

Attilia's Specialty Drinks

- The Opera** • Premium Gin, Maraschino Liqueur, Lemon Juice, Maraschino Cherry
Fiore Arancione • Premium Liqueur, Orange Slices, Almond Syrup, Pink Grapefruit Juice, Angostura Bitters
A Tazza Gin • Premium Gin, Lemon Juice, Sugar, Mint Sprigs
Port Antonio • Premium Rum, Lime Juice, Grenadine, Lime Zest, Maraschino Cherry
Attilio's Classic Mojito • Premium White Rum, Sugar, Lime Juice, Mint Leaves
Limon Mojito • Bacardi Limon Rum, Sugar, Lime Juice, Mint Leaves
San-tini • Premium Golden Rum, Chambord, Apple Juice, Lime Zest
Bellini-tini • Premium Vodka, Peach Schnapps, Peach Nectar, Sparkling Wine
Martini di Mora • Absolut Kurant Vodka, Crème de Mure, Blackberry Garnish
Imperia Citron • Premium Citron Vodka, Lemon Juice, Cointreau, Orange Zest
The Italian Iceberg • Premium Vodka, Pernod
The Godfather • Premium Scotch Whiskey, Amaretto di Saronna
Godfather Sour • Bourbon Whiskey, Amaretto di Saronno Liqueur, Lemon Juice
Ruby Margarita • Premium Gold Tequila, Cointreau, Pink Grapefruit Juice, Salt
Cosmo Espanol • Premium Gold Tequila, Cointreau, Cranberry Juice, Lime Juice
Bellini • Sparkling Wine, Peach or Pear Nectar, Grenadine

Draft Beers

Yuengling

Bud Light

Budweiser

Stella Artois

Bottled Beer

Moretti

Duvel

Becks

Bass Ale

Heinekin

Sam Adams

Miller Lite

Heinekin Light

Amstel Light

New Castle Brown Ale

Blue Moon

Hoegaarden Belgium White

Rolling Rock

O'Doul's

Other Beverages

San Pellegrino • Sparkling Italian Mineral Water

San Pellegrino Panna Aqua • Non-Sparkling Italian Mineral Water

Iced Tea • Freshly Brewed

Mint Iced Tea • Freshly Brewed, Flavored with Fresh Mint

Soft Drinks • Coca Cola®, Diet Coke®, Sprite®, Barq's Root Beer®, Lemonade

Juices • Orange, Cranberry, Pineapple, Grapefruit

Champagne & Sparkling

1. **Zardetto Prosecco Brut NV**
Veneto, Italy
2. **Moncuit 'Blanc de Blancs' Brut NV**
Champagne, France
3. **Philipponnat, 'Reserve Rosé' Brut NV**
Champagne, France



White

Classically Elegant European "The Old Country"

10. **Pinot Grigio 2006**
Stella, Umbria
11. **Vermentino 'Costomolino' 2007**
Argiolas, Sardinia
12. **Pinot Grigio 2006**
Kris, Alto Adige
14. **Pinot Bianco 2007**
Tiefenbrunner, Veneto
15. **Soave 2005**
Allegrini, Veneto
16. **Greco di Tufo 2005**
Masterberadino, Campania
17. **'Leone' 2006 (Catarrato/Chardonnay)**
Tasca d'Almerita, Sicily

Vibrantly Innovative "New world"

30. **Chardonnay 2006**
Bogle, California
31. **Chardonnay 2006**
DeLoach, Russian River Valley
32. **Chardonnay 2005 'RRR'**
Sonoma-Cutrer, Sonoma
33. **Chardonnay 2006**
Macrostie, Carneros
34. **Chardonnay 2006**
Rombauer, Carneros
35. **Pinot Gris 2007**
Mercer, Columbia Valley, WA
36. **Sauvignon Blanc 2006**
Lockwood, Monterey
37. **Moscato (medium sweet) 2006**
St Supery, Napa Valley
38. **Chenin Blanc/Viognier 2007**
Pine Ridge, California
39. **'Conundrum' 2006 (blend of 5)**
Caymus, California



Rosé

70. **White Zinfandel**
Night Harvest, California
71. **Regaleali le Rose 2006**
Tasca D'Almerita, Sicily

Red

Classically Elegant European "The Old Country"

100. **Chianti 2006**
Palladio, Tuscany
101. **Montepulciano d'Abruzzo 2005**
Valle Reale, Abruzzo
102. **Nero d'Avola 'Regaleali' 2006**
Tasca D'Almerita, Sicily
104. **Barbera d'Asti 'L'Avvocata' 2004**
Coppo, Piedmont
106. **'Pallazzo delle Torre' 2004**
Allegrini, Veneto
108. **Chianti Classico 2003**
Castello di Bossi, Tuscany
110. **Rosso di Montalcino 2005**
Fanti, Tuscany
113. **Vino Nobile Montepulciano 2004**
Valdipiatta, Tuscany
112. **Chianti Classico 'Riserva' 2004**
Livernano, Tuscany
116. **Brunello di Montalcino 2003**
San Polo, Tuscany
117. **Barbaresco 'Rabaja' 2003**
Cortese, Piedmont
120. **Barolo 2003**
Prunotto, Piedmont
130. **Amarone della Valpolicella 2003**
Allegrini, Veneto

Vibrantly Innovative "New world"

150. **Pinot Noir 2006**
DeLoach, California
152. **Pinot Noir 2006**
Thousand Foot, Russian River Valley
153. **Pinot Noir 2006**
Domaine Couteau, Yamhill, Oregon
156. **Pinot Noir 2005 'Estate'**
Russian Hill, Russian River Valley
160. **Merlot 2006**
Bogle, California
162. **Merlot 2005**
Parcel 41, Napa Valley
164. **Merlot 2005**
Duckhorn, Napa Valley
166. **Malbec 2006 'Punto Final'**
Bodegas Renacer, Mendoza, Argentina
168. **Shiraz 2004 'The Footbolt'**
D'Arenberg, McLaren Vale, Australia
170. **Zinfandel 2006**
Seghesio, Sonoma
180. **'Paraduxx' 2005 (Zin blend)**
Duckhorn, Napa Valley
190. **Cabernet Sauvignon 2005**
Lockwood, Monterey
195. **Cabernet Sauvignon 2005**
Liberty School, Paso Robles
196. **Cabernet Sauvignon 2005**
Twenty Bench, Napa Valley
198. **Cabernet Sauvignon 2005**
Lolonis, Mendocino
200. **Cabernet Sauvignon 2004**
Volker-Eisle, Napa Valley
203. **Cabernet Sauvignon 2005**
Hall, Napa Valley
210. **Cab Sauvignon 2005 'Artemis'**
Stag's Leap Wine Cellar, Napa Valley
220. **Cabernet Sauvignon 2005**
Caymus, Napa Valley

Cold Antipasti

Mozzarella & Roasted Peppers • Fresh homemade mozzarella with yellow & red roasted peppers, sliced fresh garlic, extra virgin olive oil, and fresh basil

Antipasto Rustico • Roasted Peppers, anchovies, capers, toasted pignoli nuts, and olive oil, served with garlic toast

Cold Antipasto • Thinly sliced sopressata, prosciutto, provolone, marinated eggplant & mushrooms, mixed olives, artichoke hearts, sun-dried tomatoes, and garlic toast

Classic Shrimp Cocktail • Six jumbo shrimp served on a bed of crushed ice with cocktail sauce

Clams on the Half Shell • Little neck clams served on a bed of crushed ice with traditional cocktail sauce and a ginger tomato ajoli sauce

Oysters on the Half Shell • Fresh oysters served on a bed of crushed ice with traditional cocktail sauce and horseradish

Hot Antipasti

Attilio's Classic Hot Antipasto • A delicious combination of clams oreganato, clams casino, mussels marinara, stuffed mushrooms, eggplant rollatini, mozzarella carrozza & breaded artichoke cutlets

Mozzarella Carrozza • Italian bread layered with mozzarella, battered with egg and parmesan cheese, fried to golden brown, served with homemade marinara sauce

Artichoke Attilio • Artichoke quarters battered with egg and bread crumbs, fried to golden brown, served with homemade honey mustard dressing

Portobello Attilio • Sliced Portobello mushrooms sautéed with sliced garlic, olive oil, butter, and white balsamic vinegar served over our fresh homemade mozzarella

Fried Ravioli • Our delicious homemade ravioli, breaded and fried to perfection, served with homemade marinara

Mt. Vesuvius Wings • Chicken wings served in a homemade spicy wing sauce accompanied with julienne carrots, celery and blue cheese

Veal Braciolini • Veal Scallopini rolled and stuffed with seasoned bread, garlic & asiago cheese, poached in a rich tomato & mushroom sauce

Mussels Fradiavolo or Marinara • Prince Edward mussels sautéed in a hot spicy tomato sauce with garlic, basil & white wine; OR sautéed in a sweet marinara sauce with garlic & basil

Fried Calamari • Calamari lightly floured, fried to golden brown and served with hot and sweet marinara

Calamari Balsamico • Calamari lightly floured, fried to golden brown and sautéed with garlic, vinegar peppers, potatoes, and our special blend of dried herbs, cheese and balsamic vinegar

Shrimp Attilio • Jumbo shrimp sautéed in a spicy tomato sauce with garlic, pecorino cheese, vodka and a splash of cream

Zuppa di Vongole • Little neck clams steamed with tomato, virgin olive oil, garlic and herbs

Clams Casino • Little neck clams topped with a bacon and pepperoni stuffing and baked with a light white wine sauce

Clams Oreganato • Little neck clams topped with seasoned breadcrumbs (bread crumbs, oregano, parsley, white wine, lemon juice, olive oil & garlic)

Soups & Salads

Soups

Pasta E Fagioli • Cannellini beans sautéed with garlic, onions, celery & diced tomatoes, with ditalini pasta in a light vegetable broth - it's a classic!

Zuppa di Pollo • Homemade chicken soup made with acini pepe pasta

Salads

House Salad • Chopped iceberg and romaine lettuce, carrots, Bermuda onion, pitted black olives, grape tomatoes, cucumber, and croutons

Traditional Caesar Salad • Romaine lettuce tossed with homemade Caesar dressing, topped with pecorino cheese and croutons

Spinaci Salad • Fresh baby spinach topped with pears, walnuts and crumbled gorgonzola cheese, served with fresh raspberry balsamic dressing

Escarole Salad • Chopped escarole tossed with sun-dried tomatoes, roasted peppers, olives, provolone cheese, croutons and house vinaigrette

**Add to any salad: grilled chicken,
filet mignon tips or shrimp**

10" Pizzas

Pizza All Casa • Pizza sauce, oregano, parmesan cheese and mozzarella

Pizza Margherita • Diced tomato, fresh basil, garlic, fresh mozzarella

Pizza Avellino • Mozzarella cheese, bacon, diced tomato, oregano

Pizza Gorgonzola • Mozzarella cheese, gorgonzola cheese, fresh mushrooms, bacon

Buffalo Pizza • Grilled chicken, blue cheese dressing, Cholula hot sauce, mozzarella

Pizza Bianca • Ricotta cheese, broccoli florets, black olives, mozzarella

Noni's Tomato Pie • Marinara sauce, basil, parmesan cheese, sprinkled mozzarella

Pizza Milano • Shrimp, garlic, sun-dried tomato, broccoli florets, mozzarella

Pizza Arabbiata • Marinara sauce, hot vinegar peppers, sliced olives, pepperoni, red onion, mozzarella

Pizza Cinque Formaggi • Seasoned ricotta, swiss, provolone, American & mozzarella cheeses

Pizza Ala Caesar • Grilled chicken, mozzarella, parmesan cheese, topped with Caesar salad

Pasta

Choice of Pastas

Spaghetti, linguini, penne, rigatoni, gnocchi, cavatelli, capellini

Choice of Sauces

Marinara • Fresh plum tomatoes coarsely chopped with fresh basil, garlic and a hint of olive oil

Bolognese • Chopped veal, pork, and beef sautéed with onions, carrots and garlic in a plum tomato sauce flavored with pecorino and parmesan cheese, and a touch of cream

Alfredo • Heavy cream, butter, pecorino, parmesan and pepper

Pink Vodka • Fresh plum tomatoes coarsely chopped, sautéed with garlic, shallot, vodka and cream

Aglio e Olio • Select olive oil with golden fried garlic chips, basil and parsley

Specialty Pasta

Ravioli • Fresh homemade cheese ravioli stuffed with ricotta cheese, topped with marinara sauce and baked

Manicotti • Homemade crepes stuffed with seasoned ricotta cheese, topped with marinara and mozzarella cheese and baked

Lasagna della Casa • Four layers of pasta topped with ricotta, mozzarella, ground beef and marinara sauce and baked

Rigatoni Christina • Rigatoni pasta tossed with prosciutto, mushrooms, peas, onions, garlic, and pecorino cheese in a tomato sauce with a touch of cream

Linguini Vongole Red or White

Red • Linguini tossed with fresh baby clams and chopped clams sautéed in plum tomatoes and garlic

White • Linguini tossed with fresh baby clams and chopped clams sautéed with white wine, garlic & olive oil, topped with fresh parsley

Fettuccini Bella Donna • Grilled chicken, broccoli florets, and sun-dried tomatoes sautéed with minced garlic, basil and heavy cream and tossed with fettuccini pasta

Orecchiette Lorenzo • Sausage, roasted peppers, broccoli rabe, garlic, oil, pecorino cheese and diced tomatoes tossed with orecchiette pasta

Tootie's Canelloni • Pasta crepe stuffed with chicken, spinach, sun-dried tomatoes and minced garlic in a pink cream sauce and topped with shaved asiago cheese

Chicken

Chicken Casalinga • Breaded chicken cutlet topped with sautéed escarole, canellini beans, garlic and diced tomatoes

Chicken Parmigiana • Breaded chicken cutlet topped with marinara and mozzarella served with choice of pasta

Chicken Marsala • Chicken breast sautéed with shallots and mushrooms in a marsala wine sauce served with house potatoes

Chicken Francese • Egg-battered chicken breast sautéed with butter in a lemon, white wine sauce served with cappellini

House Specialties

Chicken Scarpariello • *Chicken breast, sweet Italian sausage, vinegar peppers, potatoes and herbs, sautéed in a white balsamic vinegar sauce*

Sausage Giambotta • *Sweet Italian sausage sautéed with potatoes, peppers, onions and garlic in a white wine sauce*

Eggplant Rollatini • *Italian eggplant cutlets rolled and filled with seasoned ricotta cheese, topped with mozzarella and baked in marinara sauce. Served with choice of pasta*

Attilio's Burger • *8 oz USDA choice Angus beef burger garnished with lettuce, tomato and Bermuda onion, with your choice of cheese: American, Swiss, Provolone or mozzarella served with house potatoes*

Seafood

Mala Femmina • *Shrimp, scallops, mussels, clams, and tilapia sautéed with garlic, olive oil, sliced olives, white wine, basil, parsley, and pepper flakes served over linguini*

Zuppa di Pesce • *Shrimp, scallops, calamari, mussels, and clams sautéed in a garlic marinara sauce served over linguini*

Shrimp Fra Diavolo or Marinara • *Shrimp sautéed in a hot, spicy tomato sauce with garlic, basil and white wine OR sautéed in a sweet marinara sauce with garlic and basil, served over choice of pasta*

Shrimp Attilio • *Shrimp sautéed with minced garlic, parmesan cheese, cream and oregano in a spicy tomato sauce served over choice of pasta*

Shrimp Parmigiana • *Breaded shrimp cutlets topped with marinara and mozzarella, served over choice of pasta*

Scallops Scampi • *Sea scallops sautéed with fresh garlic, white wine, butter and lemon served over linguini*

Salmon or Tilapia

Our fresh filets prepared:

Francese • *Egg-battered filet sautéed with lemon, butter, and white wine sauce served over choice of pasta or risotto*

Piccata • *Filet sautéed with lemon, butter, white wine, olive oil, and capers served with spinach and risotto*

Portobello • *Filet sautéed with portobello mushrooms, garlic, onion, and diced tomatoes with a splash of balsamic vinegar served with risotto*

Please bring it to the attention of your server if you have any food allergies

****NOTICE - COOKED TO ORDER: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**

Steaks, Chops & Veal

Choose from the following list of steaks and chops, simply grilled or prepared in a special way:

14 oz New York Strip Steak

14 oz Prime Pork Chop

10 oz Filet Mignon

14 oz Porter House Veal Chop

Seasoned and Broiled • served with pasta or house potatoes

Pizzaiola • sautéed onions, garlic, and oregano in a red wine, diced tomato sauce served with choice of pasta

Giambotta • peppers, onions, potatoes, garlic and white wine

Gorgonzola • sautéed onions, garlic, butter, white wine and a gorgonzola cheese crust, served with house potatoes

Ala Mason • sautéed mushroom quarters, artichoke quarters, roasted peppers, shallots, butter in a brandy Espanola sauce, served with house potatoes

Attilio's Classics

Veal Chop Golosa • 14 oz veal porterhouse chop grilled and topped with grilled onions, Portobello mushrooms, sun-dried tomatoes and mozzarella in a brandy wine cream sauce served with house potatoes

Pork Chop Alla Toscana • 14oz Prime pork chop seasoned with garlic & rosemary, sautéed with cannellini beans, garlic and spinach

Veal Marsala • Scaloppini of veal floured and sautéed in butter with shallots and mushrooms in a marsala wine sauce with house potatoes

Saltinbocca Ala Romana • Scaloppini of veal floured and sautéed with butter and oil, topped with prosciutto and mozzarella in a white wine sauce served over wilted spinach and house potatoes

Veal Parmigiana • Breaded scaloppini of veal topped with marinara sauce and mozzarella, baked and served over choice of pasta

Braciola Della Nonna • Beef & pork stuffed with a seasoned bread stuffing with pignoli nuts, raisins, and pecorino cheese, poached in a tomato burgundy wine sauce

Side Dishes

Escarole • Sautéed with garlic and olive oil

Broccoli Rabe • Sautéed with garlic, olive oil and sweet vinegar peppers

Spinach • Fresh spinach sautéed with garlic and oil

Potatoes Attilio • Fried potatoes sautéed with garlic and hot vinegar peppers

Fried Potatoes • Plain fried potatoes

Italian Sausage • Sweet italian sausage in marinara sauce

Italian Meatballs • Meatballs in marinara sauce

Garlic Bread

Garlic Bread • With melted mozzarella