico, hot foam

AFTER DINNER



Ask your server for our selection of port, cognac, rum, scotch, liquors & other after dinner drinks