

APPETIZERS

SPIEDINI ALLA ROMANA \$15

Thick Sliced Bread Rubbed w/ Garlic, Layered w/ Fresh Mozzarella Cheese & Stacked - Toasted & Melted Topped w/ Lemon, Butter, White Wine, Capers & Anchovies Sauce

GARLIC BREAD \$10 / \$15

Three of five Slices of Italian bread, thick cut with our homemade garlic butter

*Add Parmesan Cheese \$5

BRUSCHETTA \$12

Toasted italian bread, seasoned tomatoes, shaved parmesan cheese and fig balsamic glaze

MAC AND CHEESE \$12

Three Cheese Mac: Mozzarella, Cheddar & Gruyere

*Add Buffalo Chicken \$3

MEATBALLS \$14

Three homme-made meatballs served in our signature marinara sauce.

SALADS

CAESAR SALAD \$13

Romaine lettuce, Romano cheese, homemade croutons with homemade Caesar dressing. Add grilled chicken or grilled shrimp for an additional charge.

ECB WEDGE SALAD \$13

Iceberg lettuce, gorgonzola dressing, red onion, tomato pecorino cheese and fried pancetta

BURRATA \$15

fresh mixed greens , tomatoes, burrata fresh herbs w/ house dressing

Grilled or Crispy Chicken \$6 / Grilled Shrimp \$9 / Avocado \$4

ECB BURGERS & SANDWICHES

THE ECB \$15

Angus Beef Patty, Gruyere & Cheddar Cheese, Apple-wood smoked Bacon, Caramelized Onions, Sauteed Mushrooms, Lettuce, ECB Sauce Served on a Potato Bun

THE EXCALIBUR \$22

Angus Beef and Short Rib Blend Patty, Served on a Toasted Brioche Bun with cheddar cheese Lettuce, Tomato, Onion, Garlic Aioli and Truffle Steak Fries.

WHISKEY BURGER \$17

8 oz beef patty sautéed with fresh sliced shallots and whisky and applewood smoked bacon on a brioche bun.

THE AMERICAN \$12

Angus Beef Ptty, cheddar on Sour Dough Bread. Served with lettuce, tomato.

BLUE BACON \$15

Angus Beef Patty with Applewood Smoked Bacon, Lettuce and Blue Cheese Crumbles. Served on a Potato Bun.

MAC N' CHEESE BURGER \$15

Custome blend angus beef patty with homemade Mac and cheese, applewood smoked bacon and ecb sauce on a potato bun

SCARPIELLO WINGS \$20 - \$35

Marinated with Garlic & Rosemary, Pan-Fried & Tossed in a Lemon & Butter Herb Sauce. Served with Gorgonzola Dipping Sauce

*12 Pcs for \$20 and 24 Pcs for \$35

CALAMARI \$15 - \$19

Fresh Calamari lightly coated with seasoned flour and served with spicy home-made marinara sauce made to order.

BAKED CLAMS \$28

Little neck clams stuffed with our house seasoned breadcrumbs topped with romano cheese baked in clam juice until golden brown.

STUFFED MUSHROOM \$16

Mushroom Caps stuffed with Sweet Italian Sausage, Sweet Pepper & Hot Pepper Filling.

SPRING SALAD \$12

Mixed Greens, Tomato, Onions, Pepperoncini, Celery, Radish, Olives - Served with House Vinaigrette dressing.

AVOCADO SALAD \$14

Romaine lettuce, tomato, red onion, cucumber avocado and a touch of lemon juice

CAPRESE \$13

Layers of juicy grilled tomatoes, creamy fresh mozzarella with basil and chili oil

THE OG \$13

Buttermilk Fried Chicken, Lettuce, Tomato, Red Onion and ECB Sauce.

GRILLED CHICKEN \$13

Marinated Chicken, Lettuce, Tomato, Red Onion and Herb Aioli, Served on Sourdough Bread.

CHICKEN CALI \$14

Grilled chicken with Monterey Jack Cheese, Guacamole, Lettuce, Pico De Gallo, and Chipotle Aioli. Served on a Potato Bun.

SUPREME CHICKEN \$14

Buttermilk Crispy Fried Chicken, Bacon, Mozzarella, Fried Onion Straws and Honey Dijon. Served on a Pretzel Bun.

MEATBALL or CHICKEN \$18 / \$15 PARM HERO

Our home-made meatballs or Chicken cutlet parm on a hero, with signature marinara sauce.

/ TOPPINGS

/ Add-Ons / \$2
Bacon / Sunny-side egg
Mushrooms / Caramelized
Onions / Avocado / Arugula

/ Add-Ons / \$5
Angus Beef Patty
Turkey Patty
Mac and Cheese

/ Cheese / \$1
American / Cheddar
Blue / Jack
Gruyere / Mozzarella

/ Bread Options / \$3
Gluten Free Bun
Sour Dough Bread
Pretzel Bun

/ Sauces / \$2
Chipotle Mayo / Herb Aioli
ECB Aioli / Garlic Aioli
Buffalo / Sweet Chilli
Moonshine BBQ

QUICK PICKS

WINGS \$10 to \$15

Choose sauce: Buffalo / Sweet Chili
Garlic Parmesan / Moonshine BBQ.

*8 Pcs for \$9 and 12 Pcs for \$13

ECB SLIDERS \$15

Bite Sized Burgers Topped with Lettuce, American Cheese, ECB sauce.

ECB CHICKEN SLIDERS \$12

Buttermilk fried or grilled chicken served with lettuce and ECB sauce on potato bun.

CHICKEN BITES \$7

Crispy pieces of hand-breaded organic chicken breast. Choice of Sauce.

CHICKEN NUGGETS \$7

Crispy white meat chicken breaded and deep fried golden brown. Choice of Sauce.

MOZARELLA STICKS \$6 to \$9

Five hand-breaded sticks, fried golden brown and served with our homemade marinara dipping sauce.

*5 Pcs for \$6 and 10 Pcs for \$9

FRIED CHEESE CURDS \$9

Lightly breaded cheese curds, fried golden-brown made with mozzarella cheese, served with Sweet Chili Sauce

VEGETERIAN

BLACK BEAN VEG \$14

Seasoned Black Bean Burger, Lettuce, Tomato and Chipotle Mayo. Served on a Potato Bun.

IMPOSSIBLE or BEYOND VEG \$15

Plant-based Protein, Tomato, Pickled Onions, Cucumbers and Herb Aioli on a potato bun.

FALAFEL VEG \$14

Fried Falafel, Hummus, Tahini, Lettuce, Tomato and Chipotle Sauce. Served on a Potato Bun.

SIDES

ONION RINGS \$7

*Add French Fries +1\$

HAND CUT FRIES \$6

CHEESE FRIES \$8

SWEET POTATO FRIES \$7

*Extra Cheese +1\$ / Garlic & Parmesan +\$3
Truffle + \$3 / Bacon Cheese +\$3

TUNA SALAD SANDWICH \$12

Hommemade white tuna salad on toasted sourdough bread.

*Add Cheese to make it a melt \$1

ENTREES

PENNE ALLA VODKA \$19

Garlic and Oil, Romano Cheese, Basil, Parsley, House Breadcrumbs, Tomato Sauce, Vodka Cream with Sliced Onions, Garlic and Pinch of Red Pepper.

LINGUINE \$18

Garlic and Oil, Romano Cheese, Basil, Parsley, Topped with our House Breadcrumbs.

ADD CHICKEN \$6 / SHRIMP \$9 / SALMON \$12

SHRIMP PARM \$28

Jumbo Shrimp Breaded in House Breadcrumbs, Served over Homemade Tomato Sauce Topped with Mozzarella Cheese.

CHICKEN SCALOPPINI \$23

chicken cutlets sauteed in lemon butter, white wine shallots and bay leaves, served over linguine and sauteed spinach

CHICKEN A LA ROMANA \$25

Breaded chicken cutlets topped with melted mozzarella, roasted potato's, sauteed spinach, served over linguine in a lemon butter caper sauce

CHICKEN CUTLET LEMON & BUTTER \$24

Chicken cutlets breaded in our house breadcrumbs, pan fried until golden brown served over linguine limon butter sauce

SAUTEED GARLIC SPINACH \$8

Sauteed spinach with garlic and oil in chicken stock

SAUTEED BROCCOLI \$8

LINGUINE & CLAMS \$23

Little neck clams sautéed with shallots, garlic, pepperoncini and white wine

SPAGHETTI TOMATO & BASIL \$18

garlic and oil, sauteed onions, basil & parsley, peeled tomatoes sauce

ALFREDO \$20

shallots and butter, white wine, cream sauce and black pepper

SHRIMP SCAMPI \$28

Jumbo Shrimp with Garlic Butter and Topped with our Seasoned Breadcrumbs and Baked in Clam Juice.

CHICKEN PARM \$25

Breaded chicken cutlets topped with mozzarella and parmesan cheese served over linguine and marinara sauce

CHICKEN FRANCAISE \$25

Chicken cutlets flour and egg dipped and sauteed with lemon butter and white wine sauce, served with roasted potato's over linguine and sauteed spinach

CHICKEN MARSALA \$25

Chicken cutlets and fresh mushrooms sautéed with butter, shallots, Marsala wine and veal demi-glace served with mashed potatoes

CONTADINA POTATOES \$10

Sliced idaho potato's, pan seared with garlic, oil and oregano

MASH POTATOES \$8

SPAGHETTI & MEATBALLS \$22

Home-made Meatballs made with Beef and Veal. Seasoned with Breadcrumbs & Romano Cheese. Served over Pasta.

RIGATONI BROCCOLI \$19

garlic and oil, romano cheese, basil & parsley, sauteed broccoli topped with our house breadcrumbs

SALMON OREGANATA \$28

Salmon Baked in Clam Juice and Homemade Garlic Butter, Topped with our House Made Breadcrumbs.

SALMON LEMON & BUTTER \$28

Salmon baked in our homemade lemon butter sauce. Served with spinach.

ECB RIBS \$22 - \$35

Full or Half rack of ribs.
Choice of side: Fries or Mash Potatoes.

NY STRIP STEAK \$35

12oz NY Strip Steak served with mash potatoes and sauteed broccoli.

ECB CANTADINA STEAK

22oz Rib Eye or 32oz Porterhouse Steak Cooked to Desired Temperature, Served with roasted bell peppers, Contadina potatoes Topped with Homemade Garlic herb Oil. *Serves two

RIB EYE \$70

PORTERHOUSE \$85

PIZZA ROSSA

MARGHERITA VEG \$16

Fior di latte, San Marzano tomatoes, olive oil, and basil.

MARINARA VEG \$14

San Marzano tomatoes, oregano, Kalamata black olives, olive oil.

PEPPERONI \$17

Fior di latte, San Marzano tomatoes, olive oil, basil with pepperoni.

VODKA PIZZA VEG \$18

San Marzano Tomatoes, Homemade Vodka Sauce.

THE SWEET DEVIL \$17

Hot Coppa, basil, chilli oil and Honey

VEGETARIAN VEG \$17

San Marzano tomato, fresh garlic, black olives, mushrooms, roasted pepper, red onions, extra virgin olive oil, fresh basil

SAUSAGE AND PEPPERS \$18

Sweet Italian sausage, Fior di latte, parmigiano cheese and oregano.

FIRE DEVIL \$19

San Marzano tomatoes, Fior di latte, hot coppa, basil.

THE BUTCHER \$20

San Marzano tomatoes, Fior di latte, Sweet Italian sausage, hot coppa, prosciutto di parma, basil.

THE BUTCHER'S WIFE \$22

Fior di latte, oregano, salami, pepperoni, hot coppa, tomatoes, pepperoncini and gorgonzola cheese.

METROPOLITAN \$18

San Marzano tomatoes, Fior di latte, Prosciutto Cotto, basil, olive oil, Crimini mushrooms.

SOPHIA VEG \$17

Fior di latte, marinated tomatoes, shaved parmigiano, and basil.

BK MAFIA \$22

Fior di latte, arugula, Prosciutto di parma, shaved parmigiano, truffle oil.

BUFFALO CHICKEN \$19

Fior Di Latte, Parmesan, Blue Cheese topped with homemade Buffalo marinated Chicken.

BURRATA PIZZA \$20

Fior di latte, oregano and pecorino cheese topped with arugula, pancetta, burrata cheese and balsamic glaze

TORTA BIANCA VEG \$16

Fior di latte, ricotta and parsley.

TRUFFLE VEG \$18

Fior di latte, truffle oil, rosemary, mushrooms, ricotta.

CHRIS SPECIAL \$20

Fior di latte, hot coppa, truffle oil, basil Sweet Italian sausage, mushroom.

ALFREDO SPIN VEG \$23

Sauteed garlic spinach with alfredo sauce and shredded mozzarella.

PIZZA TOPPINGS

MEATS \$3 / VEGGIES \$2 /

OIL \$1 (TRUFFLE, HONEY, CHILLI, GARLIC)