DELMONICO'S ITALIAN STEAKHOUSE

SPECIALTY MARTINIS

16.95

DELMONICO'S ULTIMATE COSMO
Absolut Citron & Cointreau with a splash of Cranberry & Lime Juice.

OLD BLUE EYES
Stoli Vodka & Blue Curacao with a Sour Mix & a Lemon Twist... Frank's Favorite.

CHOCOLATE MARTINI
A delicious blend of Stoli Vodka, Chocolate Liqueur & White Crème de Cacao.

SOUR APPLE MARTINI
Stoli Vodka, Sour Apple Pucker & a splash of Sour Mix.

METROPOLITAN
Stoli Raspberry Vodka, Chambord, a splash of fresh lime & Cranberry Juice.

POMEGRANATE MARTINI
Stoli Vodka, Cointreau & Pomegranate Juice.

LIMONCELLO MARTINI
Stoli Vodka & Pallini Limoncello served with a Lemon Twist.

THE WELL-MANNERED DIRTY MARTINI
Our Version of a Dirty Martini with Stoli Vodka & Bleu Cheese Stuffed Olives.

BELLINITINI
Stoli Vodka, Peach Schnapps & Peach Purée.

MIDNIGHT ESPRESSO
A perfect blend of Stoli Vanilla Vodka, Kahlua, Frangelico, Bailey's Irish Cream & Espresso.

RED VINO

LISTED FROM MILDEST TO STRONGEST

DRY, LIGHT INTENSITY RED WINES

	GLASS	BOTTLE
COPPOLA DIAMOND PINOT NOIR California	10.25	40.95
MACMURRAY RANCH PINOT NOIR Central Coast California	12.75	50.95
DA VINCI CHIANTI Tuscany, Italy	10.25	40.95

DRY, MEDIUM INTENSITY RED WINES

FETZER MERLOT California	9.75	38.95
WILLIAM HILL CABERNET SAUVIGNON California	10.25	40.95
BANFI "CENTINE" SUPER TUSCAN BLEND (SANGIOVESE, CABERNET, MERLOT) Tuscany, Italy	10.25	40.95
BANFI CHIANTI CLASSICO Tuscany, Italy	12.75	50.95
ALAMOS MALBEC Mendoza, Argentina	9.75	38.95
PENFOLDS "KOONUNGA HILL" SHIRAZ-CABERNET South Australia	10.25	40.95
1000 STORIES "BOURBON BARREL AGED" ZINFANDEL Mendocino County, California	12.25	48.95
FRANCISCAN CABERNET SAUVIGNON California	11.75	46.95
STERLING VINTNER'S CABERNET SAUVIGNON California	11.25	44.95
STAG'S LEAP WINERY MERLOT Napa, California		65.95
MASI AMARONE "COSTASERA" DELLA VALPOLICELLA D.O.C. Veneto, Italy		113.95

WHITE VINO

LISTED FROM SWEETEST TO LEAST SWEET

BLUSH WINES & SWEET WINES

	GLASS	BOTTLE
PRIMO AMORE MOSCATO Veneto, Italy	9.75	38.95
GLENORA RIESLING Finger Lakes, NY	9.75	38.95

DRY, LIGHT INTENSITY WHITE AND ROSÉ WINES

ECCO DOMANI PINOT GRIGIO Delle Venezie, Italy	9.75	38.95
SANTA MARGHERITA PINOT GRIGIO Alto Adige, Italy		59.95
WHISPERING ANGEL ROSÉ Provence, France	13.75	54.95
EDNA VALLEY SAUVIGNON BLANC Central Coast, California	9.75	38.95

DRY, MEDIUM INTENSITY WHITE WINES

WILLIAM HILL ESTATE CHARDONNAY Central Coast, California	9.25	36.95
KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY California	12.75	50.95

HOUSE VINO

	GLASS	1.5L BTL
RIUNITE LAMBRUSCO Italy	9.25	39.95
COPPER RIDGE CABERNET California	9.25	39.95
COPPER RIDGE CHARDONNAY California	9.25	39.95
COPPER RIDGE MERLOT California	9.25	39.95
COPPER RIDGE WHITE ZINFANDEL California	9.25	39.95
PLACIDO PINOT GRIGIO Italy	9.75	41.95
PLACIDO CHIANTI Italy	9.75	41.95

SPARKLING VINO

	GLASS	BOTTLE
ZONIN PROSECCO (187 ML) Italy		11.25
VEUVE DU VERNAY BRUT France		26.95
MOET CHANDON IMPERIAL BRUT France		87.95

CLASSIC COCKTAILS

TOP SHELF MANHATTAN 16.95
Michter's US1 Bourbon, Angostura Bitters, Sweet Vermouth, Cherry

SIGNATURE OLD FASHIONED 16.95
Michter's US1 Bourbon, Angostura Bitters, Simple Syrup, Muddled Cherry and Orange Slice

DELMONICO'S MARGARITA 16.95
Jose Cuervo Gold Tequila, Grand Marnier and Cointreau mixed with our house Sweet & Sour mix.

NEW YORK: ALBANY | UTICA | SYRACUSE | ROCHESTER | CLIFTON PARK

FLORIDA: ORLANDO | LAKE BUENA VISTA COMING SOON

please drink responsibly Rev. 11/4/26

ANTIPASTI & ZUPPA

STEAMED CLAMS
One Dozen fresh Rhode Island Little Necks steamed in Butter and White Wine. Served with Garlic Toast. **16.99**

DELMONICO'S SHRIMP COCKTAIL 18.99
Jumbo chilled Shrimp served with signature Cocktail Sauce.

CALAMARI 18.99
Golden, crisp, fried Calamari served with Marinara & Honey Mustard Sauce, enough to share.

"KICKED UP" CALAMARI 18.99
Golden, crisp, fried Calamari served with Sweet & Spicy Pepper Glaze, enough to share.

MOZZARELLA FRITTA 13.99
Fried Mozzarella hand breaded to order with fresh Marinara Sauce.

BELLA NAPOLI 12.99
Italian Pasta Chips, Sausage, Tomatoes, Onions, Banana Peppers & Provolone with Asiago Cheese Sauce.

PORTABELLA MUSHROOM PARMIGIANA ONE - 7.99 / TWO - 12.99
Baked with Marinara Sauce, Pecorino Romano & Provolone Cheeses.

DELMONICO'S GARLIC CHEESE BREAD 11.99
Thick Slices of Country Italian Bread baked with Garlic Butter & Provolone.

ITALIAN LONG HOT PEPPERS 14.99
(4) Stuffed with Ricotta, Sausage, Red Pepper, Romano & Gorgonzola Cheese finished with toasted Italian Breadcrumbs & Balsamic Glaze.

EAST UTICA GREENS HALF - 12.99 / FULL - 18.99
Escarole Sautéed with Garlic, Prosciutto, Bread Crumbs, Romano & Hot Cherry Peppers

BRUSCHETTA POMODORO 11.99
Grilled Italian Bread brushed with Olive Oil & Garlic, topped with Provolone, Tomato & Basil. Finished with a Balsamic Glaze.

ZUPPA DI STRACCIATELLA 6.99
Chicken, Escarole, Meatballs & Ditalini in a homemade Chicken Broth.

CLAM CHOWDER 6.99
Delmonico's version of a New England favorite.

PASTA FAGIOLI [Seasonal - Labor Day until Memorial Day] 6.99
Traditional Tomato & Vegetable Soup with plenty of Cannellini Beans and Ditalini Pasta.

INSALATE

ROMA TOMATO & MOZZARELLA SALAD 9.99
Fresh Buffalo Mozzarella, Vine-Ripened Tomatoes, Red Onions, Basil & Balsamic Vinaigrette.

GORGONZOLA WEDGE 9.99
Crisp Iceberg, Red Onions, Tomatoes, Bacon & Bleu Cheese Dressing. Finished with a Balsamic Glaze.

TOMATO CUCUMBER SALAD [Seasonal - Memorial Day until Labor Day] 6.99

ANTIPASTO SALAD - FOR TWO OR MORE! 16.99
Crisp Greens with Balsamic Vinaigrette, Genoa Salami, Capicola, Tomatoes, Artichoke Hearts, Pepperoncinis, Roasted Peppers, Sharp Provolone, Egg, Kalamata Olives & Red Onions, PRIMO!

ENTRÉE SIZED MIXED GREENS OR CAESAR SALAD
with Grilled Chicken Breasts. 19.99
with Grilled Salmon, Filet Tournedos or Giant Cocktail Shrimp. 24.99

SPECIALITE DELMONICO'S

FILET MIGNON 42.99
9 oz Choice or Better Center Cut seasoned & grilled to order with Penne Marinara.

FILET PORTABELLA 6 oz - 25.99 / 9 oz - 31.99
6 oz or 9 oz of Choice or Better Filet Medallions with Cabernet Sauce, Portabella Mushrooms & Angel Hair Pasta.

FILET MARSALA 6 oz - 25.99 / 9 oz - 31.99
6 oz or 9 oz of Choice or Better Filet Medallions with Mushrooms in a Marsala Wine Sauce & Angel Hair Pasta.

PORK CHOP 28.99
14 oz. Double-Cut, Bone-In Pork Chop char-grilled and topped with choice of Peach Bellini or Marsala Sauce. Served with Angel Hair Pasta.

NEW YORK STRIP 42.99
15 oz Certified Angus Beef, Center Cut seasoned & perfectly seared, with Penne Marinara.

SLICED SIRLOIN STEAK 29.99
14 oz of Choice or Better Sirloin with Cabernet Mushroom Sauce & Garlic Mashed Potatoes.

DELMONICO'S TOP SHELF HAMBURGER HUGE, 10-ounce ground steak on a griddled brioche with Lettuce, Tomato, Onion, Pickles, and seasoned Fries. 17.99

PRIMO BACON CHEESEBURGER.....ADD $3.00

DELMONICO'S DELMONICO STEAK
1-1/2 Pound (HUGE 24oz) Certified Angus Beef, Center Cut Rib-eye Steak from Midwestern Grain Fed Heavy Aged Beef, seasoned and perfectly seared. Served with Penne Marinara.

• The Delmonico is a more flavorful steak because it contains fat. If you want a lean steak, we recommend our filet.

"BEST DEAL IN TOWN" 41.99

Substitute with –Steak: Sweet or Baked Potato -4.99 I Garlic Mashed Potatoes -4.99 I Fettuccine Alfredo -4.99 I Broccoli or Asparagus -4.99

TORTELLINI AGLIO OLIO 22.99
Cheese Tortellini, Broccoli, Mushrooms, Roma Tomatoes, Artichoke Hearts & Hot Cherry Peppers tossed in a Garlic & Oil Butter Sauce.

PASTA WITH MEATBALLS OR SAUSAGE 21.99
Choice of Linguine, Penne, Angel Hair, Rigatoni or Fettuccine with Marinara Sauce.

PASTA WITH MARINARA, POMODORO OR VODKA SAUCE 20.99
Choice of Linguine, Penne, Fettuccine, Rigatoni or Angel Hair

CHICKEN SINATRA 25.99
Chicken Breasts on sautéed Greens with Hot Cherry Peppers, Mushrooms, Prosciutto, Provolone, Marsala Sauce & Garlic Mashed Potatoes.

CHICKEN PROSCIUTTO 23.99
Penne Pasta, Grilled Chicken, Mushrooms, Prosciutto, Greens, Red & Green Onions with Asiago Cheese Sauce.

CHICKEN MARSALA 25.99
Chicken Breasts sautéed with Mushrooms, Butter & Marsala Wine with Angel Hair Pasta.

VEAL PARMIGIANA 30.99
Veal with Italian Breadcrumbs, topped with Marinara Sauce & Provolone Cheese over Angel Hair Pasta.

VEAL MARSALA 30.99
Veal sautéed with Mushrooms, Butter & Marsala Wine with Angel Hair Pasta.

ONE POUND LASAGNA 24.99
Pasta layered with Beef, Sausage, Ricotta Cheese & covered with Marinara Sauce.

RAVIOLI TRE MODI - (3 HUGE) 22.99
With 1) Marinara Sauce, or 2) Spicy Vodka Sauce, or 3) Half Vodka & Half Marinara Sauce topped with Gorgonzola.

CHICKEN RIGGIES 23.99
Rigatoni, Mushrooms, Bell Peppers, Onions, Hot Cherry Peppers & Chicken in our Special Light Sauce.

FETTUCCINE DELMONICO 23.99
Fettuccine Alfredo tossed with Grilled Chicken, Mushrooms, Broccoli & finished with a touch of Marinara.

SALMON 29.99
A grilled 12oz. Salmon Filet topped with our Chef's Sauce of the Day, served with Parmesan Risotto.

FRUTTI DI MARE 30.99
Fresh Clams, Calamari, Shrimp & North Atlantic Haddock in Pomodoro Sauce with Hot Cherry Peppers over Linguine.

SHRIMP SCAMPI 29.99
Jumbo Shrimp sautéed with fresh Garlic, Spinach, Mushrooms, White Wine & Lemon served with Linguine.

LINGUINE WITH CLAM SAUCE 25.99
Fresh Clams, Olive Oil, Garlic & Parsley served Red or White.

If you have a food allergy, please notify us. Allergen information is available for prepared food items.

ADD TO ANY ENTREE:

HOUSE OR CAESAR SALAD	5.99	TOMATO & MOZZARELLA SALAD	7.99
GORGONZOLA WEDGE	7.99	SAUTÉED SHRIMP	10.99
TOMATO CUCUMBER SALAD (SEASONAL)	4.99	COLD WATER LOBSTER TAIL	41.99

AL LATO

GRILLED ONIONS	3.99	STEAMED BROCCOLI OR ASPARAGUS	5.99
HOT CHERRY PEPPERS, MUSHROOMS & ONIONS	5.49	ROASTED GARLIC MASHED POTATOES	5.99
SWEET OR BAKED POTATO	5.99	FRESH SAUTÉED MUSHROOMS	5.49
HOMEMADE MEATBALLS	8.99	HOMEMADE ITALIAN SAUSAGE	8.99

*All weights are approximate and untrimmed. *Indicates item is gluten free, or can be made gluten free upon request.*
Notice: consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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