

DELMONICO'S

ITALIAN

STEAKHOUSE

SPECIALTY MARTINIS

15.95	
DELMONICO'S ULTIMATE COSMO Absolut Citron & Cointreau w/ a splash of Cranberry& Lime Juice.	POMEGRANATE MARTINI Stolichnaya Vodka, Cointreau & Pomegranate Juice.
OLD BLUE EYES Stolichnaya Vodka, Blue Curacao, Sour Mix & a Lemon Twist ... Frank's Favorite.	LIMONCELLO MARTINI Stolichnaya Vodka & Caravella Limoncello served w/ a Lemon Twist.
CHOCOLATE MARTINI A delicious blend of Stolichnaya Vodka, Chocolate Liqueur & White Creme de Cacao.	THE WELL-MANNERED DIRTY MARTINI Our Version of a Dirty Martini w/ Stolichnaya Vodka & Bleu Cheese Stuffed Olives.
SOUR APPLE MARTINI Stolichnaya Vodka, Sour Apple Pucker & a splash of Sour Mix.	BELLINITINI Stolichnaya Vodka, Peach Schnapps, and Peach Puree.
METROPOLITAN Stolichnaya Razberi Vodka, Chambord, a splash of Fresh Lime & Cranberry Juice.	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	GLASS 10.75	BOTTLE 42.95
MACMURRAY RANCH PINOT NOIR Russian River, California	14.25	56.95
DA VINCI CHIANTI Tuscany, Italy	11.25	44.95
DRY, MEDIUM INTENSITY RED WINES		
RAYMOND R COLLECTION MERLOT California	11.75	46.95
ROBERT MONDAVI "PRIVATE SELECTION" CABERNET SAUVIGNON Central Coast, California	11.25	44.95
BANFI CHIANTI CLASSICO Tuscany, Italy	12.75	50.95
PENFOLDS KOONUNGA HILL SHIRAZ-CABERNET South Australia	12.75	50.95
ALAMOS MALBEC Mendoza, Argentina	10.75	42.95
"7 DEADLY ZINS" RED ZINFANDEL Lodi, California	12.75	50.95
LOUIS M. MARTINI CABERNET SAUVIGNON Sonoma, California	13.75	54.95
STAG'S LEAP WINERY MERLOT Napa, California	16.25	69.95
TOMASI AMARONE VALPOLICELLA Veneta, Italy		117.95
HESS ALLOMI CABERNET Napa, California	16.75	71.95
HESS COLLECTION CABERNET SAUVIGNON Napa, California		115.95
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.		91.95
SILVER OAK - ALEXANDER VALLEY Cabernet Sauvignon w/aromas of Black Currant, Orange Zest & Raspberry.		141.95

WHITE VINO

LISTED FROM SWEETEST TO LEAST SWEET BLUSH WINES & SWEET WINES		
BERINGER VINEYARDS WHITE ZINFANDEL California	GLASS 10.25	BOTTLE 40.95
MIRASSOU MOSCATO Central Coast, California	10.25	40.95
SAINT M RIESLING California	11.75	46.95
DRY, LIGHT INTENSITY WHITE WINES		
ECCO DOMANI PINOT GRIGIO Delle Venezie, Italy	10.75	42.95
SANTA MARGHERITA PINOT GRIGIO Alto Adige, Italy	15.25	63.95
WHITEHAVEN SAUVIGNON BLANC Marlborough, New Zealand	12.75	50.95
DRY, MEDIUM INTENSITY WHITE WINES		
WILLIAM HILL ESTATE CHARDONNAY Central Coast, California	10.75	42.95
KENDALL-JACKSON VINTER'S RESERVE CHARDONNAY California	12.75	50.95
CAKEBREAD CHARDONNAY Napa, California		89.95

HOUSE VINO

	GLASS 10.25	1.5L BOTTLE 45.95
COPPER RIDGE CABERNET California		
COPPER RIDGE MERLOT California	10.25	45.95
COPPER RIDGE CHARDONNAY California	10.25	45.95
PLACIDO CHIANTI Italy	10.75	47.95
PLACIDO PINOT GRIGIO Italy	10.75	45.95
RIUNITE LAMBRUSCO Italy	10.25	45.95

SPARKLING VINO

	GLASS 12.25	BOTTLE
ZONIN PROSECCO Italy		
MOET CHANDON IMPERIAL BRUT California		91.95

CLASSIC COCKTAILS

TOP SHELF MANHATTAN Woodford Bourbon, Angostura Bitters, Sweet Vermouth, Cherry.	15.95
SIGNATURE OLD FASHIONED Woodford Bourbon, Angostura Bitters, Simple Syrup, Orange Peel & Luxardo Cherry.	15.95
DELMONICO'S MARGARITA 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

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.	
FETTUCCHINE 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.