

Entrees

Risotto Primavera \$15.50

Tossed with broccoli, peas, mushrooms and artichokes topped with goat cheese.

Chicken Angelo \$15.95

Chicken breast topped with egg plant tomatoes in marsala sauce topped with fresh mozzarella.

Pollo Ponzio \$15.95

Chicken breast sautéed with shallots, mushrooms and artichokes in light tomato wine sauce topped with roasted imported provolone.

Chicken Vesuvio \$15.95

Served with vesuvio potatoes, wine and peas (garlic sauce). Choice of chicken breast or ½ chicken.

Gamberi Risotto \$21.95

Shrimp wrapped in prosciutto cooked in a pan with sundried tomatoes and artichokes set over garlic risotto.

Veal Mondelli \$21.95

Sautéed provini veal with mushrooms and zucchini in a light sherry wine sauce served with a side order of pasta.

Veal Marsala \$21.95

Provini veal and mushrooms flamed with marsala wine served with a side of pasta.

Steak Vesuvio \$26.95

10 oz. Filet mignon grilled and served with potatoes and vesuvio sauce.

Veal Chop alla Gabe \$30.95

10 oz. Veal chop pounded paper thin, breaded and pan fried finished with garlic, parsley, lemon and extra virgin olive oil and set over diced Italian potatoes.

Veal Chop alla Armani \$30.95

Grilled set over a small amount of risotto topped with roasted tomatoes and strips of fresh mozzarella garnished with green veggies.

White Fish \$19.95

Broiled with lemon, garlic wine set over sundried tomatoes and spinach.

Salmon Mondelli \$19.95

Broiled set over risotto garnished with grilled zucchini in a special house sauce.

Vitello di Franco \$22.95

Breaded veal scallopini, fried in olive oil, finished in oven with asparagus, garlic, tomatoes, arugula and roasted imported provolone, served with a side of risotto.

Pollo alla Pasquinelli \$15.95

Chicken breast, onions, hot giardinera, tomatoes, artichoke hearts, topped with prosciutto and lite gorgonzola cheese.

Pesce Lemon \$19.95

Lake superior white fish, baked with potatoes, tomatoes, zucchini in lemon butter sauce.

Penne alla Vodka \$21.95

Shrimp, mushrooms, asparagus, arugula in creamy vodka sauce, tossed with penne pasta.

Pollo Italiano \$17.50

Chicken breast, garlic, eggplant, tomatoes, roasted sausage, and escarole in lite wine sauce, topped with melted fresh mozzarella.

Bistecca alla Zorich \$26.95

10 oz peppercorn filet mignon, panseared with herbs and garlic, set over a bed of sliced potatoes, with garlic, shallots, and arugula topped with sauteed mushrooms.

Peto di Pollo \$13.95

Chicken breast grilled with lite garlic, balsamic vinegar and olive oil set over baby greens, topped with roasted vegetables.

Pastas

Pasta (choice) \$10.50

Fresh tomato basil sauce.

Pasta (choice) \$12.95

Meat balls or sausage covered with marinara sauce.

Pasta Primavera \$12.95

Assorted vegetables sautéed in a vegetarian sauce over pasta.

Meat or Cheese Lasagna \$12.95

Marinara sauce with melted mozzarella cheese.

Ravioli \$9.95

Cheese, served parmigiana style.

Egg Plant Parmigiana \$13.95

One of our best dishes!

Pasta Vesuvio \$13.50
Chicken Strips, mushrooms, garlic and wine cooked in broth and set over linguini.

Macaroni Arrabiata \$12.95
Spicy tomato sauce topped with fresh mozzarella and basil.

Cheese Raviolis alla Forno \$12.95
Baked with fresh tomatoes, spinach and cheese.

Broccoli & Goat Cheese \$13.50
Shallots and garlic tossed with rigatoni.

Linguini & Clams \$16.95
Served with choice of red or white sauce.

Capellini Fra Diavolo \$19.95
Shrimp, arugula in spicy red sauce over capellini.

Pasta Lorenzo \$19.95
Bow tie pasta topped with shrimp, chicken strips and sundried tomatoes in a light chipotle sauce.

Appetizers

Sautéed Scarole \$5.95
Sautéed in garlic and oil.

Brushetta \$4.95
Mixture of tomatoes, garlic, romano cheese, basil and extra virgin olive oil served over toasted Italian bread.

Sautéed Spinach \$5.95
Sautéed in garlic and oil.

Escarole and Beans \$6.95
Sautéed in garlic and oil finished with a touch of chicken broth.

Sausage and Peppers \$6.50
Mild or hot sautéed green red pepper served over grilled Italian sausage.

Antipasto \$7.50
Fresh slices of mozzarella, tomatoes, olives, roasted peppers and prosciutto over a bed of baby greens.

Calamari \$8.95
Breaded in our special seasoned batter and pan fried in vegetable oil.

Shrimp Armani \$8.95
Shrimp grilled and sautéed in a red spicy sauce set over garlic blended potatoes garnished with arugula.

Clams Mondelli ½ Doz. \$6.95 | 1 Doz. \$10.50
Stuffed with our special breadstuffing and served with brown mondelli sauce.

Soups

Minestrone Soup \$4.25
Heavy vegetable soup.

Escarole Soup \$3.50

Pasta & Fagiole \$4.95
The best pasta fagiole in Chicago! Fagiole beans, pasta and cheese finished with basil and wine creates such wonderful soup.

Salads

House Salad \$3.95
Mixture of Romaine, spinach, tomatoes, red peppers and olives.

Broccoli Salad \$5.95
Served with garlic oil and fresh lemon.

Asparagus Salad \$6.50
Served with a red onion, dill, dressing garnished with goat cheese.

Chicken alla Johny \$7.95
Spicy marinated grilled chicken breast served in a salad with avocado and orange.

Desserts

Canoli \$3.50

Spumoni \$3.50

Cheesecake \$3.50

Italian Ice \$3.50

Tiramisu \$3.75

Double Chocolate Mousse Cake \$3.75

Beverages

Soft Drink \$2.00

Coffee \$1.25

Tea \$1.50

Iced Tea \$2.00

Cappuccino \$3.50

Espresso \$3.00