

# House Wine by the Glass

## WHITE WINES

- Pinot Grigio**...5.00
- Chardonay**...5.00
- White Zinfandel**...5.00
- Riesling**...6.00
- Sauvignon Blanc**...6.00

## RED WINES

- Chianti**...5.00
- Lambrusco**...5.00
- Cabernet Sauvignon**...5.00
- Merlot**...5.00
- Pinot Noir**...6.00
- Shiraz**...6.00



## Beer List

### DOMESTIC

- Budweiser**...2.75
- Bud Select** ...2.75
- Bud Light**...2.75
- O'doul's N.A.**...2.75
- Michelob Ultra**...2.75
- Miller Lite**...2.75
- MGD-64**...2.75
- Amberbock**...2.75

### IMPORTED

- Peroni** ...3.50
- Heineken** ...3.50
- Corona** ...3.50
- Amstel Light** ...3.50
- Beck's Dark** ...3.50
- New Castle** ...3.50
- Guinness**...3.75
- Fat Tire**...3.50
- Hoegaarden**  
(White Beer)...3.50
- Stella Artois**...3.50

## Appetizers

### ANTIPASTO PLATE

Salami, prosciutto, provolone, marinated artichoke hearts...7.49

### BRUSCHETTA

Toasted Italian bread topped with a seasoned tomato, onion, basil olive oil...5.49

### ROASTED RED PEPPERS

Red peppers with crumbled blue cheese and balsamic vinaigrette...7.99

### STUFFED MUSHROOMS

Mushrooms stuffed with crabmeat, breadcrumbs and provenciale sauce...6.99

### POTATO SKINS

Potato skins topped with melted cheddar cheese and crispy bacon...5.49

### MOZZARELLA MARINARA

Mozzarella sticks, fried and served with marinara sauce...5.49

### TOASTED RAVIOLI

Meat filled ravioli breaded and fried, served with marinara sauce...6.99

### SHRIMP COCKTAIL

Shrimp served with cocktail sauce...7.99

### MUSSELS MARINARA

Olive oil, garlic, herbs, marinara sauce...7.99

### TUNA CARPACCIO

Tuna seared in black peppercorn served with Piccata sauce on chopped romaine...7.99

### FRIED CALAMARI

Baby squid, fried and served with marinara sauce...7.99



### BUFFALO WINGS

Served with ranch or blue cheese dip...6.49

### COMBINATION PLATTER

Mozzarella marinara, potato skins, onion rings, stuffed mushrooms and buffalo wings...8.99

# Soups & Salads

## HOMEMADE MINISTRONE

Cup...2.49—Bowl...3.49

## SOUP OF THE DAY (made fresh daily)

Cup...2.49—Bowl...3.49



## CAPRESE SALAD

Fresh basil, beef steak tomato and fresh buffalo mozzarella cheese. Drizzled with olive oil and balsamic vinegar...6.99

## TUSCANY STEAK SALAD

Grilled 6 oz ribeye, portabella mushrooms, red peppers and onions on a bed of romaine with Balsamic Vinaigrette dressing...9.99

## TUSCANY CHICKEN SALAD

Grilled chicken, portabella mushrooms, red peppers and onions on a bed of romaine with Balsamic Vinaigrette dressing...7.99

## TUSCANY SALMON SALAD

Salmon fillet, portabella mushrooms, red peppers and onions on a bed of romaine with Balsamic Vinaigrette dressing...8.49

## SPINACH SALAD

Baby spinach leaves, topped with mushrooms, hard boiled eggs and Hot Bacon dressing...6.99

## CAESAR SALAD

Crisp romaine, with our homemade Caesar dressing and croutons...5.99—add grilled chicken for 2.00

# Sandwiches

Sandwiches are served with French fries and a cup of soup

## CHEESEBURGER

8 oz. Angus beef, lettuce, tomato and pickle...7.99

## PHILLY STEAK

6 oz Ribeye, grilled onions, peppers and provolone cheese on Italian bread...8.99

## TUSCANY CROISSANT

Ham, turkey, mozzarella and American cheeses, served hot or cold...7.99

## CHICKEN BREAST CROISSANT

Chicken breast topped with melted mozzarella cheese...7.99

# Pizza

## BIANCA

"White" pizza with olive oil, grated romano cheese, artichoke hearts and ricotta cheese.

8" 6.99—14" 12.99

## GAMBERI

Basil pesto sauce, baby shrimp, sundried tomato and spinach with mozzarella cheese.

8" 7.99—14" 13.99

## CREATE YOUR OWN

Toppings: sausage, pepperoni, salami, prosciutto, chicken, bacon, mushroom, onion, anchovies, green pepper, pepperoncini, tomato, green olives

8" two topping 6.99 — 14" two topping 12.99

Each additional topping on any of the above 1.25

# Pasta

Top any pasta meal with Italian sausage, chicken, broccoli, mushrooms or meatballs for 1.50

## RAVIOLI AL PESTO

Cheese filled ravioli, pesto cream sauce, topped with sundried tomatoes...11.99

## FETTUCCINE ALFREDO

Fettuccine served with our traditional homemade Alfredo sauce...10.99

## FARFALLE PRIMA VERA

Bowtie noodles tossed with fresh seasonal vegetables in a light creamy tomato sauce...10.99

## CAPPELLINI FRUTTA DI MARE

Cappellini with clams, calamari, mussels, and shrimp in a light marinara sauce...14.99

## FARFALLE MARE E MONTI

Bowtie noodles, shrimp, scallops, sundried tomatoes and artichoke hearts in a light vodka pink sauce...14.99

## LINGUINI CON VONGOLE

Linguini with fresh little neck clams in a red or white clam sauce...13.99

## TORTELLINI PORTABELLO

Cheese filled portabella mushrooms, red peppers, onions and cream sauce...10.99

## RAVIOLI TUSCANY

Meat filled ravioli topped with creamy tomato basil sauce...10.99

## PENNE ALLA VODKA

Penne tossed in a creamy tomato basil sauce with a touch of vodka...9.99

## LOBSTER RAVIOLI

Ravioli filled with lobster in a baby shrimp and crabmeat Tuscany sauce...14.99

## CREATE YOUR OWN

Your choice of pasta: capellini d'angelo, farfalle, penne (regular, whole wheat or gluten free), linguine, spaghetti (regular, whole wheat or gluten free) and fettuccine, with marinara or meat sauce...9.99

## Baked Pasta Dishes

### LASAGNA ALLA FINA

Ground beef, spinach, mushrooms, cheese and meat sauce...10.49

### LASAGNA ALL' ANTONIO

Prepared with three Italian cheeses and our homemade tomato sauce...10.49

### MANICOTTI

Meat, cheeses and spices baked in our own homemade meat sauce ...10.99

### EGGPLANT PARMIGIANA

Breaded eggplant topped with tomato sauce and parmesan cheese...9.99

### ITALIAN FEAST

Sampler platter of cheese lasagna, meat lasagna, angel hair pasta and meatballs...10.99

### CANELLONI PORTABELLO

Beef and veal filled canelloni served with portabella mushroom Marsala cream sauce...12.99

## Steak, Chops, Etc.

All steaks are USDA Choice.

**RIBEYE** 12 oz...16.99

**NEW YORK STRIP** 14 oz...18.99

**PORTERHOUSE** 16 oz...19.99

**FILET MIGNON** 8 oz...17.99

**VEAL CHOP**

10 oz. veal chop grilled in it's own juices...24.99

**GRILLED PORK CHOPS**

Two grilled bone-in pork chops...11.99

**BAKED PORK CHOPS**

Pork chops encrusted in our seasoned breadcrumbs and baked to perfection...12.99

**BBQ BABY BACK RIBS**

~ Full rack...15.99 ~ Half rack...11.99

## NEW ZEALAND RACK OF LAMB

Lamb chops with portabella mushroom sauce...24.99



## Chicken

### CHICKEN MARSALA

Chicken breast sautéed with mushrooms in a Marsala wine sauce...10.99

### CHICKEN SORRENTINO

Chicken breast topped with eggplant, sliced tomato and mozzarella cheese in a sherry wine sauce...11.99

### CHICKEN CACCIATORE

Chicken breast sautéed with mushrooms, peppers, and onions in a light marinara sauce...10.99

### CHICKEN PICCATA

Chicken breast sautéed with capers, white wine and lemon sauce...10.99

### CHICKEN PARMIGIANA

Chicken breast breaded and topped with tomato sauce, parmesan cheese and a side pasta...10.99

### TRADITIONAL FRIED CHICKEN

Chicken breaded and fried...10.99  
—All white meat for an additional 1.00

## Veal

### VEAL MARSALA

Veal scaloppini sautéed with mushrooms in a Marsala wine sauce...12.99

### VEAL SORRENTINO

Veal scaloppini topped with eggplant, sliced tomato, and mozzarella in a sherry wine sauce...13.99

### VEAL ROLLATINI

Veal scaloppini stuffed with prosciutto and mozzarella sautéed in Marsala wine and mushroom sauce...13.99

### VEAL SALTIMBOCCA

Veal scaloppini sautéed in a Marsala wine sauce topped with sage, prosciutto and mozzarella served on a bed of spinach...13.99

### VEAL PICCATA

Veal scaloppini sautéed with capers in a white wine lemon sauce...12.99

### VEAL PARMIGIANA

Veal scaloppini breaded, topped with tomato sauce, parmesan cheese over linguini...12.99

## Seafood

### BROILED SALMON

Fresh salmon seasoned with a lemon butter sauce...11.99

### BAKED COD FILLET

Cod lightly seasoned, baked in a lemon butter sauce...11.99

### TILAPIA PICCATA

Tilapia sautéed with capers in a white wine lemon sauce...10.99

### SHRIMP SCAMPI

Fresh gulf shrimp sautéed with butter, fresh garlic in lemon sherry wine sauce served over linguini...14.99

### TEMPURA SHRIMP

Gulf shrimp dipped in tempura batter and golden fried...14.99

### BROILED SCALLOPS

Scallops broiled and seasoned with lemon butter sauce...14.99

### GRILLED SWORDFISH

Swordfish grilled and topped with bruschetta relish...13.99

### SEAFOOD COMBINATION PLATTER

Icelandic cod, Atlantic salmon, two scallops and two gulf shrimp...14.99

All dinners include breadsticks, soup or salad, your choice of potato (baked, garlic mashed or roasted) and vegetable of the day.

## Beverages

Soft Drinks...1.79

Coffee, iced or hot Tea...1.79

Milk—white...2.49, chocolate...2.49

Juice...2.49

Espresso...2.49

Cappuccino...2.99

Mocha...2.99

San Pellegrino—small...2.49, large...4.50

## Desserts

Ask your server for today's selections.

The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk.

Plate sharing charge 3.00

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