

Restaurant Menu

APPETIZERS

Green Trunfo	Half 9 / Full 13	Greens Kennedy	Half 9 / Full 13
Escarole, hot cherry peppers, grated romano cheese, blended Italian meats, seasonings and bread crumbs.		Escarole, hot cherry peppers, grated romano cheese, blended Italian meats, potatoes, seasonings and bread crumbs.	
Veggie Greens	Half 9 / Full 13	Greens and Beans	Half 9 / Full 13
Escarole, hot cherry peppers, artichoke hearts, broccoli, sun-dried tomatoes, roasted peppers, grated romano cheese, seasonings, bread crumbs topped with mozzarella.		Escarole, white cannellini beans, tossed with light bread crumbs and grated romano cheese.	
Flatbread Pizza	8	Risotto Bites	8
Mozzarella Sticks	7	Toasted Ravioli	7
Chicken Tenders	8	Fried Meatballs	7
Long Hot Peppers	4.5	Fried Calamari	11
Onion Rings	6.5	Garlic Bread	3.5
Shrimp Cocktail	10	Bruschetta	9
Broccoli Crown (Au Gratin Style)	8	Fired Eggplant Rounds	8

SALADS

Dinner Salad	2.5	Antipasto	11
Served with your choice of dressing: House, Russian, White French, Peppercorn, Parm, Balsamic Vinaigrette, Honey Mustard. Creamy Bleu Cheese...add .75. Crumbly Bleu Cheese...add .75.		Mixed salad greens with salami, provolone and cheddar cheese, tomatoes, olives, roasted peppers, artichoke hearts and cucumbers. Tuna add additional...2.	
Chicken Caesar	12.5	Mixed Greens	8.5
Grilled chicken, chopped romaine, croutons, shaved parmesan cheese and caesar dressing.		With roasted peppers, olives, tomatoes and cucumbers. Add: Chicken...4 Salmon...7 Steak...8	

SEAFOOD

Served with salad, bread and choice of fries, baked potato, broccoli, rice, rigatoni, spaghetti or garlic pasta.

Baked Haddock (GF)	15	Haddock Almondine	17.5
		Baked and topped with almonds, bread crumbs and grated romano cheese in a wine and butter sauce.	
Haddock Au Gratin	17	Haddock Oreganato	17
Baked and topped with light bread crumbs and grated romano cheese in a wine, lemon and butter sauce.		"A Gaetano favorite." Baked and topped with Italian seasoned bread crumbs and grated romano cheese in a wine, lemon and butter sauce.	
Fried Haddock	14	Haddock Parmigiana (*)	17.5
Freshly-breaded.		Baked or fried and topped with tomato sauce and mozzarella cheese.	
Haddock Trunfo (*)	17.5	Haddock Gianna (GF)	18.5
Baked or fried and topped with peppers, onions and mozzarella in a wine, lemon and butter sauce.		Baked over a bed of spinach with roasted red peppers and black olives with red wine marinara sauce and mozzarella cheese.	
Fried Seafood Platter	22	Broiled Seafood Platter (GF)	23
Shrimps, scallops, haddock and clam strips.		Sauteed shrimp, scallops, baked haddock, topped with a butter wine reduction.	
Fried Shrimp	18	Fried Scallops	20
Lobster Tail (GF)	Market Price		

SEAFOOD SPECIALTIES

Served with salad and bread.

Seafood Visalli	20	Shrimp Scampi	19
Sauteed shrimp and scallops with broccoli, roasted red peppers, black olives and sun-dried tomatoes in a light scampi sauce over thin spaghetti.		Sauteed shrimp in a garlic butter wine sauce over a bed of thin spaghetti.	
Scallop Scampi	21	Seafood Fra Diavolo	21
Sauteed scallops in a garlic butter wine sauce over a bed of thin spaghetti.		Sauteed shrimp and scallops with peppers, onions and hot cherry peppers in a spicy wine marinara sauce. Served over rigatoni.Add haddock 4	

PASTA DINNERS

Sauces

Your choice of meat sauce, marinara or oil and garlic. Alfredo...add 3.
Vodka...add 4.

Toppings

Mozzarella...1.5 Cherry Peppers...1 Meatballs...1.5 Broccoli...1.5
Sausage...1.5 Mushrooms...1.5 Peppers & Onions...1.5.

Angel Hair.....	10.5	Thin Spaghetti.....	9.5
Tortellini.....	10.5	Manicotti.....	9.5
Ravioli.....	9.5	Rigatoni.....	9.5
Cavatelli.....	9.5	Stuffed Shells.....	8.5

COMBINATIONS 13.5

Choose any 2. Served with salad and bread:
Chicken Parmigiana, Grilled Chicken, Green Trunfio, Stuffed Shells, Tortellini.

USDA CHOICE STEAKS

Served with salad, bread and choice of fries, baked potato, broccoli, rice, rigatoni, spaghetti or garlic pasta.

New York Strip (GF)	10 oz Market Price	Stash Special (GF)	Market Price
		8oz New York strip topped with peppers, onions, tomato sauce and mozzarella.	
Filet Mignon (GF)	9oz Market Price		
Add mushrooms or gorgonzola cheese...2.5 Add blackened to any steak...3			

CHICKEN

All Chicken Dinners served with salad, bread and choice of fries, baked potato, broccoli, rice, rigatoni, spaghetti or garlic pasta. Excludes Chicken Tenders.

Chicken Gianna (*)	17.5	Chicken Francaise	18
Sautéed and served over a bed of spinach with roasted red peppers, black olives and mozzarella in a red wine marinara sauce.		Egg battered medallions topped with lemon, sherry wine butter sauce. Over fresh baby spinach. add...2 Angel Hair. add...1	
Chicken Trunfio (*)	17	Chicken Supreme (*)	17
Hand breaded and sauteed with peppers, onions and mozzarella in a white wine butter reduction.		Hand breaded and sauteed with broccoli and mozzarella in a white wine wine butter reduction.	
Grilled Chicken (GF)	13	Chicken Marsala (*)	18
Plain or topped with lemon garlic butter sauce.		Sautéed with mushrooms in a Marsala wine sauce.	
Chicken Ann Marie	18	Chicken Parmigiana (*)	13.5
Hand breaded and sauteed with greens, hot cherry peppers and mozzarella in a white wine butter reduction.		Breaded and topped with tomato sauce and mozzarella cheese. Add pepperoni...1	
Chicken Tenders	10		
Crispy coated and served with fries.			

ITALIAN SPECIALTIES

Served with salad and bread.

Vodka Riggies	14.5	Chicken Riggies	15
Imported Italian prosciutto, fresh basil and onions, sauteed in olive oil with vodka and tomato cream sauce. Tossed with rigatoni.		Bite size chicken pieces, sweet and hot peppers and rigatoni. Tossed in our Award Winning homemade pink sauce.	
C. Pendrak Special	12	Lasagna	16
Stuffed shell, manicotti and ravioli with mozzarella.		Homemade with layers of pasta, meat, cheeses, between our rich tomato sauce and topped with mozzarella.	
Vodka Chicken Riggies	16.5	Eggplant Parmigiana	15
Bite size chicken pieces, imported Italian prosciutto, fresh basil and onions, sauteed in olive oil with vodka and tomato cream sauce. Tossed with rigatoni.		Served with choice of side dish.	

Veal and Eggplant Parmigiana	17	Italian Platter	18
Breaded with tomato sauce and mozzarella, served with choice of side dish.		Pork bracirole, chicken and eggplant parmigiana and (3) ravioli.	

VEAL

Served with salad, bread and choice of fries, baked potato, broccoli, rice, rigatoni, spaghetti or garlic pasta.

Veal Trunfo	19	Veal Francaise	21
Lightly breaded, pan seared and topped with peppers, onions, mozzarella in a wine butter reduction.		Egg battered medallions, pan fried and covered with a lemon, sherry wine butter sauce. Over fresh baby spinach...2. Angel hair, add...1	

Veal Parmigiana	18
Breaded and covered with tomato sauce and mozzarella.	

BEVERAGES

- Coke & Diet Coke
- Barq's Root Beer
- Fanta Ginger Ale & Sprite
- Dr Pepper & Minute Maid Lemonade
- Mountain Blast Powerade
- Gold Peak: Sweet Tea, Raspberry Tea
- Unsweetened Tea
- Sweet Green Tea

Bottled Saranac 1888 - Orange, Cream & Shirley Temple

SIDES

2 each

- French Fries & Baked Potato
- Broccoli & Rice & Rigatoni
- Spaghetti & Garlic Pasta

JUST FOR KIDS

Chicken Tenders	6
Served with fries.	
Kylie Combo	7
(2) mozzarella sticks, (2) fried ravioli, (1) chicken tender and fries.	
Spaghetti, Rigatoni or Ravioli	6
Served with meatball.	
Personal Cheese Pizza	5,5
Grilled Chicken	7
Served with broccoli.	

Let us cater your next function

We can accommodate up to 50 people in our private banquet room. We also do off-site catering for weddings and large parties!

\$3 Shared Plate Charge. Please no separate checks. Parties of 6 or more, 18% gratuity is added.