

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.