

DINNER MENU

ANTIPASTI (appetizers)

Smoked Salmon Antipasto House-smoked salmon served with an assortment of meats, cheeses, marinated vegetables & olives.	\$ 8.95	Toasted Ravioli Cheese filled and served with meat or marinara sauce	\$ 4.95
Fungi Ripieni Granchio Fresh mushrooms stuffed with crabmeat & herbs and topped with alfredo sauce	\$ 6.25	Jalapeno Poppers Tangy fried peppers stuffed with cheese	\$ 5.25
Gamberi Saute Scampi (shrimp) baked in garlic, olive oil, parmesan cheese, and topped with Italian bread crumbs	\$ 6.95	Jumbo Breaded Shrimp Lightly battered and fried to a golden brown and served with lemon wedge and cocktail sauce	\$ 6.95
Bruschetta Bread baked with olive oil, herbs, marinara provolone cheese	\$ 5.25 &	Batter Fried Mushrooms Lightly battered and fried to a golden brown	\$ 5.25
Mozzarella in Carrozza Mozzarella cheese lightly breaded and fried served with meat or marinara sauc	\$ 4.95 e	Batter Fried Zucchini Lightly battered and fried to a golden brown	\$ 5.25

INSALATA (salad)

add grilled chicken breast..... .35

Insalata DiLegge	\$ 4.95	Spinach	\$ 5.25
Fresh greens, tomatoes, onions, olives & dry		Served with hard boiled eggs, onion, bacon	,
herbs tossed with our in-house dressing and		tomato & choice of dressing	
grated parmesan cheese.		Small Spinach	\$ 4.25
with Mostaccioli Pasta	\$ 5.95	•	
with Cheese Filled Pasta	\$ 6.25	Grilled Chicken Chef	\$ 6.75
Small Insalata	\$ 4.25	Mixed greens, black olives, hard boiled egg Red onion, tomato, Shredded cheese. Grille	ed
Combination Salad	\$ 3.50	boneless chicken breast & choice of dressin	g
Mixed Greens, tomatoes, black olives, red on	ion,	Half-a-Chef	_
shredded parmesan & seasoned croutons serv	/ed		\$ 5.25
with choice of dressing		Tortellini Pasta	
<u> </u>		Stuffed pasta, cheese, broccoli & black olive i	n \$ 3.95
Caesar	\$ 5.25	Italian Dressing	
Romaine lettuce croutons, egg, parmesan		O .	
cheese & Parmesan Dressing		Cottage Cheese or Apple Sauce	
add grilled chicken breast 1.99			\$ 2.25

Dressings: DiLegge's House Dressing is a combination of wine, olive oil, vinegar & fine herbs. Other dressings include: French, Poppy Seed, Creamy Ranch, Thousand Island, Parmesan Pepper, Honey Mustard, Oil & Vinegar, Hot Bacon, or Low-Cal House. Blue Cheese is \$.75 extra.

ITALIAN GRINDERS

Choice of DiLegge's homemade Italian sausage, meatball or egg-plant served on a hoagie bun & topped with mozzarella cheese and meat sauce. Includes chips and HOT!! Giardiniera mix.

Whole Grinder	\$ 6.95
Half Grinder	\$ 5.50
Italian Meat Sub	\$ 6.50
Pepperoni, salami and mozzarella cheese	
served on a hoagie bun with chips and a	side of
hot giardiniera mix.	

carry out orders available

BEVERAGES

*Fountain Drinks Coke, Diet Coke, Sprite & Mellow Yellow	\$ 1.95
*Coffee	\$ 1.95
*Iced Tea	\$ 1.95
Bottled Soda Diet Root Beer, Diet Sunkist, Lemonade, Ski, Diet Rite	\$ 2.00
Hot Tea	\$ 2.25
Milk (*free refills)	\$ 2.00

complete bar service available

SANDWICHES

Served with chips and a pickle wedge	
Grilled Chicken Breast	\$ 5.95
Grilled Tenderloin	\$ 5.95
Ribeye Steak	\$ 7.95
Hamburger	\$ 5.25
Cheeseburger	\$ 5.75
Tuna Fish	\$ 5.75
Fish Fillet	\$ 5.75
Egg Salad	\$ 5.25
Steak Fries	\$ 1.95
American, Provolone or Swiss	.50
Dressed Sandwiches	.35

DESSERTS

Amaretto Cheesecake	\$ 3.50
Italian Wedding Cake (Seasonal) Light yellow cake layered with custard & whipped cream	\$ 4.25
Spumoni Ice Cream Italian ice cream made with swirls of chocolate, pistachio & candied fruit	\$ 2.95
Topped with Galliano Liqueur	\$ 3.95
Vanilla Ice Cream Topped with Chocolate Sauce	\$ 2.25 \$ 2.50

CATERING FOR ALL OCCASIONS
Your Home § On the Road § At DiLegge's
812.428.3004 DiLeggesRestaurant.com

PASTA ENTREES

Entrees include garlic toast and a combination salad (\$ 2.00 charge to split an order)

Lasagna *medium* \$ 9.25 *large* \$13.95

Layered pasta with homemade Italian meatballs, sausage & three kinds of cheese

Manicotti medium \$ 8.75 large \$12.95

Cheese stuffed pasta shells covered in meat sauce

Ravioli *medium* **\$ 8.75** *large* **\$12.95**

Pasta stuffed with six cheeses and smothered with our homemade meat sauce or marinara

Eggplant Parmesan medium \$ 8.75 large \$12.95

Lightly breaded eggplant, layered with mozzarella cheese and baked in our homemade meat sauce or marinara

Fettuccine Alfredo *medium* \$ 8.75 *large* \$12.95

Fresh cream and Parmesan cheese sauce tossed with pasta

Baked Ziti medium \$ 8.75 large \$12.95

Mostaccioli pasta covered in meat sauce or marinara, covered with mozzarella cheese, and baked in a casserole

ANGEL HAIR RIGATONI MOSTACCIOLI

Your choice of pasta with the following:

DiLegge's Meat Sauce medium \$ 6.95 large \$ 7.95

Choice gound beef seasoned in a thick tomato sauce

DiLegge's Marinara Sauce medium \$ 6.95 large \$ 7.95

Rich tomato base with garlic, onion and herbs

Garlic Olive Oil and Herb medium \$ 6.95 large \$ 7.95

Fresh garlic and seasonings, lightly dusted with grated Parmesan cheese

Pesto Sauce medium \$ 7.95 large \$ 8.95

Robust sauce of fresh basil, olive oil, pine nuts and parmesean cheese

Roasted Italian Vegetables *medium* \$ 8.95 *large* \$ 10.95

Peppers, mushrooms, sun dried tomatoes, zucchini & yellow squash seasoned with garlic & herbs lighty dusted with parmesan cheese

with pesto add 1.50

Hot & Spicy Vegetables *medium* \$ 8.95 *large* \$ 9.95

Vegetables marinated in a spicy mixture of garlic and olive oil, lightly dusted with parmesan cheese

Add a homemade meatball or Italian sausage, \$ 2.10

LE SPECIALITA FILETTO DI MANZO medium \$ 15.95 large \$ 21.95 (house special) Choice cut of beef tenderloin lightly seasoned & served on a bed of garlic pasta

POLLO (chicken)

Entrees include garlic toast and a combination salad *Includes side pasta	
Pasta with Chicken & Italian Vegetables Roasted mushrooms, sun dried tomatoes, peppers, zucchini, yellow squash, garlic & herbs, parmesan chees combined with pasta & grilled chicken	\$14.95 e
*Chicken Piccata Boneless breast sauteed with a blend of white wine, fresh lemon & butter	\$15.95
* Chicken Scampi Tender white breast of chicken sauteed in garlic, olive oil and Italian seasonings	\$15.95
Chicken Alfredo Creamy fettuccine alfredo topped with pieces of boneless chicken breast	\$15.95
*Chicken Parmesan Boneless breast lightly breaded with Itlaian seasonings, layered with mozzarella cheese & rich meat suace	\$15.95
Chicken Forrester Boneless breast sauteed mushrooms & seasonings in a rich white wine sauce, served over a bed of linguine	\$15.95
VITELLO (veal)	
*Veal Piccata Sauteed with a blend of white wine fresh lemon & butter	\$17.95
*Veal Parmesan Lightly breaded with Italian seasonings, layered with mozzarella cheese & rich meat sauce	\$17.95
Veal Forrester Sauteed mushrooms & seasonings in a rich white wine sauce, served over a bed of linguine	\$17.95
PESCE (seafood)	
PESCE (seafood) Shrimp Alfredo Creamy fettuccine Alfredo topped with plump whole shrimp	\$17.95
Shrimp Alfredo	\$17.95 \$17.95
Shrimp Alfredo Creamy fettuccine Alfredo topped with plump whole shrimp *Scampi (shrimp)	
Shrimp Alfredo Creamy fettuccine Alfredo topped with plump whole shrimp *Scampi (shrimp) Tender shrimp seasoned with garlic butter and Italian bread crumbs, baked in a casserole *Fried Jumbo Shrimp	\$17.95

Clams & Linguine medium **\$ 11.95** *large* \$ 13.95 A generous amount of chopped clams on a bed of pasta, seasoned with garlic & olive oil