

LUNCH MENU
 11:00 - 3:30

ANTIPASTI

COLD

Cold Antipasto	9
Calamari Salad	11
Seafood Salad	14
Fresh Mozzarella, Tomato, & Basil	9

HOT

Stuffed Artichoke	9.5
Hot Antipasto (for 2)	13.5
Baked Clams (1/2 doz.)	9.5
Mozzarella Sticks	7.5
Fried Calamari	10
Fried Zucchini	7
Mozzarella in Carrozza	9
Mussels Marinara	9
Cherry Pepper Calamari	13
Buffalo Wings (8)	8
Eggplant Rolatini	8.5

SALADS

Dressings: Italian, Blue Cheese, Raspberry Vinaigrette, Champagne Vinaigrette or Ranch

Side Salad	3.5
House Salad	5.5
Caesar Salad	7
Greek Salad	7
#1. Warm Spinach Salad balsamic demi-glaze, sliced eggs, mushrooms, bacon & tomato	10
#2. Field Salad mixed greens, tomatoes, walnuts & goat cheese	9.5
#3. Apple Cranberry Salad mixed greens, arugula, pecans, gorgonzola	9.5
#4. Spinach & Arugula Salad artichokes, grape tomato, toasted walnuts & goat cheese	9.5
#5. Pear Salad pear, arugula, spinach, tomatoes & gorgonzola	9.5
Add Grilled or Blackened Chicken	+4.5
Add Shrimp (per shrimp)	+2
Add Gorgonzola / Goat Cheese	+2
Add Feta /Shredded Mozzarella	+1.5

SOUPS

Pasta Fagioli	7
Chicken Tortellini	7
Stracciatella	7
Lentil	7
Chicken Vegetable	7

HEROS

Chicken Cutlet	8
Veal Cutlet	9.5
Eggplant	8
Meatball or Sausage	8
Shrimp	11.5
Potato & Eggs	8
Grilled Chicken with lettuce & tomato	8.5
Veal & Mushroom	9.5
Add Parmigiana	1

PIZZA

	PIES	SLICES
Neapolitan (8 slices round)	15.5	2.5
Sicilian (10 slices square)	17.5	2.55
Chicken Parmigiana (8 slices round)	25	3.95
Grandma (10 slices square)	18	2.8
Margherita (8 slices round)	21	3.25
Eggplant (8 slices round)	20	3.25
Buffalo Chicken (8 slices round)	26	3.95
Crispino (10 slices square)	25	3.75
Salad (8 slices round)	21	3
White (8 slices round)	21	3
Stuffed Meat or Spinach (5 slices square)	15	4.25
Personal Ultra Thin (tomato, mozzarella, basil) (whole wheat +1)	8	
Personal Gluten Free (tomato, mozzarella, basil)	10	

TOPPINGS:

Pepperoni, Mushrooms, Sausage, Meatball, Eggplant, Broccoli, Green Peppers, Onions, Anchovies, Extra Cheese, Spinach, Olives

1/2 Topping 1.75 1 Topping 3.00

Additional 2.00

OTHER SPECIALTIES

Chicken or Sausage Roll	6.75
Cheese Calzone	6.75
Grilled or Fried Chicken Wrap	6.75
Rice Ball	3

PANINI

All Panini Served w/ Mixed Greens

#1. Prosciutto fresh mozzarella, arugula & tomato	9.5
#2. Grilled Chicken baby spinach, asiago & bacon	9.5
#3. Grilled Chicken Pesto arugula & fresh mozzarella	9.5
#4. Chicken Francese prosciutto, asparagus, mozzarella & roasted peppers	9.5
#5. Grilled Vegetable portobello mushroom, zucchini, eggplant, fresh mozzarella, & roasted peppers.	9.5

WRAPS

All Wraps Served w/ Mixed Greens

#1. Caesar grilled chicken, romaine lettuce & shaved parmigiano cheese	8.5
#2. Tre Colori grilled chicken, field greens, roasted peppers & fresh mozzarella	8.5
#3. Roasted Vegetable portobello mushroom, zucchini, eggplant, roasted peppers & fresh mozzarella	8.5
#4. Grilled Chicken mozzarella, lettuce, tomato & red onion	8.5

VEGETABLES & SIDES

Meatballs or Sausage	4.5
Garlic Bread	4.5
French Fries	4.5
Broccoli	6.5
Escarole	6.5
Spinach Sauté	6.5
Roasted Potatoes & Vegetables	6.5
Broccoli Rabe	8
Escarole with beans	7.5

CHILDREN'S MENU

Chicken Fingers	7.5
Baked Ziti	7
Lasagna	8
Spaghetti & Meatballs	6.5
Penne alla Vodka	6.5
Penne Pasta with tomato sauce or butter	6
Chicken Parmigiana & Spaghetti	9.5
Cheese Ravioli with tomato sauce	7

LUNCH MENU
 11:00 - 3:30

PASTA

Penne alla Vodka with meat sauce	10
Spaghetti Carbonara pancetta, light onions in a cream sauce	9.5
Fettuccine Alfredo	9.5
Penne Primavera mixed vegetables in a white garlic & oil or red sauce	9.5
Bowtie Gorgonzola tomatoes, onions & gorgonzola cheese in a pink sauce	10.5
Spaghetti with Meatballs	9.5
Mezzi Rigatoni Festival fresh tomatoes, onions, peas & ricotta in a bolognese sauce	10.5
Fettuccine alla Taormina sautéed chicken, roasted peppers, spinach, onions & fresh tomatoes	11.5
Linguine Bolognese	10.5
Penne with Broccoli Rabe & Sausage	10.5
Rigatoni Amatriciana	9.5
Bowtie Boscaiola tomatoes, mushrooms, onions, sun-dried tomato, prosciutto & a touch of cream	11
Penne Filetto di Pomodoro	9.5
Baked Lasgana with meat sauce	10.5
Baked Ziti with meat sauce	9.5
Baked Cheese Ravioli	9.5
Stuffed Shells	9.5
Whole Wheat	+2
Gluten Free	+2
Add a Salad	+1.5

VITELLO (VEAL)

Served w/ Penne Pasta in Tomato Sauce, Mixed Vegetables or Salad

Veal Parmigiana	16
Veal Marsala sautéed in a marsala wine sauce with prosciutto, mushrooms & onions	16
Veal Francese sautéed in butter, white wine & lemon sauce	16
Veal Cacciatore sautéed with mushrooms, onions & peppers	16
Veal Pizzaiola mushrooms in a light marinara sauce	16
Veal Paillard (Grilled) topped with tomatoes, garlic, lemon & olive oil	16
Grilled Veal extra virgin olive oil, garlic & lemon sauce	16

ITALIAN SPECIALTIES

CHICKEN & SAUSAGE CAMPAGNOLA

with sweet peppers, mushrooms, potatoes, onions & vinegar peppers (hot or sweet)

14

SAUSAGE & PEPPERS PIZZAIOLA

served with salad or linguine

14

EGGPLANT PARMIGIANA

served with salad or linguine

14

***PORK CHOP TAORMINA**

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

14

***PORK CHOP PIZZAIOLA**

with fresh mushrooms in a light marinara sauce

14

EGGPLANT ROLLATINI

with prosciutto served with salad or linguine

14.5

CHICKEN & SHRIMP FRANCESE

served with linguine or salad

18

TAORMINA SPECIAL

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

17

POLLO (CHICKEN)

Served w/ Penne Pasta in Tomato Sauce, Mixed Vegetables or Salad

Chicken Parmigiana	14
Chicken Marsala sautéed in a marsala wine sauce with prosciutto, mushrooms & onions	14
Chicken Francese sautéed in butter, white wine & lemon sauce	14
Chicken Cacciatore sautéed with, mushrooms, onions & peppers	14
Chicken Contadina potatoes, sweet or hot peppers in a light garlic sauce	14
Chicken Paillard topped with tomatoes, garlic, lemon & olive oil	14
Grilled Chicken extra virgin olive oil, garlic & lemon sauce	14

PESCE (FISH)

Served with Penne Pasta in Tomato Sauce, Mixed Vegetables or Salad

Shrimp Parmigiana	16.5
Shrimp Francese	16.5
Shrimp Oreganata broiled in a scampi sauce with seasoned bread crumbs	16.5
Shrimp Marinara tomatoes, white wine, garlic & parsley garnished with clam	16.5
Shrimp Scampi broiled in white wine & garlic in a butter sauce	16.5
Shrimp Fra Diavolo tomatoes, white wine & garlic in a hot red sauce	16.5
Flounder Francese butter, white wine & lemon sauce	15.5
Flounder Livornese with tomatoes, basil, capers, & onion	15.5
Flounder Oreganata broiled in a scampi sauce with seasoned bread crumbs	15.5
Flounder Broiled	15.5
Salmon Piccata sautéed with lemon, capers, asparagus, onions & artichoke hearts	16
Salmon alla Taormina grilled with basil & fresh tomatoes	16
Fried Calamari or Marinara	15.5
Taormina Seafood Special shrimps, clams & mussels in a marinara served over linguine	17
Cod, Tilapia, or Bassa any style	16

* 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 certain medical conditions.