Mama Lacona's 270-0022

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Banquet Rooms Catering

Appetizers

French Fried Onion Rings	5.95 / 7.95 Small / Large
Fried Ravioli Meat, Cheese or 1/2 & 1/2	6.95
Mozzarella Cheese Sticks	6.95
Combo App Plate Two Cheese - Two Meat Ravioli, Two Cheese Sticks - Onio	8.95 on Rings
Roasted Garlic Cheesy Bread	6.95
Fried Chicken Drummies or Tenders Original, BBQ or Buffalo w/ Ranch & Celery Sticks	8.95
Fried Calamari Served with a spicy marinara	7.95
Classic Bruschetta Tomatoes, Mozzarella, Balsamic & Fresh Basil	7.95
Crab Stuffed Mushrooms Served Bubbling Hot Stuffed w/ JJ's Crab Mix	9.95
Drunken Mussels Smoked Pancetta, Onions, Matilda & Butter	8.95
Jersey Joe's Crab Cakes Sweet Blue Crab, Special Seasonings & Garlic Aioli	9.95
Shrimp Cocktail Jumbo Shrimp, Cucumber, Onion & Cocktail Sauce	8.95
Trio Sampler Platter Onion Rings, Crab Stuffed Mushrooms & Bruschetta	12.95
BBQ Chicken Flatbread Pizza Onions & Roasted Banana Peppers	10.95
Blackened Shrimp & Scallops Blackened with mixed vegetables, drizzled with Balsam	12.95 nic Vinegar

Sandwiches

Open Face Ribeye Sandwich *	
Sauteed Mushrooms, Onions & Horseradish Mayo	13.95
Over a toasted Italian Roll	
Guinea Grinder Sandwich	
with Homemade Tomato Sauce, Peppers, Onions	9.95
Meatball or Sausage Link Sandwich	
Tomato Sauce & Mozzarella. Just ask for peppers or onions.	9.95
Nine Grain Club	
Oven Roasted Turkey, Ham, Roast Beef	9.95
Bacon, Lettuce, Tomato, Provolone and Sage Mayo	
Wood Grilled Pesto Chicken Salad	
Lettuce, Tomato & Onion on a Toasted Kaiser Roll	8.95
Grandpa's Philly Cheese Steak	
Just Like They Make Em' In Philly	9.95
Classic Italian Beef	
Roast Beef, Sauteed Peppers & Onions	9.95
Topped w/ Mozzarella in a Soggy Italian Roll	
Third Pound Jimmy Burger *	
Seasoned, Fresh Ground Chuck Grilled to your Liking	8.95
w/ Lettuce, Tomato & Onion on a Toasted Kaiser Roll	
Chicken Parmigiana Sandwich	9.95
Breaded Chicken Breast, Mozzarella Cheese, and	
Homemade Tomato Sauce on a Toasted Italian Roll	

Add Cheese or Bacon 1.00 All Sandwiches Served w/ Choice of French Fries, Cole Slaw, Fresh Fruit Cottage Cheese, Side of Spaghettini, or Homemade Potato Chips

Upgrade to Onion Rings for \$1

Soup & Salad

Minestrone, Chicken Noodle, or Soup of the Day 3.50 / 5.95

Charlie's House Salad	
Iceberg Lettuce, Mixed Greens, Carrots, Cabbage, Onions	4.50
Caesar Salad	
Romaine Lettuce, Homemade Garlic Croutons & Asiago	4.95
Wedge Solad	

Dry Bleu Cheese Crumbles, Tomatoes, Red Onion & Bacon

Choice of Charlie's Italian Dressing, Creamy Italian Creamy Parmesan, 1000 Island, Honey Mustard, Balsamic Vinaigrette Bleu Cheese, Ranch & French, Chianti & Basil Vinaigrette Add Dry Bleu Cheese Crumbles or Anchovies - \$1

4.95

Specialty Salads

Caesar Salad	8.95
Choice of Grilled or Breaded Chicken	10.95
Try it with Grilled Shrimp or Salmon	12.95
Wood Grilled Salmon Salad	
Mixed Greens, Red Onion, Asparagus	13.95
Tomatoes, Feta & Charlie's Italian Dressing	
Wood Grilled Chicken & Spinach Salad	
Apples, Pears, toasted Walnuts, Red Onion	13.95
Dried Cranberries, Blue Cheese with Chianti & Basil Vinaigrette	:
Chicken Spedini Salad	
Seasoned & Broiled Skewers of Chicken, Chopped Iceburg	13.95
Tomatoes, Onion, Bacon, Avocado, with choice of Dressing	
Wood Grilled Steak Salad *	
Filet Medallions, Mixed Greens, Tomatoes	16.95
Red Onion, Avocado with Roasted Red Pepper & Garlic Dressing	
Grilled Chicken & Bruschetta Salad	13.95
Toasted Caesar bruschetta in a mix of greens and romaine toss	ed in
balsamic vinaigrette with grilled chicken breast, olives, and cru	mbled
bleu cheese. Finished with marinated bruschetta, tomatoes, on	ons,
and Parmesan cheese.	
Grilled Asian Chicken Salad	13.95
Chicken breast marinated in pineapple juice, sherry, and soy sau	ıce.



We Have

Tossed with shredded iceberg lettuce, cilantro, shredded cabbage, shredded carrots, green onions, peapods, sliced cucumbers, sweet red peppers, and crispy wonton strips in a fresh lime and sesame dressing.

Gluten-Free Crust			
10 Inch Cheese \$12.95	Small	Medium	Large
	9 Inch	13 Inch	16 Inch
Cheese	10.95	14.95	16.95
Vegetarian or Hawaiian	13.50	17.50	20.50
Taco	13.50	17.50	20.50
Margherita Pizza	13.50	17.50	20.50
(Garlic Oil, Tomatoes, Fresh Basil &	Balsamic Gl	aze)	
BBQ or Alfredo Chicken	13.50	17.50	20.50
Pizza Galore Special	14.95	20.95	22.95
(Sausage, Mushroom, Pepperoni, Green Pepper, & Onion)			
Special Combo	15.95	21.95	24.95
Additional Toppings	.95	1.50	1.75

Mushrooms, Red & Green Peppers, Onion, Fresh Tomatoes, Black & Green Olives, Roasted Banana Peppers, Fresh Garlic, or Pineapples

> Graziano Sausage, Ground Beef, Pepperoni Canadian Bacon, Meatball & Ham

Additional Toppings 1.50 / 1.95 / 2.50 Anchovies, Wood Grilled Chicken or Shrimp

Charlie's Deluxe Pizza Dinner

Small One Topping Pizza, House Salad & Side of Spaghetti 16.95

Charlie's Pasta Specialties

- Onar ne 3 rasta epeciarne			
Spaghettini, Mostaccioli, Rigatoni, Farfalle, Gno	occi		
Linguini, Angel Hair Pasta, Homemade Cavatel	li,	En Casserole	(
or Gluten-Free Spaghetti		En oasservie	
Charlie's Marinara Sauce	10.95	Baked Lasagne	
Meatballs	11.95	Tomato Sauce and Chopped Meatballs, Covered with Mozzarella	ı (
Beef Meat Sauce	11.95	Sub Graziano Sausage, Have Both or Meatless. Your Choice!	15.95
Graziano Italian Sausage Coins	12.95	Dinner For Two:	20.95
Graziano Italian Sausage Sauce	12.95	Baked Cavatelli or Rigatoni	
Buffalo Mozzarella	12.95	Tomato Sauce and Chopped Meatballs, Covered with Mozzarella	
Alfredo Sauce	12.95	Sub Graziano Sausage, Have Both or Meatless. Your Choice!	16.95
		Dinner For Two:	21.95
Ravioli (Beef or Cheese)	12.95	Baked Ravioli	
Garlic Shrimp Scampi		Meat, Cheese or $\frac{1}{2}$ & $\frac{1}{2}$	44.05
Large Sauteed Shrimp, Cherry Tomatoes, Green Onions	16.95	In our homemade Tomato Sauce With Mozzarella Dinner For Two:	16.95
Over Linguini in our Secret Scampi Butter Sauce		Dinner For Two.	21.95
Spaghettini Di Mare		Pizza Style Baked Spaghetti	
Shrimp, Sea Scallops, Clams, Mussels & Calamari	17.95	Choice of one Pizza Topping	15.95
In our Spicy Homemade Tomato Sauce		Tomato Sauce And Covered with Mozzarella	1
Chicken Farfalle		Parmigiana with Peppers & Onions Over Spaghetti	i
Tri Color Farfalle w/ Breaded Chicken, Prosciutto	15.95	Eggplant	15.95
Roasted Red Peppers & Alfredo Sauce w/ Asiago		Chicken Veal	15.95 17.95
Chicken Fettuccini Alfredo		, voi	17.50
With Wood Grilled Chicken, Spinach & Mushrooms	14.95	Baked Manicotti	1
		Cheese Filled Pasta Shells with Tomato Sauce & Mozzarella	15.95
Linguini with Clams Fresh Clams w/ Rendered Pancetta, Mushrooms	14.95		
Linguini Pasta and Scallion Cream Sauce	14.93		
Chielen Fue Nieurle			
Chicken Fra Diavolo Wood Grilled Chicken in our Tomato Cream Sauce	14.95	From The Grill	
with Mostaccioli and a touch of Chili Flake	11.70	Trom The Orm	
PASTA ITALIANO		Chicken Saltimbocca	16.95
Angel Hair Pasta with Mozzarella, Fresh Zucchini	13.95	Pounded Chicken Breast, Sage & Prosciutto,	10.93
Tomato, Black Olives, Garlic & Basil	10.70	Sauteed with Mushrooms and Artichokes. Served with	
ADD Scallops or Shrimp to Any Meal for \$6.00		Garlic Mashed potatoes, and Lemon Caper Butter Sauce.	
Seafood		Grilled Rosemary Chicken Breast	
Sea jood		Garlic Mashed Potatoes, Asparagus & Lemon Butter Sauce	15.95
Hand Rattaned Shrimn		Grilled Balsamic Chicken	
Hand Battered Shrimp French Fries & Italian Cole Slaw	17.95	Balsamic Marinated Chicken, Sauteed Spinach Garlic Mashed Potatoes & Mushrooms	15.95
	27.70	Wood Grilled Chicken Marsala	
Scallop Spedino		Sweet Mushroom Marsala Wine Sauce	15.95
Skewer of Sea Scallops Garlic Mashed Potatoes & Grilled Asparagus	17.95	Garlic Mashed Potatoes & Sauteed Mixed Vegetables	
our ne mashed i oraroes a orinea risparagas		Chicken Spedini	
Fresh Tilapia & Rock Shrimp Risotto	18.95	Skewered, Lightly Breaded and Broiled Grilled Asparagus & Linguini Alfredo	16.95
Served with Risotto (Creamy Italian Rice) & Lemon Basil Butter		Charlie's B.B.Q. Ribs	17.95
Wood Grilled Atlantic Salmon		1 / 2 Rack - Pork Loin-Back, Fall off the bone tender.	14.95
Fresh Salmon Grilled to Medium, Fresh Vegetables	17.95	Served with a Baked Potato & Sauteed Mixed Vegetables	
Coconut White Rice and Mango Salsa		8 oz. Top Sirloin *	
Baked Trigger Fish		Wood Grilled To your Liking Served with a Baked Potato & Grilled Asparagus	17.95
Seasoned and Covered in Jersey Joe's Crab Mix	18.95	13oz. Ribeye Steak *	20.95
Grilled Asparagus and Lemon Butter Sauce		10oz. Ribeye Steak	17.95
Fish N' Chips		Wood Grilled To your Liking with Garlic Mashed Potatoes	17.75
Beer Battered, Fried Atlantic Cod,	13.95	Grilled Asparagus & Mushroom Marsala Sauce	
French Fries & Italian Cole Slaw & Tarter Sauce		Steak De Burgo, Two 5oz. Medallions*	
e e e e e e e e e e e e e e e e e e e	3	Sauteed in Garlic and Butter with Mushrooms	27.95
Fried Chicken Dinner	14.05	Garlic Mashed Potatoes & Grilled Asparagus	
One of Each - Breast, Thigh, Leg & Wing Baked Potato & Sauteed Mixed Vegetables	14.95	8oz. Bacon Wrapped Filet Mignon*	
Baked Chicken Dinner	å	Mashed Potatoes, with Sauteed Mixed Vegetables	22.95
Two Large Bone-in Breast	14.95		
Garlic Mashed Potatoes & Sauteed Mixed Vegetables	<u></u>	Add a House or Caesar Salad to any Entree -	1.95



From The Grill

Chicken Saltimbocca Pounded Chicken Breast, Sage & Prosciutto, Sauteed with Mushrooms and Artichokes. Served with Garlic Mashed potatoes, and Lemon Caper Butter Sauce.	16.95
Grilled Rosemary Chicken Breast Garlic Mashed Potatoes, Asparagus & Lemon Butter Sauce	15.95
Grilled Balsamic Chicken	
Balsamic Marinated Chicken, Sauteed Spinach Garlic Mashed Potatoes & Mushrooms	15.95
Wood Grilled Chicken Marsala	
Sweet Mushroom Marsala Wine Sauce Garlic Mashed Potatoes & Sauteed Mixed Vegetables	15.95
Chicken Spedini	
Skewered, Lightly Breaded and Broiled Grilled Asparagus & Linguini Alfredo	16.95
Charlie's B.B.Q. Ribs	17.95
1 / 2 Rack - Pork Loin-Back, Fall off the bone tender. Served with a Baked Potato & Sauteed Mixed Vegetables	14.95
8 oz. Top Sirloin *	
Wood Grilled To your Liking Served with a Baked Potato & Grilled Asparagus	17.95
13oz. Ribeye Steak *	20.95
10oz. Ribeye Steak	17.95
Wood Grilled To your Liking with Garlic Mashed Potatoes Grilled Asparagus & Mushroom Marsala Sauce	
Steak De Burgo, Two 5oz. Medallions* Sauteed in Garlic and Butter with Mushrooms Garlic Mashed Potatoes & Grilled Asparagus	27.95
8oz. Bacon Wrapped Filet Mignon* Mashed Potatoes, with Sauteed Mixed Vegetables	22.95

Senior & Early Bird Dini (Over 55) (4:00 - 5:30)	ners
Spaghetti & Meatball	9.95
Fried Chicken Dinner White - Breast & Wing Dark - Leg & Thigh Baked Potato & Sauteed Mixed Vegetables	11.95
Baked Chicken Dinner One Breast Garlic Mashed Potatoes & Sauteed Mixed Vegetables	11.95
Garlic Shrimp Scampi Large Sauteed Shrimp, Cherry Tomatoes, Green Onions Over Linguini in our Secret Scampi Butter Sauce	13.95

Chicken Fettuccini Alfredo

With Wood Grilled Chicken, Spinach & Mushrooms 12.95

6 oz. Certified Angus Beef @ Top Sirloin

Wood Grilled To your Liking 13.95 Served with a Baked Potato & Grilled Asparagus

Wood Grilled Chicken Marsala

Sweet Mushroom Marsala Wine Sauce 12.95
Garlic Mashed Potatoes & Sauteed Mixed Vegetables





Soft Drinks

Pepsi, Diet Pepsi, Dr. Pepper,
Diet Dr. Pepper, Sierra Mist, Mountain Dew,
Diet Mountain Dew, Orange,
Raspberry Tea, Lemonade, or Iced Tea

\$2.50 (Free Refills)

1919 DRAFT Root Beer 2.99

Milk, Chocolate Milk, Hot Tea, Coffee 2.50

Children's Menu

(12 & Under)

Chicken Tenders & Fries Mac & Cheese

Spaghettini & Tomato Sauce Spaghettini & Meatballs Spaghettini & Butter Grilled Cheese & Fries

Hamburger & Fries Kid (6 Inch) Pizza

Choose One Topping

6.95

Ice Cream 1.95 Chocolate Cake

Ala Carte

Side of Pasta & Sauce	4.95
Side of Ravioli	4.95
One Meatball	1.00
Grilled Asparagus	3.95
Sauteed Spinach	2.95
Garlic Mashed Potatoes	2.95
French Fries	1.95
Baked Potato-Butter & Sour Cream	3.95

Bottled Beer

Redbridge <u>Gluten-Free</u> Sorghum Beer 4.00

> Estrella Damm Daura <u>Gluten-Free</u> Lager Beer 4.50

> > Domestic

Budweiser, Bud Light, Bud Light Lime, Miller Lite, Coors Light, Michelob Ultra, MGD 64 3.50

> Goose Island Honkers Ale New Belgium 1554 Elightened Ale Sierra Nevada Pale Ale

4.50

Imported

Stella Artois, Peroni, Newcastle
Heineken, Bass Ale, Beck's, Amstel Light, Corona
Estrella Damm (Gluten-Free)
4.50
Lindemans Frambois
6.50
Non-Alcoholic St. Pauli N.A.

3.50 Draft Beer

Bud Light, Amber Bock, Miller Lite 3.50

Bluemoon, Sam Adams Seasonal, Boulevard Wheat Fat Tire Amber Ale, Guinness

> 4.00 Goose Island Mitilada

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult you physician or public health official for further information.