

WINE

GLASS/BOTTLE

CHAMPAGNE & SPARKLING

Beni di Batasiolo Spumante Brut – Piedmont, Italy 9 / 35
Astoria Butterfly Prosecco – Veneto, Italy 41
Moët & Chandon – Champagne, France 125
Veuve Clicquot – Champagne, France 133

WHITE

Chardonnay - Indigo Eyes - California, USA 9 / 35
Chardonnay - Duckhorn - Napa, USA 59
Moscato - Cavit - Trentino, Italy 9 / 35
Pinot Grigio - Cavit - Trentino, Italy 9 / 35
Sauvignon Blanc - Matua - Marlborough, New Zealand 9 / 35
Sauvignon Blanc - Oyster Bay - Hawkes Bay, New Zealand 42
Rosé - Rickety Bridge - Fransshhoek, South Africa 35

RED

Sweet - Roscato Rosso Dolce – Lombardy, Italy 9 / 35
Cabernet Sauvignon - R I Collection - California, USA 9 / 35
Cabernet Sauvignon - Pied à Terre - Napa, USA - 69
Malbec - Portillo - Mendoza, Argentina 9 / 35
Malbec - Pulenta Estate - Mendoza, Argentina 47
Merlot - Santa Margherita – Veneto, Italy 9 / 35
Pinot Noir - Indigo Eyes - California, USA 9 / 35
Pinot Noir - Pulenta Estate – Mendoza, Argentina 45
Cabernet Franc - Catena - Mendoza, Argentina 39
Amarone – Corte Brá Sartori di Verona - Veneto, Italy 89

APPETIZERS

SOUP OF THE DAY cup 4

CRISPY CALAMARI

lightly breaded, with jalapeno aioli & asian sauce 9.95
Make it Frito Misto - add shrimp, snapper & tartar sauce 13.95

COCONUT JUMBO SHRIMP

with mango jam 9.95

HOUSEMADE CONCH FRITTERS

with jerk aioli 8.95

STEAMED ASIAN POTSTICKERS

pork & napa cabbage or edamame (vegan) 8.95

GARLIC BREAD

fresh garlic, mozzarella & parmesan with a side of marinara 7.95

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

shrimp, calamari & snapper with garlic & chardonnay butter sauce 20.95

BRICK OVEN CLASSIC LASAGNA

CAB bolognese & bechamel sauce 16.50

OSSOBUCO PAPPARDELLE

chunky beef shank with assorted mushroom ragout 23.75

VEGETARIAN SPAGHETTI

brick oven roasted veggies in Alfredo sauce 16.50

BUILD YOUR PASTA

choose Alfredo or San Marzano Marinara 13.50 - Bolognese 16.50

SALADS

ADD MEAT OR SEAFOOD
Chicken Breast 6.50 / Crispy Calamari 4.95
7oz Grilled Snapper 10.95 / Sautéed Garlic Shrimp 9.95

CLASSIC CAPRESE

fresh mozzarella, plum tomato, arugula, basil
pesto & balsamic reduction 10.50

HOUSE

mixed greens, kalamata olives, tomato, shredded carrot,
cucumber, spring onions, housemade balsamic dressing 7.95

CAESAR

romaine, hardboiled egg, marinated white anchovy filets,
shredded parmesan, housemade dressing & croutons 8.95

SPINACH

cherry tomatoes, asparagus, goat cheese,
lemon mustard vinaigrette 8.95

BURGERS & MORE

includes french fries or house salad
add cheddar, swiss, gouda, bacon, or egg for \$2 - available gluten free add \$2.95

8oz CAB BURGER

on a brioche bun, lettuce, onion, tomato & pickles 13.95

8oz XQ's OXTAIL BURGER

onion-bacon relish, brie & dijon on a brioche bun 15.95

BEYOND BURGER

vegetarian on a brioche bun, lettuce, onion, tomato & pickles 14.25

BLACKENED SNAPPER TACOS

chunky tomato salsa, shaved cabbage & citrus spicy aioli 15.75

LOMITO

CAB tenderloin, ham, cheddar, cracked egg,
tomato, dijon mustard on ciabatta 21.95

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

sweet potato fries, asparagus & assorted mushroom ragout 32.95

12oz GRILLED PORK CHOP

topped with mojo butter, crispy cassava & wilted spinach 21.95

8oz PACIFIC SALMON FILET

pan seared, mashed potato & mediterranean sauce 21.95

CHICKEN PARMIGIANA

breaded & topped with housemade marinara
& melted fresh mozzarella 18.95

Just Milanese 16.95 - add a side of pasta 4.95

SIDES

Basmati Rice	Sautéed Spinach
French Fries	Sautéed Onions
Mashed Potatoes	Sautéed Mushrooms
Potato Wedges	Sweet Potato Fries
3.50 each	4.50 each
Grilled Asaparagus	5.95

kindly note that a 15% gratuity is included on your bill



'Make it Chicago' double the dough for 2.95 all pizzas are available with gluten-free crust for 5.50
*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

CHEESE

shredded mozzarella, tomato sauce 12.95

CLASSIC MARGHERITA

fresh mozzarella, tomato sauce, basil 13.95

BRAZILIAN MARGHERITA

fresh & shredded mozzarella, sliced tomato, oregano & black olives 15.95

EL DOMINGUEZ

spinach & artichoke with a touch of gouda & alfredo 15.95

FUNGHI MISTI

assorted fresh mushrooms (shitake, portobello, bottom) with a hint of smoked gouda, touch of Alfredo, truffle oil & scallions 16.95

VEGETARIAN

fresh bell peppers, zucchini, mushrooms, eggplant, kalamata olives, basil 17.50

DIAVOLA

pepperoni or chorizo, fresh jalapeños 15.95

HAWAIIAN

honey ham, fresh pineapple 15.95

QUATTRO STAGIONI

kalamata olives, fresh mushrooms, artichoke hearts, ham 15.95

RISE & SHINE

fresh shaved asparagus, sunny side eggs, smoked applewood bacon 15.95

LA NAPLES

sliced tomato, fresh garlic olive oil, marinated white anchovy filets, kalamata olives 16.95

PORTUGUESA

ham, chorizo, sliced tomato, sliced onion, boiled egg, kalamata olives 18.95

THE GODFATHER

sausage, pepperoni, kalamata olives, fresh mushrooms, onions, smoked gouda, fresh tomatoes 19.95

FEDE'S 5 CHEESE

mozzarella, goat, blue, brie & shaved manchego 16.95

CARIBBEAN

BBQ chicken, fresh pineapple, bacon, green peppers 16.95

TUSCANA

brush of pesto, grilled chicken, red onion, sun dried tomatoes, fresh mozzarella 16.95

BARCELONA

manchego cheese, arugula, truffle oil 15.95

TIM'S MEAT LOVERS

pepperoni, sausage, ham, bacon, baked with chili flakes 18.95

CALZONE

ham, mushroom & ricotta traditionally folded 15.95

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: fresh mushrooms, green pepper, onions, arugula, fresh tomato, kalamata olives, green olives, spinach, artichokes, sun dried tomato, fresh pineapple, roasted peppers, zucchini, sweet corn, tomato sauce, fresh jalapeños, eggplant, truffle oil 2.50



XQ'S À LA MINUTE APPLE PIE

allow 20 minutes - baked fresh from scratch 10.95

CHOCOLATE BROWNIE

with Häagen-Dazs vanilla ice cream 8.50

CARAMEL FLAN

with dulce de leche & whipped cream 7.50

BANANA STICKY TOFFEE PUDDING

with Häagen-Dazs vanilla ice cream 10.95

ICE CREAM

scoop of Häagen-Dazs vanilla or chocolate 4.95



CHICKEN TENDERS

served with french fries 8.95

SPAGHETTI

choice of alfredo, marinara or butter sauce 8.95

JUNIOR PIZZA

ham or pepperoni 8.95



AMERICANO 2.95

ESPRESSO 2.95

DOUBLE ESPRESSO 4.50

LATTE 4.50

CAPPUCCINO 4.50

ASSORTED TEAS 2.95

SPECIALTY COFFEES 8

RASTA MAN

myer's dark, tia maria, whipped cream

IRISH COFFEE

jameson's & whipped cream

NUTTY PROFESSOR

bailey's, frangelico, hot foam



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