

Orlando's

Antipasti

Marinated Roasted Red Bell Peppers \$7

Deep Fried Ravioli with our Marinara Sauce \$5

Deep Fried Calamari \$7

Freshly hand breaded and deep fried to perfection

Steamed Mussels or Littleneck Clams

When available..... Market Price

Bruschetta \$7

Grilled peasant bread topped with 100% imported virgin olive oil, diced marinated plum tomatoes, provolone, and mozzarella cheese

Mediterranean Plate \$8

Celery, Kalamata and Spanish olives, baby artichoke hearts, feta and provolone cheese, red onion and plum tomato

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All soups are made in house

Pastas

Capellini ~ Vermicelli ~ Linguine ~ Fettuccini ~ Penne ~ Rigati

Available Sauces

Marinara	Our classic red sauce	\$9
Aglío Olío	100% olive oil and garlic	\$11
Alfredo	creamy sauce with pecorino romano cheese	\$15
Basil Pesto	Basil, 100%olive oil, and pine nuts	\$15
Bolognese	Ground beef & pork, tomato strips, garlic, olive oil, and red wine	\$15
Red Clam	Marinara and clams	\$15
Vodka Sauce	Our version of the classic	\$15
White Clam	100% olive oil, garlic, parsley, and clams	\$15
Puttanesca	100% olive oil, eggplant, kalamata olives, capers, plum tomatoes, & red pepper flakes	...	\$15

Shrimp, Sausage, or Meatballs add \$1 per piece

Add Broccoli \$2 ~ Add Chicken for \$5 ~ Add Scallops (5) \$5

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Ravioli ~ Lasagna ~ \$14

Meat Lasagna ~ \$15

Handmade in House

Greco Roman Penne ~ \$16

Our Own Creation and Specialty of the House Plum Tomato, basil, mushrooms, fresh eggplant, and asparagus  
Tossed with penne rigati and topped with feta cheese & kalamata olives

Eggplant Parmigiana ~ \$14

Tender eggplant breaded & seasoned with a blend of mozzarella, provolone & romano cheese on a sea of marinara

18% Service Charge will be added to Parties of 8 or more      20% Service Charge will be added to parties of 15 or more

No separate Checks will be given to Parties of 15 or more

## Pollo

Chicken Limone ~ \$16

Succulent tender chicken breast sauteed in 100% olive oil, garlic and butter

Chicken Piccata ~ \$16

Light Marsala wine, lemon, garlic and butter

Chicken Marsala ~ \$17

100% olive oil, butter, and Marsala wine, topped with mushrooms

Chicken Parmigiana ~ \$17

Breaded with bread crumbs, topped with mozzarella and romano cheese and marinara sauce

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Carni

All steaks are USDA choice and charbroiled to order

12 oz Delmonico ~ \$21

12 oz New York Strip ~ \$21

8 oz Filet Mignon ~ \$24

Pork Tenderloin ~ \$20

10 to 12 oz., a specialty of the chef ~ this selection changes nightly

Steaks ordered well done will not be our responsibility

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## Vitello

Veal Marsala ~ \$22

Tender veal loin sauteed in butter and Marsala wine topped with wine gravy and mushrooms

Veal & Peppers ~ \$22

Hearty country mix of onion, green and red bell peppers, sauteed in 100% olive oil, garlic, and butter

Veal Limone ~ \$22

Tender veal loin, sauteed in butter, garlic, and lemon

Veal Parmigiana ~ \$22

Breaded and sauteed, topped with mozzarella on a sea of marinara sauce

Veal Piccata ~ \$22

Light Marsala wine, garlic, and butter

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Pesce

Grilled Ahi Yellow Fin Tuna ~ \$16

8 oz. Cut of high grade Ahi Tuna

Loin of Haddock ~ \$16

Sauteed in white wine, olive oil, lemon, red onion, butter, and garlic

Shrimp Scampi ~ \$16

Tiger shrimp sauteed in butter and lemon, 100% olive oil, white wine with red onion, red and green bell peppers, lightly breaded when finished, and served over linguine

Seafood fra Diavlo ~ \$20

Shrimp, scallops, little neck clams, & mussels in our Spiced-up Marinara

Chef's Catch of the Day

Ask your server for details

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## On the Breaded Side

Breaded Fantail Shrimp ~ \$12

Clam Strip Dinner ~ \$11

Pub House Fish Dinner ~ \$11

Beer battered dinners served with your choice of baked potato, fries, or pasta

Attention

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.