

ANTIPASTI	
2010	
COLD Antipasto assorted salumi, cheese, & ve	eg. 11
Shrimp Cocktail (5 jumbo)	13
Clams On The Half Shell* (1/2 dz.)	10
Calamari Salad	13
Insalata di Pesce (fish salad)	16
Fresh Mozzarella, Tomato & Basil	10
	10
HOT Raked Clams or Clams Casino (6)	10
Baked Clams or Clams Casino (6) Garlic Bread	5
Stuffed Artichoke	11
Fried Zucchini	9.5
	17
Hot Antipasto (for 2) Mussels Marinara	
	10.5
Shrimp Oreganata	14.5
Baby Eggplant	10
Fried Calamari	13
Stuffed Mushrooms	10
Mozzarella in Carrozza	11
Bruschetta	8
Buffalo Wings (10)	10
Shrimp & Clams Crostini	17
Stuffed Portobello Mushroom with broccoli rabe & sausage	14
Cherry Pepper Calamari	15
Eggplant Rollatini	10
Block Contract Contract	
SALADS	
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Dressings: Italian, Blue Cheese, Ra	enhorry
Vinaigrette, Champagne Vinaigret or Ranch	
Small Dinner Salad	4.5
Large House Salad	6.5
Caesar Salad	9
Mixed Mesclun Salad	9.5
arugulas and radicchio	
Greek Salad	9
#1. Warm Spinach Salad	10.5
balsamic demi-glaze,sliced eggs, mushrooms, bacon & tomato	
#2. Field Salad	9.5
goat cheese, walnuts & champagne vinai	
#3. Apple Cranberry Salad mixed greens, arugula, pecans, & gorgon	10.5 zola
#4. Spinach & Arugula Salad with artichokes, grape tomatoes,	10.5
toasted walnuts & goat cheese	
#5. Pear Salad with arugula, spinach, tomatoes, pears & gorganzola	10.5
Add Grilled or Blackened Chicken	+4.5
Add Shrimp (per shrimp)	+2
Add Gorgonzola Cheese	+2
SOUPS	
	-
Tortallini in Prodo	-
Tortellini in Brodo	7
Stracciatelle Pacta Faciali or Pacta Dicelli	8
Pasta Fagioli or Pasta Piselli Lentil	8
LOBELL	

Chicken Vegetable

DINNER MENU

HOUSE SPECIALS



EGGPLANT PARMIGIANA

served with linguine & salad 18

CHICKEN & SHRIMP FRANCESE

served with linguine & salad 23

EGGPLANT ROLLATINE

stuffed with ricotta cheese, prosciutto, & mozzarella. served with linguine & salad

ZUPPA DI PESCE

lobster tail, clams, shrimp, mussels, scungilli and calamari over a bed of linguine alla marinara (hot or mild) served with salad

32

TAORMINA SPECIAL

shrimp, clams & mussels over a bed of linguine, served with salad 22

CHICKEN & SHRIMP PARMIGIANA

served with linguine & salad

23

STUFFED SHELLS & EGGPLANT ROLLATINE

served with linguine & salad

18

CHICKEN & SAUSAGE CAMPAGNOLA

with sweet peppers, mushrooms, potatoes, onions & vinegar peppers (hot or sweet). served with linguine & salad

23

*VEAL CHOP PARMIAGIANA, GRILLED **OR MILANESE**

served with linguine & salad

36

PASTA



Spaghetti, Linguine, Penne, Rigatoni, **Bowties or Angel Hair with:**

Tomato, Marinara or Garlic & Oil	13
Meat Sauce	14
Cheese Ravioli with tomato sauce	13
Meatballs or Sausage	14
Fresh White or Red Clam Sauce	16.5

PASTA SPECIALTIES -

16

Penne alla Vodka

with meat sauce	
Carbonara (Spaghetti or Meat Tortellini) pancetta, light onions in a cream sauce	16
Fettuccine Alfredo	16
Rigatoni Amatriciana tomatoes, onions, prosciutto	15.5
Penne al Filetto di Pomodoro virgin olive oil, tomatoes, onions & basil	14.5
Rigatoni & Broccoli broccoli florets sautéed with garlic & oil	14.5
Fettuccine Primavera mixed vegetables, white or red sauce	16.5
Penne with Broccoli Rabe extra virgin olive oil, sun-dried tomatoes & sausage	18
Linguine Marechiare clams & shrimp, garlic, light marinara sauce	21
Bowtie Boscaiola tomatoes, mushrooms, onions, sun-dried tomato, prosciutto & touch of crea	20.5
Bowtie Gorgonzola tomatoes, onions & gorgonzola cheese in a pink sauce	19.5
Linguine Puttanesca tomatoes, capers, olives & anchovies in a spicy marinara sauce	15.5
Mezzi Rigatoni Festival tomatoes, onions, peas & ricotta in a bolognese sauce	17.5
Fettuccine Taormina sautéed shrimps, tomatoes, onions, basil & peas in an alfredo sauce	22
Capellini Taormina sautéed chicken, roasted peppers, spinach, onions & tomatoes	20
Penne with Baby Eggplant in a light red sauce with garlic & basil	17
Shrimps & Clams served over a bed of linguine (white or red)	22
Bowtie Campagnola chicken, mushrooms, onions, sun-dried tomatoes & peas in a light pink sauce	21

BAKED

All Al Forno Dishes served Parmigiana

Gluten Free or Whole Wheat

13.5
13.5
13.5
15

ENJOY YOUR DINNER! WE CREATE ANY DISH TO YOUR REQUEST!

POLLO (CHICKEN)



Served w/ Penne Pasta & Tomato Sauce or Salad

Chicken Parmigiana	20
Chicken Francese sautéed in butter, white wine & lemon sauc	20.5 e
Chicken Marsala sautéed in a marsala wine sauce with prosciutto, mushrooms & onions	20.5
Chicken Scarparella medallions of chicken sautéed in a white w sauce with butter garlic, fresh rosemary & l	
Chicken Cacciatore sautéed with mushrooms, onions & pepper	20.5
Grilled Breast of Chicken with garlic, lemon & olive oil	20.5
Chicken Taormina chicken breast stuffed with prosciutto, mozzarella topped with roasted peppers, onions & mushrooms in a light brown sauce	26
Chicken Zingara with artichoke hearts, asparagus, capers, onions & hot cherry peppers in a piccata sa	22
Grilled Chicken Paillard topped with fresh tomatoes, basil, garlic, lemon & virgin olive oil	22
Chicken Gorgonzola lightly panfried chicken, in a white wine sauce with seasoned bread crumbs, spinach& gorgonzola cheese	23.5
Chicken Veneziana with asparagus, prosciutto & mozzarella,	23.5

PESCE (FISH)



Served w/ Penne Pasta & Tomato Sauce or Salad

Served w/ Penne Pasta & Tomato Sauce or S	alad
Shrimp Parmigiana	23
Shrimp Scampi broiled in white wine & garlic in a butter saud	24
Shrimp Fra Diavolo tomatoes, white wine, garlic, in a hot red sau	24 Ice
Shrimp Francese sautéed with butter, white wine & lemon sau	24 ce
Shrimp Marinara tomatoes, white wine, garlic & garnished with clams	24
Shrimp Oreganata broiled in a scampi sauce with seasoned bread crumbs	25
Shrimp Sorrentino sautéed with artichokes in a white wine butter sauce	25
Shrimp Taormina breaded shrimp, mushrooms, artichoke hearts & mozzarella in a marsala sauce	27
Fresh Filet of Sole broiled, livornese, or francese	24
Calamari Marinara (hot or mild sauce) in a light red sauce with white wine & fresh g	23 parlic
Mussels Marinara served over a bed of linguine	21
Fresh Atlantic Salmon Piccata sautéed with lemon, capers, asparagus, onions & artichoke hearts	24
Fried Calamari	22



Served w/ Penne Pasta & Tomato Sauce or Salad

Veal Cutlet Parmigiana	24
Veal Francese sautéed with white wine butter & lemon	24
Veal Marsala sautéed with mushrooms, prosciutto & onions in a marsala wine sauce	24
Veal Cacciatore with mushrooms, onions, & green peppers	24
Veal Pizzaiola & Mushrooms in a light marinara sauce	24
Saltimbocca alla Romana marsala wine sauce, with sliced egg & prosciutto over a bed of spinach	26
Veal Cutlet Milanese served with tomato or lemon sauce	24
Veal Sorrentino with mushrooms, eggplant, prosciutto, onions & mozzarella cheese in a brown sauce	26
Veal Taormina sautéed in a marsala wine sauce, with mushrooms, prosciutto, onions, & artichoke hearts topped with mozzarella chee	26 ese
Grilled Veal Paillard topped with fresh tomatoes, garlic, lemon & olive oil	25

MAKE YOUR SIDE OF PASTA	WITH
Garlic & <mark>Oil or Filetto di Pomodoro S</mark>	auce +2
Gluten Free or Whole What Pasta	+2
odka Sauce or Meat Sauce	+3
Clam Sauce choice of white or red	+4.5

STEAKS, CHOPS, & ITALIAN SPECIALTIES

Tilapia, Bassa, Salmon or Cod



Served with Penne Pasta & Tomato Sauce or Salad with Choice of Dressing

*RIBEYE STEAK **PIZZAIOLA**

in a lemon butter sauce

with mushrooms, in a light marinara sauce 30

*PORK CHOPS **TAORMINA**

with fried potatoes, sweet roasted or hot cherry peppers in a light garlic sauce

25

BLACKENED

any style

dry rub, portobello mushrooms, roasted garlic in a light brown sauce

31

TRIPPA NAPOLITANA

onion, potatoes, carrots, celery, peppers, & tomatoes in a light marinara sauce

20

*RACK OF LAMB **GRILLED OR MILANESE**

extra virgin olive oil, lemon & garlic

32

SAUSAGE CONTADINA

potatoes, sweet roasted or hot cherry peppers in a light garlic sauce

22

*PORK CHOPS **PIZZAIOLA**

mushrooms in a light marinara sauce 23

SAUSAGE & PEPPERS PIZZAIOLA

in a light marinara sauce 20

VEGETABLES & SIDES



ENJOY YOUR DINNER!

ASK ABOUT OUR CATERING FOR YOUR NEXT EVENT!

SPECIAL DISHES MAY BE PREPARED UPON REQUEST

CHILDREN'S MENU

•	•
Spaghetti with Meatball or Sausage	8.5
Ziti with Meatball or Sausage	8.5
Cheese Ravioli	8.5
Baked Ziti	8.5
Lasagna	9.5
Penne alla Vodka	8.5
Chicken Cutlet Parmigiana with spaghetti or french fries	11
Chicken Fingers with french fries	10

* Indicates Items Cooked to Order

*Consuming raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-bourne illness, especially if you have certainmedical conditions.