# DELMONICO'S ITALIAN STEAKHOUSE

## SPECIALTY MARTINIS

15.95

**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

| | GLASS | BOTTLE |
|---|---|---|
| **MIRASSOU PINOT NOIR**<br>Central Coast, California | 10.75 | 42.95 |
| **MACMURRAY RANCH PINOT NOIR**<br>Russian River, California | 14.25 | 56.95 |
| **DA VINCI CHIANTI**<br>Tuscany, Italy | 11.25 | 44.95 |

### DRY, MEDIUM INTENSITY RED WINES

| | | |
|---|---|---|
| **RAYMOND R COLLECTION MERLOT**<br>California | 11.75 | 46.95 |
| **ROBERT MONDAVI "PRIVATE SELECTION" CABERNET SAUVIGNON**<br>Central Coast, California | 11.25 | 44.95 |
| **BANFI CHIANTI CLASSICO**<br>Tuscany, Italy | 12.75 | 50.95 |
| **PENFOLDS KOONUNGA HILL SHIRAZ-CABERNET**<br>South Australia | 12.75 | 50.95 |
| **ALAMOS MALBEC**<br>Mendoza, Argentina | 10.75 | 42.95 |
| **"7 DEADLY ZINS" RED ZINFANDEL**<br>Lodi, California | 12.75 | 50.95 |
| **LOUIS M. MARTINI CABERNET SAUVIGNON**<br>Sonoma, California | 13.75 | 54.95 |
| **STAG'S LEAP WINERY MERLOT**<br>Napa, California | 16.25 | 69.95 |
| **TOMASI AMARONE VALPOLICELLA**<br>Veneta, Italy | | 117.95 |
| **HESS ALLOMI CABERNET**<br>Napa, California | 16.75 | 71.95 |
| **HESS COLLECTION CABERNET SAUVIGNON**<br>Napa, California | | 115.95 |
| **THE PRISONER - NAPA VALLEY**<br>A blend of Zinfandel, Cabernet Sauvignon, Syrah, Petite Si rah & Charbono. Aromas of Black Cherry, Plum, Roasted Coffee Beans & Vanilla Oak Accents. | | 91.95 |
| **SILVER OAK - ALEXANDER VALLEY**<br>Cabernet Sauvignon w/aromas of Black Currant, Orange Zest & Raspberry. | | 141.95 |

## WHITE VINO

LISTED FROM SWEETEST TO LEAST SWEET

### BLUSH WINES & SWEET WINES

| | GLASS | BOTTLE |
|---|---|---|
| **BERINGER VINEYARDS WHITE ZINFANDEL**<br>California | 10.25 | 40.95 |
| **MIRASSOU MOSCATO**<br>Central Coast, California | 10.25 | 40.95 |
| **SAINT M RIESLING**<br>California | 11.75 | 46.95 |

### DRY, LIGHT INTENSITY WHITE WINES

| | | |
|---|---|---|
| **ECCO DOMANI PINOT GRIGIO**<br>Delle Venezie, Italy | 10.75 | 42.95 |
| **SANTA MARGHERITA PINOT GRIGIO**<br>Alto Adige, Italy | 15.25 | 63.95 |
| **WHITEHAVEN SAUVIGNON BLANC**<br>Marlborough, New Zealand | 12.75 | 50.95 |

### DRY, MEDIUM INTENSITY WHITE WINES

| | | |
|---|---|---|
| **WILLIAM HILL ESTATE CHARDONNAY**<br>Central Coast, California | 10.75 | 42.95 |
| **KENDALL-JACKSON VINTER'S RESERVE CHARDONNAY**<br>California | 12.75 | 50.95 |
| **CAKEBREAD CHARDONNAY**<br>Napa, California | | 89.95 |

## HOUSE VINO

| | GLASS | 1.5 L BOTTLE |
|---|---|---|
| **COPPER RIDGE CABERNET**<br>California | 10.25 | 45.95 |
| **COPPER RIDGE MERLOT**<br>California | 10.25 | 45.95 |
| **COPPER RIDGE CHARDONNAY**<br>California | 10.25 | 45.95 |
| **PLACIDO CHIANTI**<br>Italy | 10.75 | 47.95 |
| **PLACIDO PINOT GRIGIO**<br>Italy | 10.75 | 45.95 |
| **RIUNITE LAMBRUSCO**<br>Italy | 10.25 | 45.95 |

## SPARKLING VINO

| | GLASS | BOTTLE |
|---|---|---|
| **ZONIN PROSECCO**<br>Italy | 12.25 | |
| **MOET CHANDON IMPERIAL BRUT**<br>California | | 91.95 |

## CLASSIC COCKTAILS

**TOP SHELF MANHATTAN** 15.95
Woodford Bourbon, Angostura Bitters, Sweet Vermouth, Cherry.

**SIGNATURE OLD FASHIONED** 15.95
Woodford Bourbon, Angostura Bitters, Simple Syrup, Orange Peel & Luxardo Cherry.

**DELMONICO'S MARGARITA** 15.95
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

# ANTIPASTI & ZUPPA

### DELMONICO'S SHRIMP COCKTAIL — 16.99
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 — 10.99
Thick slices of Country Italian Bread baked w/ Garlic Butter & Provolone.

### ITALIAN LONG HOT PEPPERS — 13.99
(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 — 10.99
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 — 43.99
9 oz Choice or Better Center Cut seasoned & grilled to order w/ Penne Marinara

### FILET PORTABELLA — 32.99
9 oz of Choice or Better Filet Tournedos w/ a Cabernet Sauce, Portabella Mushrooms & Angel Hair Pasta.

### FILET MARSALA — 32.99
9 oz of Choice or Better Filet Tournedos w/ 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 w/ Penne Marinara.

### SLICED SIRLOIN STEAK — 30.99
14 oz of Choice or Better Sirloin with Cabernet Mushroom Sauce & Garlic Mashed Potatoes.

*Hot Peppers, Mushrooms & Onions - 5.49 | Grilled Onions - 3. 99 | Sauteed 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.

*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" 42.99

*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 — 22.99
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 — 26.99
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 — 25.99
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 — 24.99
Pasta layered w/ Beef, Sausage, Ricotta Cheese & covered w/ Marinara Sauce.

### RAVIOLI TRE MODI — 22.99
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 — 20.99
Choice of Linguine, Penne, Fettuccine, Rigatoni or Angel Hair.

### PASTA W/ MEATBALLS OR SAUSAGE — 21.99
Choice of Linguine, Penne, Angel Hair, Rigatoni or Fettuccine w/ Marinara Sauce.

### SALMON — 30.99
A grilled 12oz. Salmon Filet topped with our Chef's Sauce of the Day, Served with Chef's Choice Risotto.

### FRUTTI DI MARE — 31.99
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.*