

DELMONICO'S

ITALIAN

STEAKHOUSE

SPECIALTY MARTINIS

9.95

DELMONICO'S ULTIMATE COSMO Absolut Citron & Cointreau with a splash of Cranberry & Lime Juice.	POMEGRANATE MARTINI Ketel One Vodka, Cointreau & Pomegranate Juice.
OLD BLUE EYES Absolut Citron & Blue Curacao with a Sour Mix & a Lemon Twist... Frank's Favorite.	LIMONCELLO MARTINI Ketel One Vodka & Caravella Limoncello served with a Lemon Twist.
GODIVA CHOCOLATE MARTINI A delicious blend of Ketel One Vodka, Godiva Chocolate Liqueur & White Crème de Cacao.	THE WELL-MANNERED DIRTY MARTINI Our Version of a Dirty Martini with Ketel One Vodka & Bleu Cheese Stuffed Olives.
SOUR APPLE MARTINI Ketel One Vodka, Sour Apple Pucker & a splash of Sour Mix.	BELLINITINI Ketel One Vodka, Peach Schnapps & a Splash of Champagne.
METROPOLITAN Stolichnaya Razberi Vodka, Chambord, a splash of fresh lime & Cranberry Juice.	MIDNIGHT ESPRESSO A perfect blend of Stolichnaya Vanil Vodka, Kahlua, Frangelico, Bailey's Irish Cream & Espresso.

RED VINO

LISTED FROM MILDEST TO STRONGEST

DRY, LIGHT INTESITY RED WINES

	GLASS	BOTTLE
MIRASSOU PINOT NOIR Central Coast, California	7.25	26.95
MACMURRAY RANCH PINOT NOIR Russian River California	10.25	38.95
DA VINCI CHIANTI Tuscany, Italy	8.25	30.95
SNAP DRAGON RED BLEND (Zinfandel, Syrah, Merlot) California	7.75	28.95

DRY, MEDIUM INTESITY RED WINES

ECCO DOMANI MERLOT Sicilia, Italy	8.25	30.95
ROBERT MONDAVI "PRIVATE SELECTION" CABERNET SAUVIGNON Central Coast, California	8.75	32.95
BANFI CHIANTI CLASSICO Tuscany, Italy	10.25	38.95
MCWILLIAMS "HANWOOD ESTATE" SHIRAZ Australia	7.25	26.95
ALAMOS MALBEC Mendoza, Argentina	7.75	28.95
1000 STORIES "BOURBON BARREL AGED" ZINFANDEL Mendecino County, California	10.25	38.95
LOUIS M. MARTINI CABERNET SAUVIGNON Sonoma, California	9.75	36.95
STAG'S LEAP WINERY MERLOT Napa, California		55.95
CHATEAU ST. JEAN CABERNET SAUVIGNON California	9.75	36.95
MASI AMARONE "COSTASERA" DELLA VALPOLICELLA D.O.C Veneto, Italy		109.95

WHITE VINO

LISTED FROM SWEETEST TO LEAST SWEET

BLUSH WINES & SWEET WINES

	GLASS	BOTTLE
BERINGER VINEYARDS WHITE ZINFANDEL California	6.75	24.95
BELLA SERA MOSCATO Puglia, Italy	6.75	24.95
GLENORA RIESLING Finger Lakes, NY	7.75	28.95
DARK HORSE ROSÉ California	7.25	26.95

DRY, LIGHT INTENSITY WHITE WINES

ECCO DOMANI PINOT GRIGIO Delle Venezie, Italy	8.25	30.95
SANTA MARGHERITA PINOT GRIGIO Alto Adige, Italy		55.95
EDNA VALLEY SAUVIGNON BLANC Central Coast, California	7.75	28.95

DRY, MEDIUM INTENSITY WHITE WINES

WILLIAM HILL ESTATE CHARDONNAY Central Coast, California	7.75	28.95
KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY California	10.25	38.95

HOUSE VINO

GLASS 7.25 / 1.5 LITER BOTTLE - 33.95

COPPER RIDGE CABERNET California	COPPER RIDGE CHARDONNAY California
COPPER RIDGE MERLOT California	RIUNITE LAMBRUSCO Italy

GLASS 7.25 / 1.5 LITER BOTTLE - 33.95

PLACIDO PINOT GRIGIO Italy	PLACIDO CHIANTI Italy
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SPARKLING VINO

	GLASS	BOTTLE
ZONIN PROSECCO Italy	8.25	
MOET CHANDON IMPERIAL BRUT California		81.95

CLASSIC COCKTAILS

TOP SHELF MANHATTAN Woodford Bourbon, Angostura Bitters, Sweet Vermouth, Cherry	10.95
SIGNATURE OLD FASHIONED Woodford Bourbon, Angostura Bitters, Simple Syrup, Muddled Cherry and Orange Slice	10.95
DELMONICO'S MARGARITAS 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 | OVIEDO

ANTIPASTI & ZUPPA

DELMONICO'S INFERNO SHRIMP COCKTAIL 	14.99
Jumbo chilled Shrimp served with signature Cocktail Sauce	
CRAB CAKES	ONE - 6.99 TWO - 12.99
Crispy seared jumbo Crab Cakes (1 or 2) served with spicy Chili Aioli	
MOZZARELLA FRITTA	9.99
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.	
PORTABELLA MUSHROOM PARMIGIANA	9.99
Baked with Marinara Sauce, Pecorino Romano & Provolone Cheeses.	
EAST UTICA GREENS 	HALF - 9.99 FULL - 13.99
Escarole sautéed with Garlic, Prosciutto, Bread Crumbs, Romano & Hot Peppers.	
DELMONICO'S GARLIC CHEESE BREAD	8.99
Thick slices of Country Italian Bread baked with Garlic Butter & Provolone.	

ITALIAN LONG HOT PEPPERS	9.99
(4) Stuffed with Ricotta, Sausage, Red Pepper, Romano & Gorgonzola Cheese finished with toasted Italian Breadcrumbs & Balsamic Glaze.	
CALAMARI	12.99
Golden, crisp, fried Calamari served with Marinara & Spicy Chili Aioli Sauce, enough to share.	
"KICKED UP" CALAMARI	12.99
Golden, crisp, fried Calamari served with Sweet & Spicy Pepper Glaze, enough to share.	
BRUSCETTA POMODORO	8.99
Grilled Italian Bread brushed with Olive Oil & Garlic, topped with Provolone, Tomato & Basil.	
PASTA FAGIOLI	5.99
Traditional Tomato & Vegetable Soup with plenty of Cannellini Beans and Ditalini Pasta	
ZUPPA DI STRACCIATELLA	5.49
Chicken, Escarole, Meatballs & Ditalini in a homemade Chicken Broth.	
CLAM CHOWDER	5.49
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 	7.99
Crisp Iceberg, Red Onions, Tomatoes, Bacon & Bleu Cheese Dressing finished with Balsamic Glaze.	

ANTIPASTO SALAD - FOR TWO OR MORE! 	13.99
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 	14.99
with Grilled Chicken Breasts.	
with Grilled Salmon, Filet Tournedos or Giant Cocktail Shrimp.	

SPECIALITE DELMONICO'S

FILET MIGNON 	30.99
9 oz Choice or Better Center Cut seasoned & grilled to order with Penne Marinara.	
FILET PORTABELLA	6 oz - 19.99 9 oz - 25.99
6 oz or 9 oz of Choice or Better Filet Tournedos with Cabernet Sauce, Portabella Mushrooms & Angel Hair Pasta.	
FILET MARSALA 	6 oz - 19.99 9 oz - 25.99
6 oz or 9 oz of Choice or Better Filet Tournedos with Mushrooms in a Marsala Wine Sauce & Angel Hair Pasta.	

PORK CHOPS	18.99
Two Boneless 8 oz Center Cut Chops grilled & finished with the Sauce Of The Day & Angel Hair Pasta.	
NEW YORK STRIP SIRLOIN 	29.99
One Pound (16 oz) Certified Angus Beef, Center Cut seasoned & perfectly seared, with Penne Marinara.	
SLICED SIRLOIN STEAK	21.99
One pound (16 oz) of Choice or Better Sirloin with Cabernet Mushroom Sauce & Garlic Mashed Potatoes.	

Hot Peppers, Mushrooms & Onions - 3.99 | Grilled Onions - 2.99 | Sautéed Mushrooms - 3.99



1-1/2 Pound (HUGE 24 oz) 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”

29.99

Substitute with Steak: Sweet or Baked Potato - 2.99 | Garlic Mashed Potatoes - 2.99 | Fettuccine Alfredo - 2.99 | Broccoli or Asparagus - 2.99

TORTELLINI AGLIO OLIO	17.99
Cheese Tortellini, Broccoli, Mushrooms, Roma Tomatoes, Artichoke Hearts & Hot Peppers tossed in a Garlic & Olive Oil Butter Sauce.	
FETTUCCHINE DELMONICO	18.99
Fettuccine Alfredo tossed with Grilled Chicken, Mushrooms, Broccoli & finished with a touch of Marinara.	
CHICKEN SINATRA	20.99
Chicken Breasts on sautéed Greens with Hot Peppers, Mushrooms, Prosciutto, Provolone, Marsala Sauce & Garlic Mashed Potatoes.	
CHICKEN PROSCIUTTO	18.99
Penne Pasta, Grilled Chicken, Mushrooms, Prosciutto, Greens, Red & Green Onions with Asiago Cheese Sauce.	
CHICKEN MARSALA 	19.99
Chicken Breasts sautéed with Mushrooms, Butter & Marsala Wine with Angel Hair Pasta.	
CHICKEN RIGGIES	18.99
Rigatoni, Mushrooms, Bell Peppers, Onions, Hot Peppers & Chicken in our Special Light Sauce.	
VEAL PARMIGIANA	24.99
Veal with Italian Breadcrumbs, topped with Marinara Sauce & Provolone Cheese over Angel Hair Pasta.	
VEAL MARSALA 	24.99
Veal sauteed with Mushrooms, Butter & Marsala Wine with Angel Hair Pasta.	

 * Indicates item is gluten free, or can be made gluten free upon request.

House Salad with entrée - 3.99 | Roma Tomato & Mozzarella Salad with entrée - 7.99
Caesar Salad with entrée - 3.99 | Gorgonzola Wedge with entrée - 5.99

Add to any Entrée: HUGE 12 oz. Cold Water Lobster Tail - 32.99
Crab Cake - 6.99 | Sautéed Shrimp - 7.99

ONE POUND LASAGNA	19.99
Pasta layered with Beef Sausage, Ricotta Cheese & covered with Marinara Sauce.	
RAVIOLI TRE MODI	18.99
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	16.99
Choice of Linguine, Penne, Fettuccine, Rigatoni or Angel Hair	
PASTA WITH MEATBALLS OR SAUSAGE	17.99
Choice of Linguine, Penne, Angel Hair, Rigatoni or Fettuccine with Marinara Sauce.	
SALMON	23.99
A grilled 12oz. Salmon Filet topped with our Chef's Sauce of the Day, served with Asiago Risotto.	
FRUTTI DE MARE 	24.99
Fresh Clams, Calamari, Shrimp & North Atlantic Haddock in Pomodoro Sauce with Hot Peppers over Linguine.	
SHRIMP SCAMPI	22.99
Jumbo Shrimp sautéed with fresh Garlic, Spinach, Mushrooms, White Wine & Lemon served with Linguine Pasta.	
LINGUINE WITH CLAM SAUCE	18.99
Fresh Clams, Olive Oil, Garlic & Parsley served Red or White.	

AL LATO

GRILLED ONIONS	2.99	STEAMED BROCCOLI OR ASPARAGUS 	3.99
HOT PEPPERS, MUSHROOMS & ONIONS	3.99	ASIAGO RISOTTO	3.99
SWEET OR BAKED POTATO 	3.99	ROASTED GARLIC MASHED POTATOES 	3.99
HOMEMADE MEATBALLS OR ITALIAN SAUSAGE	5.99	FRESH SAUTÉED MUSHROOMS 	3.99

*Notice: consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.