

DELMONICO'S

ITALIAN

STEAKHOUSE

SPECIALTY MARTINIS

17.95

DELMONICO'S ULTIMATE COSMO

Absolut Citron & Cointreau w/ a splash of Cranberry & Lime Juice.

OLD BLUE EYES

Stolichnaya Vodka, Blue Curacao, Sour Mix & a Lemon Twist ... Frank's Favorite.

CHOCOLATE MARTINI

A delicious blend of Stolichnaya Vodka, Chocolate Liqueur & White Creme de Cacao.

SOUR APPLE MARTINI

Stolichnaya Vodka, Sour Apple Pucker & a splash of Sour Mix.

METROPOLITAN

Stolichnaya Razberi Vodka, Chambord, a splash of Fresh Lime & Cranberry Juice.

POMEGRANATE MARTINI

Stolichnaya Vodka, Cointreau & Pomegranate Juice.

LIMONCELLO MARTINI

Stolichnaya Vodka & Caravella Limoncello served w/ a Lemon Twist.

THE WELL-MANNERED DIRTY MARTINI

Our Version of a Dirty Martini w/ Stolichnaya Vodka & Bleu Cheese Stuffed Olives.

BELLINITINI

Stolichnaya Vodka, Peach Schnapps, and Peach Puree.

MIDNIGHT ESPRESSO

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

RED VINO

LISTED FROM MILDEST TO STRONGEST
DRY, LIGHT INTENSITY RED WINES

MIRASSOU PINOT NOIR

Central Coast, California

MACMURRAY RANCH PINOT NOIR

Russian River, California

DA VINCI CHIANTI

Tuscany, Italy

DRY, MEDIUM INTENSITY RED WINES

RAYMOND R COLLECTION MERLOT

California

ROBERT MONDAVI "PRIVATE SELECTION" CABERNET SAUVIGNON

Central Coast, California

BANFI CHIANTI CLASSICO

Tuscany, Italy

PENFOLDS KOONUNGA HILL SHIRAZ-CABERNET

South Australia

ALAMOS MALBEC

Mendoza, Argentina

"7 DEADLY ZINS" RED ZINFANDEL

Lodi, California

LOUIS M. MARTINI CABERNET SAUVIGNON

Sonoma, California

STAG'S LEAP WINERY MERLOT

Napa, California

TOMASI AMARONE VALPOLICELLA

Veneta, Italy

HESS ALLOMI CABERNET

Napa, California

HESS COLLECTION CABERNET SAUVIGNON

Napa, California

THE PRISONER - NAPA VALLEY

A blend of Zinfandel, Cabernet Sauvignon, Syrah, Petite Si rah & Charbono. Aromas of Black Cherry, Plum, Roasted Coffee Beans & Vanilla Oak Accents.

SILVER OAK - ALEXANDER VALLEY

Cabernet Sauvignon w/aromas of Black Currant, Orange Zest & Raspberry.

WHITE VINO

LISTED FROM SWEETEST TO LEAST SWEET

BLUSH WINES & SWEET WINES

BERINGER VINEYARDS WHITE ZINFANDEL

California

RUFFINO MOSCATO D'ASTI

Italy

CHATEAU STE MICHELLE RIESLING

Columbia Valley

DRY, LIGHT INTENSITY WHITE WINES

ECCO DOMANI PINOT GRIGIO

Delle Venezie, Italy

SANTA MARGHERITA PINOT GRIGIO

Alto Adige, Italy

WHITEHAVEN SAUVIGNON BLANC

Marlborough, New Zealand

DRY, MEDIUM INTENSITY WHITE WINES

WILLIAM HILL ESTATE CHARDONNAY

Central Coast, California

KENDALL-JACKSON VINTER'S RESERVE CHARDONNAY

California

CAKEBREAD CHARDONNAY

Napa, California

HOUSE VINO

COPPER RIDGE CABERNET

California

COPPER RIDGE MERLOT

California

COPPER RIDGE CHARDONNAY

California

PLACIDO CHIANTI

Italy

PLACIDO PINOT GRIGIO

Italy

RIUNITE LAMBRUSCO

Italy

SPARKLING VINO

ZONIN PROSECCO

Italy

MOET CHANDON IMPERIAL BRUT

California

CLASSIC COCKTAILS

TOP SHELF MANHATTAN

Woodford Bourbon, Angostura Bitters, Sweet Vermouth, Cherry.

SIGNATURE OLD FASHIONED

Woodford Bourbon, Angostura Bitters, Simple Syrup, Orange Peel & Luxardo Cherry.

DELMONICO'S MARGARITA

Jose Cuervo Gold Tequila, Grand Marnier and Cointreau mixed with our house Sweet & Sour mix.

GLASS BOTTLE
10.75 40.95

13.75 50.95

12.25 46.95

11.25 42.95

15.75 63.95

13.25 50.95

11.25 42.95

13.25 50.95

89.95

GLASS 1.5L BOTTLE
10.75 45.95

10.75 45.95

10.75 45.95

11.25 47.95

11.25 45.95

10.75 45.95

GLASS BOTTLE
12.75

91.95

17.95

17.95

17.95

NEW YORK: ALBANY | UTICA | SYRACUSE | ROCHESTER | CLIFTON PARK
FLORIDA: ORLANDO | LAKE BUENA VISTA COMING SOON

ANTIPASTI & ZUPPA

DELMONICO'S SHRIMP COCKTAIL 🍷	17.99
Jumbo Chilled Shrimp served with signature Cocktail Sauce.	
CRAB CAKES	ONE - 10.99 TWO - 18.99
Crispy seared Jumbo Lump Crab Cakes (1 or 2) served with spicy Chili Aioli Sauce.	
MOZZARELLA FRITTA	13.99
Fried Mozzarella hand breaded to order w/fresh Marinara Sauce.	
BELLA NAPOLI	12.99
Italian Pasta Chips, Sausage, Tomatoes, Onions, Banana Peppers & Provolone w/ Asiago Cheese Sauce.	
PORTABELLA MUSHROOM PARMIGIANA	12.99
Baked w/ Marinara Sauce, Pecorino Romano & Provolone Cheeses.	
EAST UTICA GREENS 🍷	HALF - 11.99 FULL -17.99
Escarole sauteed w/ Garlic, Prosciutto, Bread Crumbs, Romano & Hot Cherry Peppers.	
DELMONICO'S GARLIC CHEESE BREAD	11.99
Thick slices of Country Italian Bread baked w/ Garlic Butter & Provolone.	

ITALIAN LONG HOT PEPPERS	14.99
(4) Stuffed w/ Ricotta, Sausage, Red Pepper, Romano & Gorgonzola Cheese finished w/ toasted Italian Breadcrumbs & Balsamic Glaze.	
CALAMARI	18.99
Golden, crisp, fried Calamari. Served w/ Marinara & spicy Chili Aioli Sauce, enough to share.	
"KICKED UP" CALAMARI	18.99
Golden, crisp, fried Calamari. Served w/ Spicy Pepper Glaze, enough to share.	
BRUSCHETTA POMODORO	11.99
Grilled Italian Bread brushed w/Olive Oil & Garlic, topped w/ Provolone, Tomato & Basil.	
PASTA FAGIOLI	6.99
Traditional Tomato & Vegetable Soup with plenty of Cannellini Beans and Ditalini Pasta.	
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.	

INSALATE

ROMA TOMATO & MOZZARELLA SALAD 🍷	9.99
Fresh Buffalo Mozzarella, Vine Ripened Tomatoes, Red Onions, Basil & Balsamic Vinaigrette.	
GORGONZOLA WEDGE 🍷	8.99
Crisp Iceberg, Red Onions, Tomatoes, Bacon, & Blue Cheese Dressing finished w/ Balsamic Glaze.	

ANTIPASTO SALAD - FOR TWO OR MORE! 🍷	16.99
Crisp Iceberg with Balsamic Vinaigrette, Genoa Salami, Capicola, Tomatoes, Artichoke Hearts, Pepperoncinis, Roasted Peppers, Sharp Provolone, Egg, Kalamata Olives & Red Onions. PRIMO!	
ENTREE SIZED MIXED GREENS OR CAESAR SALAD 🍷	
w/Grilled Chicken Breasts.	19.99
w/Grilled Salmon, Filet Tournedos or Giant Cocktail Shrimp.	24.99

SPECIALITE DELMONICO'S

FILET MIGNON 🍷	44.99
9 oz Choice or Better Center Cut seasoned & grilled to order w/ Penne Marinara	
FILET PORTABELLA	33.99
9 oz of Choice or Better Filet Tournedos w/ a Cabernet Sauce, Portabella Mushrooms & Angel Hair Pasta.	
FILET MARSALA 🍷	33.99
9 oz of Choice or Better Filet Tournedos w/ Mushrooms in a Marsala Wine Sauce & Angel Hair Pasta.	

PORK CHOP	29.99
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 🍷	43.99
15 oz Certified Angus Beef, Center Cut seasoned & perfectly seared w/ Penne Marinara.	
SLICED SIRLOIN STEAK	31.99
14 oz of Choice or Better Sirloin with Cabernet Mushroom Sauce & Garlic Mashed Potatoes.	

Hot Peppers, Mushrooms & Onions - 5.49 | Grilled Onions - 3.99 | Sautéed Mushrooms - 5.49

DELMONICO'S DELMONICO STEAK

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

**"BEST DEAL
IN TOWN"** 44.99

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

Substitute w/ Steak: Sweet or Baked Potato - 4.99 | Garlic Mashed Potatoes - 4.99 | Fettuccine Alfredo - 4.99 | Broccoli or Asparagus - 4.99

TORTELLINI AGLIO OLIO	23.99
Cheese Tortellini, Broccoli, Mushrooms, Roma Tomatoes, Artichoke Hearts & Hot Cherry Peppers tossed in a Garlic & Olive Oil Butter Sauce.	
FETTUCCINE DELMONICO	24.99
Fettuccine Alfredo tossed w/ Grilled Chicken, Mushrooms, Broccoli & finished w/ a touch of Marinara.	
CHICKEN SINATRA	28.99
Chicken Breasts on sauteed Greens w/ Hot Cherry Peppers, Mushrooms, Prosciutto, Provolone, Marsala Sauce & Garlic Mashed Potatoes.	
CHICKEN PROSCIUTTO	24.99
Penne Pasta, Grilled Chicken, Mushrooms, Prosciutto, Greens, Red & Green Onions w/ Asiago Cheese Sauce.	
CHICKEN MARSALA 🍷	26.99
Chicken Breasts sauteed w/ Mushrooms, Butter & Marsala Wine w/ Angel Hair Pasta.	
CHICKEN RIGGIES	24.99
Rigatoni Pasta, Mushrooms, Bell Peppers, Onions, Hot Cherry Peppers & Chicken in our Special Light Sauce.	
VEAL PARMIGIANA	30.99
Veal with Italian Breadcrumbs, topped w/ Marinara Sauce & Provolone Cheese over Angel Hair Pasta.	
VEAL MARSALA 🍷	30.99
Veal sauteed w/ Mushrooms, Butter & Marsala Wine w/ Angel Hair Pasta.	

ONE POUND LASAGNA	25.99
Pasta layered w/ Beef, Sausage, Ricotta Cheese & covered w/ Marinara Sauce.	
RAVIOLI TRE MODI	23.99
W/ 1) Spicy Vodka Sauce, or 2) Marinara Sauce, or 3) Half Vodka & Half Marinara Sauce topped w/ Gorgonzola.	
PASTA W/ MARINARA, POMODORO, OR VODKA SAUCE	21.99
Choice of Linguine, Penne, Fettuccine, Rigatoni or Angel Hair.	
PASTA W/ MEATBALLS OR SAUSAGE	22.99
Choice of Linguine, Penne, Angel Hair, Rigatoni or Fettuccine w/ Marinara Sauce.	
SALMON	31.99
A grilled 12oz. Salmon Filet topped with our Chef's Sauce of the Day, Served with Chef's Choice Risotto.	
FRUTTI DI MARE 🍷	32.99
Fresh Clams, Calamari, Shrimp & North Atlantic Haddock in Pomodoro Sauce w/ Hot Cherry Peppers over Linguine.	
SHRIMP SCAMPI 🍷	30.99
Jumbo Shrimp sauteed w/ fresh Garlic, Spinach, Mushrooms, White Wine & Lemon served w/ Linguine Pasta.	
LINGUINE W/ CLAM SAUCE	26.99
Fresh Clams, Olive Oil, Garlic & Parsley served Red or White.	

ADD TO ANY ENTREE

HOUSE SALAD OR CAESAR SALAD	5.99	CRAB CAKE	10.99
ROMA TOMATO & MOZZARELLA SALAD	7.99	HUGE 12 OZ. COLD WATER LOBSTER TAIL	45.99
GORGONZOLA WEDGE	6.99	SAUTÉED SHRIMP	11.99

AL LATO

GRILLED ONIONS	3.99	STEAMED BROCCOLI OR ASPARAGUS 🍷	5.99
HOT PEPPERS, MUSHROOMS & ONIONS 🍷	5.99	CHEF'S CHOICE RISOTTO	5.99
SWEET OR BAKED POTATO 🍷	5.99	ROASTED GARLIC MASHED POTATOES 🍷	5.99
HOMEMADE MEATBALLS OR ITALIAN SAUSAGE	7.99	FRESH SAUTEED MUSHROOMS 🍷	5.99

*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 food borne illness, especially if you have certain medical conditions.