

# DELMONICO'S

## ITALIAN

# STEAKHOUSE

## SPECIALTY MARTINIS

15.95

<b>DELMONICO'S ULTIMATE COSMO</b> Absolut Citron & Cointreau with a splash of Cranberry & Lime Juice.	<b>POMEGRANATE MARTINI</b> Stoli Vodka, Cointreau & Pomegranate Juice.
<b>OLD BLUE EYES</b> Stoli Vodka & Blue Curacao with a Sour Mix & a Lemon Twist... Frank's Favorite.	<b>LIMONCELLO MARTINI</b> Stoli Vodka & Pallini Limoncello served with a Lemon Twist.
<b>CHOCOLATE MARTINI</b> A delicious blend of Stoli Vodka, Chocolate Liqueur & White Crème de Cacao.	<b>THE WELL-MANNERED DIRTY MARTINI</b> Our Version of a Dirty Martini with Stoli Vodka & Bleu Cheese Stuffed Olives.
<b>SOUR APPLE MARTINI</b> Stoli Vodka, Sour Apple Pucker & a splash of Sour Mix.	<b>BELLINITINI</b> Stoli Vodka, Peach Schnapps & Peach Purée.
<b>METROPOLITAN</b> Stoli Raspberry Vodka, Chambord, a splash of fresh lime & Cranberry Juice.	<b>MIDNIGHT ESPRESSO</b> 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
<b>MIRASSOU PINOT NOIR</b> Central Coast, California	9.25	36.95
<b>MACMURRAY RANCH PINOT NOIR</b> Central Coast California	12.25	48.95
<b>DA VINCI CHIANTI</b> Tuscany, Italy	9.75	38.95
<b>BOGLE ESSENTIAL RED BLEND (PETITE SIRAH, SYRAH, CABERNET SAUVIGNON)</b> California	9.25	36.95

### DRY, MEDIUM INTENSITY RED WINES

<b>FETZER MERLOT</b> California	9.25	36.95
<b>WILLIAM HILL CABERNET SAUVIGNON</b> California	9.75	38.95
<b>BANFI CHIANTI CLASSICO</b> Tuscany, Italy	12.25	48.95
<b>BLACK OPAL SHIRAZ</b> Australia	9.25	36.95
<b>ALAMOS MALBEC</b> Mendoza, Argentina	9.25	36.95
<b>1000 STORIES "BOURBON BARREL AGED" ZINFANDEL</b> Mendecino County, California	11.75	46.95
<b>FRANCISCAN CABERNET SAUVIGNON</b> California	11.25	44.95
<b>STERLING VINTNER'S CABERNET SAUVIGNON</b> California	10.75	42.95
<b>STAG'S LEAP WINERY MERLOT</b> Napa, California		63.95
<b>MASI AMARONE "COSTASERA" DELLA VALPOLICELLA D.O.C</b> Veneto, Italy		111.95

## WHITE VINO

LISTED FROM SWEETEST TO LEAST SWEET

### BLUSH WINES & SWEET WINES

	GLASS	BOTTLE
<b>MIRASSOU MOSCATO</b> California	9.25	36.95
<b>GLENORA RIESLING</b> Finger Lakes, NY	9.25	36.95
<b>DARK HORSE ROSÉ</b> California	9.25	36.95

### DRY, LIGHT INTENSITY WHITE WINES

<b>ECCO DOMANI PINOT GRIGIO</b> Delle Venezie, Italy	9.25	36.95
<b>SANTA MARGHERITA PINOT GRIGIO</b> Alto Adige, Italy		57.95
<b>EDNA VALLEY SAUVIGNON BLANC</b> Central Coast, California	9.25	36.95

### DRY, MEDIUM INTENSITY WHITE WINES

<b>WILLIAM HILL ESTATE CHARDONNAY</b> Central Coast, California	8.75	34.95
<b>KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY</b> California	12.25	48.95

## HOUSE VINO

	GLASS	1.5L BTL
<b>RIUNITE LAMBRUSCO</b> Italy	8.75	37.95
<b>COPPER RIDGE CABERNET</b> California	8.75	37.95
<b>COPPER RIDGE CHARDONNAY</b> California	8.75	37.95
<b>COPPER RIDGE MERLOT</b> California	8.75	37.95
<b>COPPER RIDGE WHITE ZINFANDEL</b> California	8.75	37.95
<b>PLACIDO PINOT GRIGIO</b> Italy	9.25	39.95
<b>PLACIDO CHIANTI</b> Italy	9.25	39.95

## SPARKLING VINO

	GLASS	BOTTLE
<b>ZONIN PROSECCO (187 ML)</b> Italy		10.75
<b>VEUVE DU VERNAY BRUT</b> France		24.95
<b>MOET CHANDON IMPERIAL BRUT</b> France		85.95

## CLASSIC COCKTAILS




<b>TOP SHELF MANHATTAN</b> Michter's US1 Bourbon, Angostura Bitters, Sweet Vermouth, Cherry	15.95
<b>SIGNATURE OLD FASHIONED</b> Michter's US1 Bourbon, Angostura Bitters, Simple Syrup, Muddled Cherry and Orange Slice	15.95
<b>DELMONICO'S MARGARITA</b> Jose Cuervo Gold Tequila, Grand Marnier and Cointreau mixed with our house Sweet & Sour mix.	15.95

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




# 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 	16.99	Jumbo chilled Shrimp served with signature Cocktail Sauce.	
CALAMARI 17.99	"KICKED UP" CALAMARI 17.99	Golden, crisp, fried Calamari served with Marinara & Honey Mustard Sauce, enough to share.	
MOZZARELLA FRITTA 12.99		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 10.99		Thick Slices of Country Italian Bread baked with Garlic Butter & Provolone.	
ITALIAN LONG HOT PEPPERS 13.99		(4) Stuffed with Ricotta, Sausage, Red Pepper, Romano & Gorgonzola Cheese finished with toasted Italian Breadcrumbs & Balsamic Glaze.	
EAST UTICA GREENS  HALF - 11.99 / FULL - 17.99		Escarole Sautéed with Garlic, Prosciutto, Bread Crumbs, Romano & Hot Cherry Peppers	
BRUSCHETTA POMODORO 10.99		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.	ANTIPASTO SALAD - FOR TWO OR MORE!  16.99
GORGONZOLA WEDGE 	8.99	Crisp Iceberg, Red Onions, Tomatoes, Bacon & Bleu Cheese Dressing. Finished with a Balsamic Glaze	ENTRÉE SIZED MIXED GREENS OR CAESAR SALAD  19.99
TOMATO CUCUMBER SALAD [Seasonal - Memorial Day until Labor Day] 6.99			24.99

# SPECIALITE DELMONICO'S

FILET MIGNON  41.99	PORK CHOP 27.99
9 oz Choice or Better Center Cut seasoned & grilled to order with Penne Marinara.	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.
FILET PORTABELLA 6 oz - 25.99 / 9 oz - 31.99	NEW YORK STRIP  41.99
6 oz or 9 oz of Choice or Better Filet Medallions with Cabernet Sauce, Portabella Mushrooms & Angel Hair Pasta.	15 oz Certified Angus Beef, Center Cut seasoned & perfectly seared, with Penne Marinara.
FILET MARSALA  6 oz - 25.99 / 9 oz - 31.99	SLICED SIRLOIN STEAK 29.99
6 oz or 9 oz of Choice or Better Filet Medallions with Mushrooms in a Marsala Wine Sauce & Angel Hair Pasta.	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"

40.99

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





TORTELLINI AGLIO OLIO 21.99	ONE POUND LASAGNA 23.99
Cheese Tortellini, Broccoli, Mushrooms, Roma Tomatoes, Artichoke Hearts & Hot Cherry Peppers tossed in a Garlic & Oil Butter Sauce.	Pasta layered with Beef, Sausage, Ricotta Cheese & covered with Marinara Sauce.
PASTA WITH MEATBALLS OR SAUSAGE 20.99	RAVIOLI TRE MODI - (3 HUGE) 21.99
Choice of Linguine, Penne, Angel Hair, Rigatoni or Fettuccine with Marinara Sauce.	With 1) Spicy Vodka Sauce, or 2) Marinara Sauce, or 3) Half Vodka & Half Marinara Sauce topped with Gorgonzola.
PASTA WITH MARINARA, POMODORO OR VODKA SAUCE 19.99	CHICKEN RIGGIES 23.99
Choice of Linguine, Penne, Fettuccine, Rigatoni or Angel Hair	Rigatoni, Mushrooms, Bell Peppers, Onions, Hot Cherry Peppers & Chicken in our Special Light Sauce.
CHICKEN SINATRA 25.99	FETTUCCINE DELMONICO 23.99
Chicken Breasts on sautéed Greens with Hot Cherry Peppers, Mushrooms, Prosciutto, Provolone, Marsala Sauce & Garlic Mashed Potatoes.	Fettuccine Alfredo tossed with Grilled Chicken, Mushrooms, Broccoli & finished with a touch of Marinara.
CHICKEN PROSCIUTTO 23.99	SALMON 29.99
Penne Pasta, Grilled Chicken, Mushrooms, Prosciutto, Greens, Red & Green Onions with Asiago Cheese Sauce.	A grilled 12oz. Salmon Filet topped with our Chef's Sauce of the Day, served with Parmesan Risotto.
CHICKEN MARSALA  24.99	FRUTTI DE MARE  30.99
Chicken Breasts sautéed with Mushrooms, Butter & Marsala Wine with Angel Hair Pasta.	Fresh Clams, Calamari, Shrimp & North Atlantic Haddock in Pomodoro Sauce with Hot Cherry Peppers over Linguine.
VEAL PARMIGIANA 29.99	SHRIMP SCAMPI 29.99
Veal with Italian Breadcrumbs, topped with Marinara Sauce & Provolone Cheese over Angel Hair Pasta.	Jumbo Shrimp sautéed with fresh Garlic, Spinach, Mushrooms, White Wine & Lemon served with Linguine.
VEAL MARSALA  29.99	LINGUINE WITH CLAM SAUCE 25.99
Veal sautéed with Mushrooms, Butter & Marsala Wine with Angel Hair Pasta.	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 6.99	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 6.99	HOMEMADE ITALIAN SAUSAGE 6.99

\*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.