

Antipasti

MOO!!! COLD -

Antipasto (salumi, cheese & veg.) 11.5 **Shrimp Cocktail (5 jumbo)** 13.5 Clams on the Half Shell* (1/2 doz) 10.5 Calamari Salad 13.5 Insalata di Pesce (seafood salad) 16.5

Fresh Mozzarella, Tomato & Basil 10.5 HOT-Baked Clams or Clams Casino (6) 10.5 Fried Calamari 13.5 **Garlic Bread** 5 **Stuffed Artichoke** 11 Fried Zucchini 10 **Hot Antipasto (for 2)** 17.5 Mussels Marinara 11 **Shrimp Oreganata (5)** 15 **Baby Eggplant** 10.5 **Stuffed Mushrooms** 10.5 Mozzarella en Carrozza 11.5 **Bruschetta** 8 **Buffalo Wings (10)** 11 **Shrimp & Clam Crostini** 17.5 Stuffed Portobello Mushroom 14.5 with broccoli rabe & sausage **Cherry Pepper Calamari** 15.5 **Eggplant Rollatini** 10.5

Salads

With Italian, Blue Cheese, Ranch, Raspberry Vinaigrette or Champagne Vinaigrette

Dinner Salad 5 **Large House Salad** 7 Caesar Salad 9.5 Mixed Mesclun Salad 10 with arugula and radicchio **Greek Salad** 9.5 1- Warm Spinach Salad 11 balsamic demi-glaze, sliced eggs, mushrooms, bacon & tomato 2- Field Salad 11 mixed greens, tomatoes, walnuts & goat cheese 3- Apple Cranberry Salad 11 mixed greens, arugula, pecans & gorgonzola 4- Spinach & Arugula Salad 11 artichokes, grape tomato, toasted walnuts & goat cheese 5- Pear Salad 11 pear, arugula, spinach, tomatoes & gorgonzola Add Grilled or Blackened Chicken +5 Add Shrimp +6 +2 Add Gorgonzola Cheese

Soups

Tortellini in Brodo 7 Stracciatelle 8 Pasta Fagioli or Pasta Piselli 8 8

8

Chicken Vegetable

House Specials

90010

Eggplant Parmigiana

served with penne and salad 19

Eggplant Rollatini

stuffed with ricotta cheese, prosciutto & mozzarella served with penne and salad 20

Stuffed Shells & **Eggplant Rollatine**

.

served with penne and salad 19

Chicken & Sausage Campognola

with sweet peppers, mushrooms, potatoes, onions & vinegar peppers (hot or sweet) – served with penne and salad 24

Chicken & Shrimp Francese

.

served with penne and salad 24

.

Chicken & Shrimp Parmigiana

served with penne and salad 24

★Veal Chop Parmigiana, Grilled, or Milanese

served with penne and salad

Taormina Special

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

23

Zuppa di Pesce

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

33

Spaghetti, Linguine, Penne, Rigatoni, Bowtie or Angel Hair with:

Downe of Angerrian with.	
Tomato, Marinara or Garlic & Oil	13.5
Meat Sauce	14.5
Cheese Ravioli (with tomato sauce)	13.5
Meatballs or Sausage	15
Fresh Clam Sauce (white or red)	17
- PASTA SPECIALTIES -	
Penne alla Vodka with meat sauce	16.5
Carbonara – Spaghetti or Meat Tortellini pancetta & onions in a cream sauce	16.5
Spaghetti or Meat Tortellini	16.5 16.5

tomatoes, onions & prosciutto Penne Filetto di Pomodoro 15 olive oil, tomatoes, onions & basil Rigatoni & Broccoli 15 broccoli sautéed with garlic & oil

16

21.5

21

20

16

18

23

21

22.5

+2

Fettuccine Primavera	17
mixed vegetables in white or red sauce	
Linguine Bolognese	17
Penne with Broccoli Rabe	18.5

extra virgin olive oil, sundried tomatoes & sausage Linguine Marechiare

clams & shrimp, garlic in a

Rigatoni Amatriciana

light marinara sauce **Bowtie Boscaiola** tomatoes, mushrooms, onions,

sundried tomato, prosciutto with panna **Bowtie Gorgonzola** gorgonzola cheese, tomato

& onion in a pink sauce Linguine Puttanesca tomatoes, capers, olives & anchovies in a marinara Sauce

Mezzi Rigatoni Festivale fresh tomatoes, onions, peas & ricotta in a bolognese sauce

Fettuccine Taormina sautéed shrimp, tomatoes, onions, basil & peas in alfredo sauce

Capellini Taormina sautéed chicken, roasted peppers, spinach, onions & fresh tomatoes

Penne with Baby Eggplant 17.5 in a light red sauce with garlic & basil

Shrimps & Clams served over a bed of linguine (white or red sauce)

Bowtie Campagnola 21.5 chicken, mushrooms, onions, sundried tomatoes & peas in light pink sauce

Whole wheat or gluten-free pasta

- BAKED PASTA -

All Al Forno dishes served Parmigiana Baked Ziti with meat sauce 14 **Baked Cheese Ravioli** 14 **Baked Stuffed Shells** 14 **Baked Lasagna** 16

Pollo / Chicken Pesce / Fish Vitello / Veal 9/100/10 MOO// Served with penne pasta Served with penne pasta Served with penne pasta in tomato sauce or salad in tomato sauce or salad in tomato sauce or salad **Chicken Parmigiana Shrimp Parmigiana Veal Parmigiana** 21 24 25 **Chicken Francese** Shrimp Francese **Veal Francese** 25 25 21.5 sautéed in butter, white wine & lemon broiled in butter, white wine & lemon sautéed in butter, white wine & lemon Shrimp Oreganata Veal Marsala 26 25 Chicken Marsala 21.5 broiled in a scampi sauce with sautéed in a marsala wine sauce with sautéed in a marsala wine sauce with seasoned breadcrumbs prosciutto, mushrooms & onions prosciutto, mushrooms & onions Shrimp Fra Diavolo **Veal Cacciatore** 25 25 **Chicken Scarparella** 21.5 fresh tomatoes, white wine & garlic sautéed with mushrooms, sautéed in a white wine, butter in a mild or hot marinara sauce onions & peppers sauce with garlic, rosemary & lemon **Veal Pizzaiola with Mushrooms** Shrimp Scampi 25 25 **Chicken Cacciatore** 21.5 broiled in white wine & garlic in a light marinara sauce sautéed with tomatoes, in a butter sauce mushrooms, onions & peppers Saltimbocca alla Romano 27 **Shrimp Sorrentino** 26 **Grilled Breast of Chicken** marsala wine sauce with sliced egg 21.5 sautéed with artichokes in a & prosciutto over a bed of spinach extra virgin olive oil, garlic white wine butter sauce & lemon sauce **Veal Cutlet Milanese** 25 **Shrimp Taormina Chicken Taormina** 27 28 with tomato or lemon sauce breaded shrimp, mushrooms, stuffed chicken breast with prosciutto **Veal Sorrentino** 27 artichoke hearts & mozzarella & mozzarella, topped with roasted with mushrooms, eggplant, prosciutto, in a marsala sauce peppers, onion & mushrooms in a onions & mozzarella in a brown sauce light brown sauce Fresh Fillet of Sole 25 **Veal Taormina** broiled, livornese or francese 27 Chicken Zingara 23 sautéed in a marsala wine sauce with artichoke hearts, asparagus, Calamari Marinara (hot or mild) 25 with mushrooms, prosciutto, onions capers, onions & hot cherry peppers in a light red sauce with white & artichoke hearts topped with in a piccata sauce wine & garlic mozzarella **Grilled Chicken Paillard** 23 Mussels Marinara 22 **Grilled Veal Paillard** 26 topped with tomatoes, basil, onion, served over a bed of linguine topped with tomatoes, garlic, garlic, lemon & virgin olive oil lemon & olive oil Salmon Piccata 25 Chicken Gorgonzola 24.5 sautéed with lemons, capers, in a white wine sauce with Make your side of pasta with: asparagus, onions & artichoke hearts seasoned breadcumbs & gorgonzola Garlic & Oil +2 cheese over sautéed spinach Salmon alla Taormina 25 Filetto di Pomodoro Sauce +2 grilled with fresh tomatoes, onions & basil Chicken Veneziana 24.5 Whole wheat or gluten-free pasta +2 sautéed in a butter, white wine Fried Calamari 23 **Vodka Sauce or Meat Sauce** +3 & lemon sauce, topped with Tilipia, Basa or Cod 25 prosciutto, asparagus, mozzarella Clam Sauce (choice of white or red) +5 & breadcrumb any style Steaks, Chops & Italian Specialties

Served with penne pasta in tomato sauce or salad with choice of dressing

★Ribeye Steak Pizzaiola with mushrooms, in a light marinara sauce

31

*Pork Chops **Taormina**

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

★Ribeye Steak Blackened

dry rub, portobello mushrooms, roasted garlic in a light brown sauce 32

> ***Pork Chops** Pizzaiola

with mushrooms, in a light marinara sauce

*Rack of Lamb **Grilled or Milanese**

extra virgin olive oil, lemon & garlic 33

Trippa Napolitana

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

Sausage & Peppers Pizzaiola

in a light marinara sauce 21

Sausage Contadina

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

Vegetables & Sides

Broccoli Sauté (in garlic & oil)	7.
Broccoli Parmigiana breaded or plain	9.
Escarole (in garlic & oil)	8.
Escarole with Beans in red or white sauce	10
Sautéed Spinach	9
Broccoli Rabe (in season)	1
Mozzarella Sticks	
French Fries	
Meatballs or Sausage	5

Enjoy your dinner!

Special dishes may be prepared upon request

Ask about our catering for your next event

★Item is cooked to order

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

Before placing your order, please inform your server if a person in your party has a food allergy.

Children's Menu

MOO//

Spaghetti & Meatballs or Sausage	9
Ziti & Meatballs or Sausage	9
Cheese Ravioli	9
Baked Ziti	9
Lasagna	10
Penne alla vodka	9
Chicken Cutlet Parmigiana with spaghetti or french fries	11.5
Chicken Fingers with french fries	10.5