### Specialty Martinis

**$10.95**

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

**OLD BLUE EYES**
Stoli Vodka & Blue Curacao with Sour Mix & a Lemon Twist...

**GODIVA CHOCOLATE MARTINI**
A delicious blend of Stoli Vodka, Godiva Chocolate Liqueur & White Creme de Cacao.

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

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

**POMEGRANATE MARTINI**
Stoli Vodka, Cointreau & Pomegranate Juice.

**DELMONICO’S SANGRIA**
Stoli Vodka, Cointreau, White Wine, a splash of Cranberry Juice.

**DELMONICO’S ALCOHOL-FREE MARTINI**
Absolut Citron & Cointreau with a splash of Cranberry & Fresh Lime Juice.

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

**COPPER RIDGE CHARDONNA**
California

**COPPER RIDGE MERLOT**
California

**COPPER RIDGE WHITE ZINFANDEL**
California

**PLACIDO PINOT GRIGIO**
Italy

**PLACIDO CHIANTI**
Italy

**ITALIAN LEMONCELLO MARTINI**
Stoli Vodka, Caravella Limoncello served with a Lemon Twist.

**THE FRENCH MARTINI**
Stoli Vodka, Chambord, a splash of Fruit Juice.

**THE CLASSIC MARTINI**
Stoli Vodka, a splash of sour mix.

**THE DRY MARTINI**
Stoli Vodka, a splash of dry Vermouth.

**THE MARTINI-LOVER’S MARTINI**
Stoli Vodka, a splash of sweet Vermouth.

**THE BABE RUTH MARTINI**
Stoli Vodka, a splash of Triple Sec.

**THE CLASSIC MANHATTAN**
Mr. Delmonico’s Original Manhattan.

**OLD BLUE EYES**
Stoli Vodka & Blue Curacao with a splash of Sour Mix.

**DELMONICO’S MARGARITA**
Jose Cuervo Gold Tequila & Grand Marnier mixed with our house Sour Mix.

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

**OLD BLUE EYES**
Stoli Vodka & Blue Curacao with a splash of Sour Mix.

**GODIVA CHOCOLATE MARTINI**
A delicious blend of Stoli Vodka, Godiva Chocolate Liqueur & White Creme de Cacao.

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

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

### White Vino

**LISTED FROM SWEETEST TO LEAST SWEET**

**BLUSH WINES & SWEET WINES**

**MIRASSOU MOSCATO**
California

**GLENORA RIESLING**
Finger Lakes, NY

**DARK HORSE ROSE**
California

**PLACIDO PINOT NOIR**
Central Coast, California

**MACMURRA Y RANCH PINOT NOIR**
Russian River California

**DA VINCI CHIANTI**
Tuscany, Italy

**PRIMAL ROOTS RED BLEND**
(Zinfandel, Syrah, Merlot) California

**DA VINCI MERLOT**
Tuscany, Italy

**RIONE LAMBRUSCO**
Sicilia, Italy

**COPPER RIDGE CABERNET**
California

**COPPER RIDGE CHARDONNAY**
California

**COPPER RIDGE MERLOT**
California

**COPPER RIDGE WHITE ZINFANDEL**
California

**PLACIDO PINOT GRIGIO**
Italy

**PLACIDO CHIANTI**
Italy

### House 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

**PRIMAL ROOTS RED BLEND**
(Zinfandel, Syrah, Merlot) California

**ECO DOMANI MERLOT**
Sicilia, Italy

**Robert Mondavi “Private Selection” CABERNET SAUVIGNON**
Central Coast, California

**BANFI CHIANTI CLASSICO**
Tuscany, Italy

**BLACK OPAL SHIRAZ**
Australia

**ALAMOS MALBEC**
Mendoza, Argentina

**1000 STORIES “Bourbon Barrel Aged” ZINFANDEL**
Mendocino County, California

**LOUIS M. MARTINI CABERNET SAUVIGNON**
Sonoma, California

**STAG’S LEAP WINERY MERLOT**
Napa, California

**CHATEAU ST. JEAN CABERNET SAUVIGNON**
California

**MASI AMARONE “Costasera” DELLA VALPOLICELLA D.O.C**
Veneto, Italy

### Sparkling Vino

**LISTED FROM SWEETEST TO LEAST SWEET**

**MOET CHANDON IMPERIAL BRUT**
California

**ZINN 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, Muddled Cherry and Orange Slice.

**DELMONICO’S MARGARITA**
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
**STEWED CLAMS**

- DELMONICO’S SHRIMP COCKTAIL
  - Jumbo chilled Shrimp served with signature Cocktail Sauce
  - 13.99

- CRAB CAKES
  - ONE - 8.99 / TWO - 14.99
  - Crispy seared Jumbo Crab Cakes (1 or 2) served with spicy Chili Aioli.

- MOZZARELLA FRITA
  - 10.99
  - Fried Mozzarella hand breaded to order with fresh Marinara Sauce.

- BELLA NAPOLI
  - 9.99
  - Italian Pasta Chips, Sausage, Tomatoes, Onions, Banana Peppers & Provolone with Asiago Cheese Sauce.

- PORTOBELLA MUSHROOM PARMIGIANA
  - ONE - 5.99 / TWO - 9.99
  - Baked with Marinara Sauce, Pecorino Romano & Provolone Cheeses.

- EAST UTICA GREENS
  - HALF - 10.99 / FULL - 15.99
  - Escarole sautéed with Garlic, Prosciutto, Bread Crumbs, Romano & Hot Peppers.

- DELMONICO’S GARLIC CHEESE BREAD
  - 9.99
  - Thick slices of Country Italian Bread baked with Garlic Butter & Provolone.

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

- GORGONZOLA WEDGE
  - 7.99
  - Crisp Iceberg, Red Onions, Tomatoes, Bacon & Bleu Cheese Dressing.

- TOMATO CUCUMBER SALAD (Seasonal - Memorial Day until Labor Day)
  - 5.99
  - Fresh Buffalo Mozzarella, Vine Ripened Tomatoes, Red Onions, Basil & Balsamic Vinaigrette.

**INSALATE**

- FILET MIGNON
  - 33.99
  - 9 oz Choice or Better Center Cut seasoned & grilled to order with Penne Marinara.

- FILET PORTOBELLA
  - 6 oz or 9 oz of Choice or Better Filet Medallions with Cabernet Sauce, Portobella Mushrooms & Angel Hair Pasta.

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

- DELMONICO’S TOP SHELF HAMBURGER
  - 10 oz ground steak on a grilled brioche. Lettuce, Tomato, Onion and spicy pickles on the side.

**SPECIALITE DELMONICO’S**

- TOTTILLINI AGIO DUO
  - 18.99
  - Cheese Tortellini, Broccoli, Mushrooms, Roma Tomatoes, Artichoke Hearts & Hot Peppers tossed in a Garlic & Olive Oil Butter Sauce.

- PASTA WITH MEATBALLS OR SAUSAGE
  - 18.99
  - Choice of Linguine, Penne, Angel Hair, Rigatoni or Fettuccine with Marinara Sauce.

- PASTA WITH MARINARA, POMODORO OR VODKA SAUCE
  - 17.99
  - Choice of Linguine, Penne, Fettuccine, Rigatoni or Angel Hair.

- CHICKEN SINATRA
  - 22.99
  - Chicken Breasts on sauteed Greens with Hot Peppers, Mushrooms, Prosciutto, Provolone, Marsala Sauce & Garlic Mashed Potatoes.

- CHICKEN POURRUTTO
  - 19.99
  - Penne Pasta, Grilled Chicken, Mushrooms, Prosciutto, Greens, Red & Green Onions with Asiago Cheese Sauce.

- CHICKEN MARSALA
  - 21.99
  - Chicken Breasts sautéed with Mushrooms, Butter & Marsala Wine with Angel Hair Pasta.

- VEAL PARMIGIANA
  - 25.99
  - Veal with Italian Breadcrumbs, topped with Marinara Sauce & Provolone Cheese over Angel Hair Pasta.

- VEAL MARSALA
  - 25.99
  - Veal sautéed with Mushrooms, Butter & Marsala Wine with Angel Hair Pasta.

**ADD TO ANY ENTREE:**

- TOMATO & MOZZARELLA SALAD
  - 7.99

- SAUTEED SHRIMP
  - 8.99

- COLD WATER LOBSTER TAIL
  - 31.99

**AL LATO**

- GRILLED OLIVES
  - 2.99

- ROASTED GARLIC MASHED POTATOES
  - 3.99

- BAKED OR SOFT POTATO
  - 3.99

- HOMEMADE MEATBALLS
  - 5.99

**ANALISTA & ZUPPA**

- USTA SOUP (Seasonal - Memorial Day until Labor Day)
  - 5.99
  - Traditional Tomato & Vegetable Soup with plenty of Cannellini Beans and Ditalini Pasta.

**GOURMET**

- ITALIAN LONG HOT PEPPERS
  - 10.99
  - (4) Stuffed with Ricotta, Sausage, Red Pepper, Roma & Gorgonzola Cheese finished with toasted Italian Breadcrumbs & Balsamic Glaze.

- CALAMARI
  - 14.99
  - Golden, crisp, fried Calamari served with Marinara & Spicy Chili Aioli Sauce, enough to share.

- ZUPPA DI STRACCIATELLA
  - 5.99
  - Chicken, Escarole, Meatballs & Ditalini in a homemade Chicken Broth.

**BEST DEAL IN TOWN**

- PRIMO BACON CHEESEBURGER...
  - ADD $2.00

**SUBSTITUTE WITH -STEAK: Sweet or Baked Potato - 2.99 / Garlicky Mashed Potatoes - 2.99 / Fettuccine Alfredo - 2.99 / Broccoli or Asparagus - 2.99**

- ONE POUND LASAGNA
  - 19.99
  - Pasta layered with Beef, Sausage, Ricotta Cheese & covered with Marinara Sauce.

- RAVIOLI TIE MODI - (3 Huge)
  - 18.99
  - With 1) Spicy Vodka Sauce, or 2) Marinara Sauce, or 3) Half Vodka & Half Marinara Sauce topped with Gorgonzola.

- CHICKEN RIGGIES
  - 19.99
  - Rigatoni, Mushrooms, Bell Peppers, Onions, Hot Peppers & Chicken in our Special Light Sauce.

- FETTUCCINE DELMONICO
  - 19.99
  - Fettuccine Alfredo tossed with Grilled Chicken, Mushrooms, Broccoli & finished with a touch of Marinara.

- SALMON
  - 25.99
  - A grilled 12oz. Salmon Filet topped with our Chef’s Sauce of the Day, served with Spinach & Mushroom Risotto.

- FRESH CLAMS, CALAMARI, SHRIMP & NORTH ATLANTIC HADDOCK IN POMODORO SAUCE WITH HOT PEPPERS & GARLIC
  - 27.99

- JUMBO SHRIMP SCAVOLI
  - 26.99
  - Jumbo Shrimp sautéed with fresh Garlic, Spinach, Mushrooms, White Wine & Lemon served with Linguine.

- LINGUINE WITH CLAM SAUCE
  - 22.99
  - Fresh Clams, Olive Oil, Garlic & Parsley served Red or White.

**SPECIAL STORY**

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