

ROASTED RED PEPPER AND TOMATO SOUP \$7.

OUR SIGNATURE SOUP WITH FRESH BASIL, BUTTER AND CREAM, FIRE ROASTED RED PEPPERS AND PLUM TOMATOES.

CLASSIC BRUSCHETTA

SIO.

FRESH TOMATOES, RED ONIONS, GARLIC, BASIL AND FETA CHEESE WITH CROSTINI.

GRILLED CALAMARI

OLIVE OIL, CAPERS, BLACK OLIVES, DICED TOMATOES. SERVED SIZZLING.

BUFFALO MOZZARELLA CAPRESE

PROSCIUTTO AND ARUGULA ACCOMPANY OLIVE OIL DRIZZLED BUFFALO MOZZARELLA WITH TOMATO.

PHYLLO BRIE

TOASTED WALNUTS. ROSEMARY INFUSED HONEY, HOT PEPPER JELLY. SERVED WITH TOASTED CROSTINI.

SPINACH DIP

FOUR CHEESES MIXED WITH FRESH SPINACH AND DILL WITH WARM PITA.

GARLIC BREAD

S9.

GRILLED BAGUETTE, GARLIC BUTTER AND MOZZARELLA CHEESE. ADD BACON \$2.

CRISPY CALAMARI

\$11.

DUSTED AND FLASH FRIED WITH SPICY PESTO AIOLI AND TRADITIONAL TOMATO SAUCE TO DIP.

CARPACCIO

THIN SLICED BEEF TENDERLOIN WITH ARUGULA. SHAVED PARMIGIANA & OLIVE OIL.

MUSSELS MARINARA \$16.

PINOT GRIGIO, ROSÉ PESTO SAUCE, ASIAGO CHEESE, PEPPERS AND CHILI FLAKES.

DRUNKEN MUSSELS \$12.

SHALLOTS, GARLIC, CHILI FLAKES, WHITE WINE AND FRESH SQUEEZED LEMON. MUSSELS SERVED WITH HOT BREAD.

SALADS

GREEK

INDIVIDUAL \$7.

\$14.

CAESAR

\$14.

ROMAINE, CROUTONS, BACON BITS, JR'S SIGNATURE CAESAR DRESSING. INDIVIDUAL \$7.

ADD: SAUTEED GARLIC SHRIMP ~ \$8. GRILLED CHICKEN ~\$6. GRILLED SALMON ~ \$18. GRILLED FLAT IRON STEAK ~ \$12.

ARUGULA CHICKEN

MIXED GREENS. PEPPERS. ONIONS. TOMATOES.

CUCUMBERS, KALAMATA OLIVES, FETA CHEESE.

\$16.

FRESH GREENS, ARUGULA, WHITE BALSAMIC VINAIGRETTE, SEASONAL FRUIT, GOAT CHEESE, ALMONDS. WITH BALSAMIC GLAZE.

ROASTED BEET

\$14.

GREENS, ARUGULA, WHITE BALSAMIC VINAIGRETTE, BAKED GOAT CHEESE. CANDIED SPICED PECANS. BALSAMIC GLAZE.

FLAT IRON STEAK

\$19.

CERTIFIED ANGUS BEEF® GRILLED TO MEDIUM, MIXED GREENS, RED ONIONS, TOMATOES, PEPPERS, GORGONZOLA, TOMATO BASIL VINAIGRETTE.

SPINACH & PEAR

\$13.

FETA CHEESE, PUMPKIN SEEDS, CANDIED SPICED PECANS, SLICED PEAR. RED PEPPERS. RASPBERRY VINAIGRETTE.



MARCO POLO SALAD

\$15.

GREENS. ASIAN-INSPIRED CHICKEN. CUCUMBER, CANDIED SPICED PECANS, RED PEPPERS, GREEN ONION. SESAME SEEDS. WONTONS. HONEY MUSTARD DRESSING.

MIXED GREENS

MIXED GREENS WITH TOMATOES. RED ONIONS AND CUCUMBERS WITH TOMATO BASIL VINAIGRETTE.

(GF) ASK ABOUT OUR OPTIONS.

TAXES EXTRA.

STEAKS ENTRÉES



P&M'S KOUZZINA PROUDLY SERVES ONLY CERTIFIED ANGUS BEEF® BRAND WHICH SIMPLY EXCEEDS YOUR

EXPECTATIONS. OUR STEAKS ARE SEASONED AND GRILLED, ACCOMPANIED WITH SAUTÉED GARLIC MUSHROOMS, A SALAD STARTER AND OUR HOT BREAD WITH OLIVE OIL. YOUR CHOICE OF BAKED POTATO, FRESH-CUT FRIES OR TOMATO ROASTED POTATOES.

FILET MIGNON

\$42.

THE MOST TENDER BEEF CUT, LEAN AND SUCCULENT. WE RECOMMEND MEDIUM RARE.

SIRLOIN

\$33.

LEAN, JUICY AND WELL FLAVORED. WE RECOMMEND MEDIUM RARE.

NEW YORK STEAK

\$38.

THE CLASSIC STEAKHOUSE CUT GRILLED TO YOUR SPECIFICATIONS.

*CHICKEN ASIAGO

\$25.

TWO CHICKEN BREASTS STUFFED WITH FRESH SPINACH AND ASIAGO CHEESE, BREADED AND BAKED. TOPPED WITH MUSHROOM MARSALA SAUCE, FRESH VEGETABLES AND SUNDRIED TOMATO ROASTED POTATOES.

GRILLED SALMON

\$26.

NORTH ATLANTIC SALMON, GRILLED TO YOUR SPECIFICATIONS WITH ROASTED SWEET POTATOES, GRILLED RED PEPPERS AND WILTED SPINACH WITH A TOUCH OF CREAM.

CHICKEN PARMESAN

\$20.

HAND BREADED BREAST OF CHICKEN, WITH POMODORI SAUCE AND FIOR DI LATTE, AND SERVED WITH SPAGHETTI POMODORI.

ADD MEATBALLS ~ \$4.

ADD ROASTED FRESH VEGETABLES ~ \$3.

DELICIOUS ACCENTS

AL FORNO ~ \$6.

SAUTÉED MUSHROOMS AND ONIONS, TOPPED WITH GORGONZOLA CHEESE AND MUSHROOM MARSALA SAUCE.

SAUTEED SHRIMP ~ \$8.

TRUFFLE PARMESAN FRIES ~ \$6.

WITH LEMON TRUFFLE AIOLI.

VEAL MARSALA

\$25.

TENDER MEDALLIONS, LIGHTLY DUSTED, SEARED WITH MARSALA SAUCE. SERVED OVER CREAMY TOMATO RISOTTO.

CHICKEN DIAVOLO

\$25.

MARINATED AND GRILLED CHICKEN BREASTS WITH LA BOMBA SAUCE, FIOR DI LATTE AND BASIL PESTO, SERVED OVER CREAMY TOMATO RISOTTO.

SUBSTITUTE LINGUINE ALFREDO ~ \$4.

ALL OUR SOUPS, DRESSINGS, VINAIGRETTES, DIPS, PIZZA DOUGH, BURGERS, HERB AND SPICED OLIVE OILS, SAUCES AND MORE ARE MADE FROM SCRATCH IN HOUSE, WITH PRIDE. EVERY DISH HAS BEEN CREATED WITH FLAVOUR AND BALANCE IN MIND. MODIFYING MENU ITEMS IS NOT RECOMMENDED.





PASTAS

CHICKEN MUSHROOM PENNE

PRIMAVERA SAUCE, RED ONIONS, GOAT CHEESE, SUNDRIED TOMATOES AND MUSHROOMS.

SHRIMP PORTOFINO

\$24.

ROSÉ AND PESTO CREAM SAUCE, GREEN ONIONS, LINGUINE, SHRIMP, ROASTED GREEN AND RED PEPPERS.

CHEESE CAPELETTI

\$20.

ROSÉ SAUCE, OVEN-BAKED WITH MOZZARELLA.

MUSHROOM RAVIOLI

\$20.

PORTOBELLO AND CREMINI RAVIOLI. SUNDRIED TOMATO CREAM SAUCE. TOPPED WITH ARUGULA.

PENNE CHICKEN ASIAGO

\$22.

ALFREDO SAUCE, SUNDRIED TOMATOES, SPINACH, SHREDDED ASIAGO CHEESE, BASIL OIL.

BASIL LINGUINE

\$18.

PRIMAVERA SAUCE, BROCCOLI FLORETS, SUNDRIED TOMATOES, FRESH BASIL, AND PESTO. WITH SHRIMP ~ \$24 WITH CHICKEN ~ \$22

SPAGHETTI & MEATBALLS

\$18.

MADE-IN-HOUSE WITH POMODORI SAUCE AND MEATBALLS.

SPICY SAUSAGE LA BOMBA

\$18.

LA BOMBA SAUCE. PENNE. GRILLED PEPPERS. RED ONIONS, HOT PEPPERS & MOZZERELLA,

BURGERS & PAN

PRIME RIB BURGER......\$15.

WITH LETTUCE, TOMATO, PICKLE AND ONIONS.

STEAK BAGUETTE.....\$18.

CERTIFIED ANGUS BEEF ™ NEW YORK STRIP, ONIONS, SAUTÉED MUSHROOMS, GRILLED ARTESIAN BAGUETTE.

BAGUETTE

GRILLED CHICKEN, PROSCIUTTO, PESTO MAYONNAISE, FRESH BASIL, SLICED TOMATO, FIORE DI LATTE, CHILLI OIL, GRILLED BAGUETTE.







PIZZAS

KOUZZINA PIE

\$15.

SLICED TOMATOES. FRESH BASIL. FIOR DI LATTE, OLIVE OIL.

TUSCAN PIE

\$17.

SALAMI. CAPICOLA. PEPPERONI. CHILI FLAKES. ONIONS. GREEN AND BLACK OLIVES. MOZZARELLA.

PROSCUITTO & CHEESE

\$18.

ROSEMARY OLIVE OIL, MOZZARELLA, ASIAGO AND PARMESAN CHEESE, CARAMELIZED ONIONS, CRISPY PROSCUITTO, CHILLI OIL, ARUGULA.

BELLY BUSTER PIE

S16.

PEPPERONI, BACON, ONIONS, GREEN OLIVES. MUSHROOMS, GREEN PEPPERS, MOZZARELLA.

MEDITERRANEAN PIE

\$15.

SPINACH, ONIONS, MOZZARELLA, TOMATOES, KALAMATA OLIVES, ZUCCHINI, RED PEPPERS, OREGANO, FETA.

BUFFALO CHICKEN PIE

\$16.

CREAMY BUFFALO SAUCE, CHICKEN, BACON, CARAMELIZED ONIONS, MOZZARELLA AND GREEN ONIONS.

CALIFORNIA PIE

\$16.

RED PEPPERS, MOZZARELLA, SUNDRIED TOMATOES, CHICKEN, BASIL, ONIONS, GOAT CHEESE.

PEAR & GORGANZOLA PIE

\$16.

ROSEMARY OLIVE OIL, MOZZARELLA, PANCETTA, WALNUTS, ARUGULA, HOT PEPPER JELLY.

LD YOUR OW

REGULAR TOPPINGS ~ \$1. EACH

ARUGULA, BASIL, CARAMELIZED ONIONS, GREEN ONIONS, HOT PEPPERS, HOT PEPPER JELLY, MOZZARELLA, MUSHROOMS, OLIVES (BLACK OR GREEN), PEPPERS (RED OR GREEN), ROASTED GARLIC, SLICED TOMATOES, SPINACH, ZUCCHINI.

GOURMET TOPPINGS ~ \$2. EACH

ALFREDO SAUCE, BASIL PESTO, CHILLI PESTO, SUNDRIED TOMATO PESTO, ASIAGO CHEESE, FETA CHEESE, GOAT CHEESE, GORGONZOLA CHEESE, GRILLED CHICKEN (REGULAR OR CAJUN), ITALIAN SAUSAGE, MEATBALLS, PEPPERONI, PROSCIUTTO, PANCETTA, SUNDRIED TOMATOES, SALAMI.

ADD FIOR DI LATTE ~ \$4. ADD SHRIMP ~ \$8.

- ALLERGY DISCLAIMER -

IF YOU HAVE AN INTOLERANCE TO ANY OF THE FOLLOWING PRODUCTS, OR ANY NOT LISTED HERE, KINDLY LET US KNOW. THE FOOD THAT IS PREPARED AT P&M'S KOUZZINA MAY CONTAIN EGGS, PEANUTS, SOYBEANS OR A DERIVATIVE, MILK, FISH, SHELLFISH, OLIVE PITS, WHEAT, GLUTEN AND SESAME SEEDS, OR TRACES THEREOF. ALTHOUGH WE WILL USE OUR BEST EFFORTS TO ACCOMMODATE YOUR DIETARY REQUIREMENTS, WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ABSOLUTELY FREE OF SPECIFIC INGREDIENTS TO WHICH YOU MAY BE ALLERGIC. SOME OLIVES MAY CONTAIN PITS; SOME CHICKEN MAY CONTAIN BONE FRAGMENTS OR PIECES. BASIL PESTO CONTAINS PINE NUTS AND CHEESE.

SIGNATURE ITEM.

