

ANTIPASTI

Artichokes Romano \$16
Six artichokes egg battered with romano cheese and sautéed with garlic in a lemon butter sauce

Pretzel Cheese Logs \$13
Hand breaded provolone cheese pressed in crushed pretzels and fried, served with Dusseldorf mustard

Ahi Tuna Steak \$19
Sashimi grade tuna encrusted in cracked black pepper or sesame seeds, seared to your liking (we suggest rare) served with our homemade sweet rice wine sauce

Firecracker Banana Peppers \$17
Spicy hot banana peppers stuffed with Hot Italian Sausage, mixed with our secret Ricotta cheese blend covered with spaghetti sauce and sprinkled with Asiago cheese

DeGennaro's Famous Wings **MARKET PRICE**
Six Jumbo Whole wings fried to a golden brown, then tossed in your choice of Hot, Mild, Sweet or Hickory BBQ, Hot BBQ, Romano Garlic Butter, Hot Garlic Butter, Sweet & Hot, Sweet & Hotter, Honey Mustard, Wild Ranch, Dry Cajun, Old Bay, Seasoned Salt, Mesquite BBQ

Loaded Potato Skins \$12
Six Large potato skins mounded with cheese, bacon, served with sour cream

Spadini \$14
Half Loaf of our Italian bread loaf, stuffed with provolone and anchovy glaze, then baked, enough to share!!

Sampler Classico \$20
A great option for the group or couple that wants a little of each! Pretzel cheese logs, pepperoni rolls, fried zucchini, breaded cheddar cauliflower, loaded potato skins, and onion rings. Accompanied by three dipping sauces

Quesadilla Chicken \$11.95 Cheese \$8.95
Grilled chicken and cheese or just cheese, provolone, mozzarella and cheddar melted on a quesadilla cut into 6 wedges, served with sour cream and salsa

Buffalo Chicken Dip \$13
We use our Sweet & Hotter wing sauce to make this the best chicken dip you ever had!! Served with nacho chips and celery

Josie's Hand Rolled Pepperoni Rolls \$12
Generous amounts of pepperoni rolled into our famous dough and fried to perfection, served with our spaghetti sauce, a specialty of the house since 1975!

Homemade Potato Chips, All Natural, \$9
Seasoned
Need we say more? Dusted with your choice of Salt, Old Bay, Seasoned Salt, or Mesquite BBQ

Crab Stuffed Mushrooms \$22
Tender crabmeat mixed with spices and just a touch of bread crumbs and lemon juice stuffed in large button mushroom caps lightly doused with white wine and butter then broiled to perfection

Breaded Zucchini Romano \$15
Eight lightly breaded zucchini planks, fried to a golden brown, dusted with Romano cheese, served with spaghetti sauce

Cheddar Breaded Cauliflower \$10.50
Lightly breaded cheddar cauliflower florets, served with our famous homemade "Texas Petal Sauce"

Hand Breaded Mushrooms \$13
Pennsylvania button mushrooms hand breaded to order, lightly fried and served with Texas Petal sauce

ZUPPE

Take home a quart of our homemade soups for \$10.99!!

Our Famous Wedding Soup Cup \$5 Bowl \$6.75 Quart \$10.99
Zuppe de Jour - Homemade Daily by our Ralphie Cup \$5 Bowl \$6.75 Quart \$10.99
Chili-Yeah, it's homemade too! Cup \$6 Bowl \$7.25 Quart 12
Add Cheddar Cheese for .75 onions for .50
French Onion Crock \$8.50
THE BAR that all others try to match!!! (That's what you all say!)

SALADS

Salads come in Pomodoro bread bowls available white or wheat. Lunch size only available till 3pm

Grilled Steak Salad Lunch \$14 Dinner \$20

A gorgeous steak salad made with a twist! Our aged Angus sirloin, cooked to your liking, roasted red potatoes, Cheddar/mozzarella cheeses, cucumbers, onions, carrots, tomatoes piled high on field greens/iceberg mix served in a Pomodoro bread bowl

~ Add sautéed mushrooms or onions for \$1 ea.

Grilled Chicken Salad Lunch \$12 Dinner \$17

Another huge salad!! We use plump fresh chicken breast, roasted red potatoes, cucumbers, tomatoes, onions, carrots, and cheddar/mozzarella cheeses, served on field greens/iceberg mix in our Pomodoro bread bowl to make this a meal!!!

Lunch Soup and Salad (cup) 11

Tuscan Side Salad \$6.50

Field greens/iceberg mix, cucumbers, carrots, onions, grape tomatoes, croutons

Tuna Steak Salad \$21

Sashimi-grade tuna steak prepared to your liking (rare is best) with your choice of black pepper or sesame seared, Cheddar/mozzarella cheese, roasted red potatoes, cucumbers, onions, tomatoes, carrots served on a bed of field greens/iceberg mix in a Pomodoro bread bowl (We recommend our own Rice wine sauce for dressing)

Chef Salad Lunch \$12 Dinner \$17

Turkey breast, baked ham, American cheese, hard boiled egg and pepperoni piled on a bed of field greens/iceberg mix in our Pomodoro bread bowl.

Antipasto Salad Lunch \$12 Dinner \$18

Baked ham, hard salami, cappicola ham, provolone and mozzarella cheeses, cucumber, tomato, carrots, onions, banana peppers piled high on field greens/iceberg mix in our Pomodoro bread bowl.

Dressings: House Made Italian, House Made Balsamic, Blue Cheese, Dry Blue (.99), French, Sweet & Sour, House made Ranch

ENTRÉES

Served with your choice of soup or salad, and one side

Jeanine's Braciole \$26

Our most tender cut of sirloin pounded, stuffed with garlic, parsley, a little bread crumbs and Italian cheeses. I slowly roast it all day in our spaghetti sauce that is seasoned with Chardonnary and pan drippings. I've been told it's as good as their Noni's!

Chicken Romano Two pieces \$23 One \$19

Sautéed in a light Romano batter served with a white wine lemon butter garlic sauce

Veal Romano \$29

Two 5 oz. cutlets pounded and sautéed in a light Romano batter served with a white wine lemon butter garlic sauce

Cod Romano \$23

Our tender cod sautéed in a light Romano batter served with a white wine lemon butter garlic sauce

Broiled Cod \$20

Light, flaky cod filet broiled in butter, white wine and Old Bay Seasoning, served with a baked potato and soup or salad

Angus Sirloin Strip Steak \$27

6 oz. sirloin strip steak, grilled to your liking. Try it with honey bourbon, black and blue, or naked.

Pete's Lobster Pot \$28

A crock (half a pound) full of chilean langostinos sautéed in fresh garlic and butter, then broiled with Romano cheese on top.

Chicken Marsala Two Piece \$23 One \$19

From wine country, we present sautéed chicken breasts glazed in a handmade Marsala wine sauce and fresh mushrooms

Veal Marsala \$30

Two 5 oz. hand pounded veal cutlets sautéed with fresh mushrooms and sweet peppers in a Marsala wine sauce

Mom's Meatloaf Two Slices \$19 One \$16

Mom's homemade meatloaf covered with bacon, cut in thick slices and served with mashed or french fried potatoes, smothered in beef gravy and your choice of soup or salad.

Liver and Onions \$20

Two beef liver filets dusted in flour, seasoned, and sautéed in butter and a ton of onions.

PARMESAN

Served with your choice of soup or salad

Veal Parmesan \$30

Two 5 oz. Tenderized fresh hand breaded top veal cutlet sautéed and smothered with spaghetti sauce and provolone cheese over pasta.

Chicken Parmesan Two Piece \$21 One \$17

Fresh chicken breast hand breaded, sautéed, covered with spaghetti sauce and provolone cheese broiled, served over pasta and your choice of soup or salad

Meatball Parmesan \$19

3 Homemade HUUUGE meatballs over pasta with sauce and Provolone/Mozzarella cheese broiled on top

Onion Rings \$5

Garlic Bread 2 or 4 \$2.50 \$4.50

Hot Bread 1 slice \$.75 2 Slices \$1.50

Hot Bread Basket ½ Loaf \$6

Hot Bread Basket Whole Loaf \$8

Green Beans \$6

Sautéed with Onions, Mushrooms, fresh garlic and olive oil

Cole Slaw \$2

Banana Pepper Parmesan \$23

Stuffed banana peppers served over pasta with sauce and broiled with provolone and mozzarella cheese

Zucchini Parmesan \$19

Breaded and fried zucchini planks, smothered with spaghetti sauce and broiled with provolone and mozzarella cheese, over pasta.

SIDES

Meatballs Four \$17 Two \$9

Jeanine's Homemade HUUUGE meatballs with sauce and Mozzarella/Provolone cheese melted

Normandy Blend Vegetables \$7

Broccoli, Cauliflower, and Carrots, Yellow Squash and Zucchini sautéed with olive oil, white wine, fresh garlic, salt and pepper

Pasta \$7

Mashed or Baked Potato \$4

Hand-Cut Boardwalk Fries Sm \$5 Lg \$7.50

Brussel Sprouts \$5.25

Steamed, buttered, salt and pepper

PASTA

Try Jeanine's homemade meatball \$3. Add meat sauce \$3, mushrooms \$2, crumbled hot sausage \$3 or pepperoni for \$3 on any pasta!!

Served with soup or salad

Primo Pasta \$23

Peppered chicken, hot Italian sausage, mushrooms, onions, and peppers sautéed with a splash of red wine and marinara sauce this has been a favorite for 20 years!!

Garden Pasta (one of our vegetarian options) \$16

We sauté Broccoli, Cauliflower, carrots, zucchini and yellow squash with olive oil, fresh garlic, salt and pepper, and white wine, served over your choice of pasta. Add chicken \$4 or shrimp for \$6

Linguine with Homemade Clam Sauce \$26

White or Red clam sauce, homemade here in our kitchen

Hand poured Manicotti Four \$23 Two \$14

Homemade crepes stuffed with our secret three cheese filling covered in spaghetti sauce. Mama Mia!

Ravioli Six \$17 Three \$12

huge ravioli (choose meat, cheese, or mixed) smothered in spaghetti sauce, or Alfredo sauce for only \$4 more.

Lasagne Full \$24 Half \$19

This is HUUUGE!! layers of ground beef, pasta, and our secret three cheese blend topped with spaghetti sauce

Spaghetti with Meatball \$15

A generous amount of pasta (regular, linguine, or angel hair) and topped with Jeanine's homemade spaghetti sauce and HUUUGE homemade meatball.

Josie's Stuffed Shells \$18

Six homemade jumbo stuffed shells, with Jeanine's huge meatball covered with our sauce, always awesome!!

Fettuccine with Homemade Alfredo \$23

Creamy, made to order' Alfredo sauce over fettuccine. Add Chicken \$4, Shrimp \$6, Blackened Shrimp \$6.50

Josie's Homemade Gnocchi's \$19

Josie has been rolling these for over 50 years! You have to try them! Served with Spaghetti sauce, or try them with Alfredo sauce, \$4 more.

Italian Sampler \$26

Homemade manicotti, homemade gnocchi, meat and cheese ravioli, and pasta, all topped with spaghetti sauce



KIDS MENU

Served with Homemade Boardwalk fries or Homemade Chips

Nathan's Hot Dog \$9

Nathan's Huge Hot dog, get it with onions, relish, sauerkraut, yellow or brown mustard!

Grilled Cheese \$9

NOW is made with American AND Provolone cheese!

Chicken Strips Six \$15 Three \$12

Hand Breaded (to order) chicken strips with our own seasoning flour

PIZZA

WHITE OR WHEAT DOUGH!!! MADE FRESH HERE!!!

SMALL (10" 6 CUT) \$10 MEDIUM (14" 8 CUT) \$13 LARGE (16" 12 CUT) \$16

Toppings Small \$1, Med. \$1.75 Lg \$2.25

PEPPERONI, MUSHROOMS, PEPPERS, ONIONS, SAUSAGE*, HAM*, SALAMI*, MEATBALLS*, BACON*, JALAPENOS, HOT PEPPER RINGS, BLACK OLIVES, ANCHOVIES, X-SAUCE, FETA CHEESE, X-CHEESE, PINEAPPLE, ARTICHOKE HEARTS, ROASTED RED PEPPERS*

* denotes higher pricing on these toppings \$1.50 on SM \$2.25 on MED. \$3 on LG

SPECIALTY PIZZAS

TACO PIZZA Small 6 cut \$14 Medium 8 cut \$18 Large 12 cut \$23

~ Salsa sauce, seasoned ground beef, cheddar and our pizza served with sour cream and salsa

WHITE PIZZA Small 6 cut \$12 Medium 8 cut \$17 Large 12 cut \$21

~ olive oil and fresh REAL garlic, tomato slices and pizza cheese

TUSCAN PIZZA Small 6 cut \$14 Medium 8 cut \$18 Large 12 cut \$22

~ olive oil, fresh garlic, feta cheese, roasted red peppers, tomatoes and our pizza cheese blend

PIROGHI PIZZA Small 6 cut \$14 Medium 8 cut \$17 Large 12 cut \$21

~ heaping mashed potatoes, sautéed onions, cheddar and pizza cheese, add sauerkraut for \$1.50

WING PIZZA Small 6 cut \$14 Medium 8 cut \$18 Large 12 cut \$23

~ Choose your favorite wing sauce, grilled chicken breast, then topped with our pizza cheese blend

STUFFED BANANA PEPPER PIZZA Small 6 cut \$14 Medium 8 cut \$19 Large 12 cut \$23

~ Our homemade stuffed banana peppers cut up and put on our pizza sauce and cheese

CALZONE Small \$11 Large \$14

~ Our fresh dough (white or wheat) filled with our ricotta cheese filling, pizza cheese and pepperoni, served with spaghetti sauce on the side. Additional toppings \$1.50 X-Cheese, Ham, Meatball, Bacon, Sausage, Roasted Red Pepper \$2

STROMBOLI Small \$10 Large \$13

~ Our fresh dough (white or wheat) filled with provolone cheese and pepperoni, served with a side of spaghetti sauce. Additional toppings \$1.50 X-Cheese, Salami, Ham, Meatball, Bacon, Sausage, Roasted Red Pepper \$2

• consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

BUILD YOUR OWN BURGER

TRY IT BLACKENED!!!! All served on Mancini Rolls!

8 oz. fresh Angus Burger served Homemade Boardwalk fries and slaw	\$15
A half-pound aged burger seated on a home style bun. Comes plain unless you want toppings - lettuce, tomatoe, onion, pickles, mustard, mayo,	
Cheese (American, Provolone, Swiss or Cheddar)	\$1.75
Bacon, Ham, or Dry Blue	\$2.5
Mushrooms	\$2
BBQ Sauces (Sweet, Hickory, Hot BBQ, Mild)	\$.75

SANDWICHES

Made with Mancini Rolls! Served with Boardwalk fries or Homemade chips and cole slaw. Add Onion Rings for \$2

The Codfather	Whole \$17 Half \$13	
A huge fish sandwich, made from the highest grade cod, hand dipped in our own beer batter, fried to awesomenessss! Add American Cheese \$1.75, pickles great too!!!		
Italian Roast Beef	\$14	
My mother's recipe, which melts in your mouth! Add provolone cheese \$1.75 and brown mustard!		
Chicken Sandwich	\$14	
6 oz. boneless, skinless chicken breast, broiled or hand fried and seated on a kaiser roll. Try it with your favorite wing sauce! or cheese \$1.75		
Crab Cake Sandwich	\$23	
A large hand made crab cake, made with REAL CRAB, old bay, very little bread crumbs, mayo, lightly sautéed and seated on a roll with lettuce and tomatoes, make you think you are in Maryland!!!		
Joe's Hot Sausage	Whole \$16 Half \$13	
"The way Dad likes it" kicked up a notch! we have REAL HOT sausage, smothered with sautéed peppers and onions, then finish with melted provolone cheese. Served on a toasted hoagie bun with a side of spaghetti sauce		
Hufftown Cheese Steak	Whole \$18 Half \$14	
Chipped sirloin, sautéed mushrooms and peppers, melted provolone cheese, lettuce and tomato piled on fresh hoagie roll		
Reuben	Whole \$18 Half \$14	
Shaved corned Beef piled high on marble rye toasted with Swiss cheese and sauerkraut with house 1000 island (Said to be THE BEST!!!)		
The Lazio	\$19	
Gently fried chicken cutlets, topped with Italian baked ham and Swiss cheese, lettuce and tomato, seated on our freshly baked white or wheat Pomodoro bread		

BEVERAGES FREE REFILLS

Iced Tea, Hot Tea, Coffee	\$3
Fountain Soda	\$3.75
Pepsi, Diet Pepsi, Mt. Dew, Tropicana Lemonade, Brisk Raspberry Tea, Starry, Mug Root beer, Schweppes Ginger Ale	