J.F. Sanfilippo's

APPETIZERS

Eggplant Parmigian	\$7.50	Toasted Ravioli	\$ 6.95
Topped with tomato sauce and cheese		Deep fried breaded beef ravioli	
Smoked Salmon	\$7.95	Mozzarella Sticks	\$ 6.50
Red onions, lemon and olive oil and capers	;	Deep fried mozzarella cheese	
Fresh Mussels	\$7.50	Italian Green Olives	\$ 4.25
Steamed with fresh tomato, basil and garli	С	Marinated with our house oil and vinegar	
Chicken Wings	\$6.25	Chicken Fingers	\$ 6.50
Hot and Spicy			
Mini Spicy Meatballs	\$6.50	Shrimp De Jonghe	\$14.95
Meatballs in a spicy marinara sauce		Succulent shrimp in a spicy marinara sauce	

SALADS

Tomato Salad	\$6.50	Dinner Salad	\$ 4.75
Slices of tomato with red onions and our house		Romaine and green leaf lettuce to	pped with
Dressing		parmigiano and mozzarella cheese	es
Caesar Salad	\$6.95	Mama's Salad	\$ 7.95
Traditional Caesar Salad		Bibb lettuce with hearts of palm, salami, ham, red onions	
		and cheeses	
	400-		

Seafood Salad \$8.25

Ravioli stuffed with shrimp and scallops in a spicy

brandy cream sauce

Shrimp, scallops and squid marinated with lemon, olive oil and red onion (NO LETTUCE!)

Fettuccini Alla Sloco

SALAD DRESSINGS

House (oil and vinegar), French, Creamy ranch, Creamy Blue Cheese .50 extra Crumbled Blue Cheese \$1.00 extra

PASTAS

Rigatoni Matriciana

Layers of pasta meat sauce and cheese

\$ 9.75

\$13.95

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ENTREES

FISH

Gamberi ai Scampi	\$26.95	Norwegian Salmon	\$24.95
Charbroiled shrimp butter garlic and lemor	1		
Gamberi alla Diavola	\$27.95	Lobster Tail	Market Price
Shrimp in a spicy marinara and garlic sauce			
Gamberi Bianco	\$28.95		
Shrimp in a Cajun brandy cream sauce			

Chicken

\$27.95

Pollo Parmigiana	\$17.50	Pollo Suprema	\$19.95
Breaded chicken toppen with tomato and cheese		White wine cream and porcini mushrooms	
Pollo Limone	\$18.50	Pollo Conti	\$18.95
Butter, lemon and fresh mushrooms		A light Cabernet wine sauce topped with smoked ham and fontina cheese	
Pollo Cacciatore	\$18.50	Pollo alla Griglia	\$17.50
A marsala wine sauce with diced tomato, green peppers and mushrooms		Grilled chicken topped with lemon, olive o	il and garlic

ham and mushrooms

Tenderloin Danny Cox

VEAL

Vitello Piccata	\$22.00	Vitello Parmigiana	\$19.50
Medallions of veal in a butter lemon mushroom sauce		Breaded veal cutlets topped with tomato and cheese	
Vitello Marsala	\$23.00	Vitello Sanfilippo	\$22.95
Medallions of veal in a marsala wine sauce with green		Medallions of veal in a cabernet sauce with fresh	
pepper and mushrooms		mushrooms	
Vitello Franco	\$24.00		
Breaded veal in a wine cream sauce top			

BEEF

\$23.00 Filet Mignon

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Petite filets with fresh tomato, onion, to eggplant and cheese	pped with	Broiled to your taste	
Tenderloin Marsala	\$24.50	New York Strip	\$27.95
Petite filets in a marsala wine sauce with and mushrooms	green peppers	Broiled to your taste	
Tenderloin alla Paolo	\$24.50	Ribeye Steak	\$28.95
Petite filets spinach, tomato, in a congac cream sauce		Broiled to your taste	
N.Y. Strip Modega	\$28.95	Ribeye Blue Cheese	\$31.95
Breaded strip with garlic, mushrooms an	d red wine	Broiled to your taste with crean	ny blue cheese

Above Entrees served with a dinner salad and your choice of pasta, baked potato or vegetable of the day

SANDWICHES

Baker Burger	\$7.50	Sicilian Sub	\$8.95
With Cheese	\$8.50		

All sandwiches served with fries There is a \$3.00 service charge for split entrees Our chefs will gladly prepare any menu item to accommodate diet restrictions