

# DELMONICO'S

## ITALIAN

# STEAKHOUSE

### SPECIALTY MARTINIS

10.95

#### 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.

#### GODIVA CHOCOLATE MARTINI

A delicious blend of Stolichnaya Vodka, Godiva Chocolate Liqueur & White Crème 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 & a Splash of Champagne.

#### 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

#### MACMURRAY RANCH PINOT NOIR

Russian River, California

#### DA VINCI CHIANTI

Tuscany, Italy

#### RED ROCK MERLOT

California

DRY, MEDIUM INTENSITY RED WINES

#### RAYMOND R COLLECTION MERLOT

California

#### ROBERT MONDAVI "PRIVATE SELECTION" CABERNET SAUVIGNON

Central Coast, California

#### BANFI CHIANTI CLASSICO

Tuscany, Italy

#### PENFOLDS KOONUNGA HILL SHIRAZ-CABERNET

South Australia

#### ALAMOS MALBEC

Mendoza, Argentina

#### "7 DEADLY ZINS" RED ZINFANDEL

Lodi, California

#### LOUIS M. MARTINI CABERNET SAUVIGNON

Sonoma, California

#### STAG'S LEAP WINERY MERLOT

Napa, California

#### TOMASI AMARONE VALPOLICELLA

Veneto, Italy

#### HESS ALLOMI CABERNET

Napa, California

#### HESS COLLECTION CABERNET SAUVIGNON

Napa, California

GLASS BOTTLE

8.25 32.95

10.75 42.95

9.25 36.95

8.75 34.95

9.50 37.95

9.25 36.95

10.75 42.95

10.50 41.95

8.75 34.95

10.75 42.95

10.75 42.95

59.95

103.95

13.45 54.95

91.95

### WHITE VINO

LISTED FROM SWEETEST TO LEAST SWEET

BLUSH WINES & SWEET WINES

GLASS BOTTLE

#### BERINGER VINEYARDS WHITE ZINFANDEL

California

7.75 30.95

#### MIRASSOU MOSCATO

California

7.75 30.95

#### SAINT M RIESLING

Germany

9.75 38.95

DRY, LIGHT INTENSITY WHITE WINES

#### EGGO DOMANI PINOT GRIGIO

Delle Venezie, Italy

8.75 34.95

#### SANTA MARGHERITA PINOT GRIGIO

Alto Adige, Italy

59.95

#### EDNA VALLEY SAUVIGNON BLANC

Central Coast, California

8.25 32.95

DRY, MEDIUM INTENSITY WHITE WINES

#### WILLIAM HILL ESTATE CHARDONNAY

Central Coast, California

8.75 34.95

#### KENDALL-JACKSON VINTER'S RESERVE CHARDONNAY

California

10.75 42.95

#### CAKEBREAD CHARDONNAY

Napa, California

81.95

### HOUSE VINO

GLASS 1.5 L BOTTLE

#### COPPER RIDGE CABERNET

California

7.75 35.95

#### COPPER RIDGE MERLOT

California

7.75 35.95

#### COPPER RIDGE CHARDONNAY

California

7.75 35.95

#### PLACIDO CHIANTI

Italy

8.25 37.95

#### PLACIDO PINOT GRIGIO

Italy

8.25 37.95

#### RIUNITE LAMBRUSCO

Italy

8.25 37.95

### SPARKLING VINO

GLASS BOTTLE

#### ZONIN PROSECCO

Italy

10.25

#### MOET CHANDON IMPERIAL BRUT

California

83.95

NEW YORK: ALBANY | UTICA | SYRACUSE | ROCHESTER | CLIFTON PARK  
FLORIDA: ORLANDO

# ANTIPASTI & ZUPPA

<b>DELMONICO'S INFERNO SHRIMP COCKTAIL</b> 🍷	15.99
Jumbo chilled Shrimp served with Cocktail Sauce.	
<b>CRAB CAKES</b>	ONE - 9.99   TWO - 15.99
Crispy seared Jumbo Crab Cakes (1 or 2) served with spicy Chili Aioli Sauce.	
<b>MOZZARELLA FRITTA</b>	9.99
Fried Mozzarella hand breaded to order w/ fresh Marinara Sauce.	
<b>BELLA NAPOLI</b>	9.99
Italian Pasta Chips, Sausage, Tomatoes, Onions, Banana Peppers & Provolone w/ Asiago Cheese Sauce.	
<b>PORTABELLA MUSHROOM PARMIGIANA</b>	9.99
Baked w/ Marinara Sauce, Pecorino Romano & Provolone Cheeses.	
<b>EAST UTICA GREENS</b> 🍷	HALF - 8.99   FULL - 12.99
Escarole sautéed w/ Garlic, Prosciutto, Bread Crumbs, Romano & Hot Peppers.	
<b>DELMONICO'S GARLIC CHEESE BREAD</b>	8.99
Thick slices of Country Italian Bread baked w/ Garlic Butter & Provolone.	

<b>ITALIAN LONG HOT PEPPERS</b>	11.99
(4) Stuffed w/ Ricotta, Sausage, Red Pepper, Romano & Gorgonzola Cheese finished w/ toasted Italian Breadcrumbs & Balsamic Glaze.	
<b>CALAMARI</b>	"KICKED UP" CALAMARI 14.99
Golden, crisp, fried Calamari.	Golden, crisp, fried Calamari.
Served w/ Marinara & spicy Chili Aioli Sauce, enough to share.	Served w/ Spicy Pepper Glaze, enough to share.
<b>BRUSCHETTA POMODORO</b>	8.99
Grilled Italian Bread brushed w/Olive Oil & Garlic, topped w/ Provolone, Tomato & Basil.	
<b>PASTA FAGIOLI</b>	5.49
Traditional Tomato & Vegetable Soup with plenty of Cannellini Beans and Ditalini Pasta.	
<b>ZUPPA DI STRACCIATELLA</b>	5.49
Chicken, Escarole, Meatballs & Ditalini in a homemade Chicken Broth.	
<b>CLAM CHOWDER</b>	5.49
Delmonico's version of a New England favorite.	

# INSALATE

<b>ROMA TOMATO &amp; MOZZARELLA SALAD</b> 🍷	9.99
Fresh Buffalo Mozzarella, Vine Ripened Tomatoes, Red Onions, Basil & Balsamic Vinaigrette.	
<b>GORGONZOLA WEDGE</b> 🍷	7.99
Crisp Iceberg, Red Onions, Tomatoes, Bacon & Blue Cheese Dressing finished w/ Balsamic Glaze.	

<b>ANTIPASTO SALAD — FOR TWO OR MORE!</b> 🍷	14.99
Crisp Iceberg with Balsamic Vinaigrette, Genoa Salami, Capicola, Tomatoes, Artichoke Hearts, Pepperoncinis, Roasted Peppers, Sharp Provolone, Egg, Kalamata Olives & Red Onions. PRIMO!	
<b>ENTRÉE SIZED MIXED GREENS OR CAESAR SALAD</b> 🍷	16.99
w/Grilled Chicken Breasts.	21.99
w/Grilled Salmon, Filet Tournedos or Giant Cocktail Shrimp.	

# SPECIALITE DELMONICO'S

<b>FILET MIGNON</b> 🍷	32.99
9 oz Choice or Better Center Cut seasoned & grilled to order w/ Penne Marinara.	
<b>FILET PORTABELLA</b>	29.99
9 oz of Choice or Better Filet Tournedos w/ a Cabernet Sauce, Portabella Mushrooms & Angel Hair Pasta.	
<b>FILET MARSALA</b> 🍷	29.99
9 oz of Choice or Better Filet Tournedos w/ Mushrooms in a Marsala Wine Sauce & Angel Hair Pasta.	

<b>PORK CHOPS</b>	20.99
Two Boneless 8 oz Center Cut Chops grilled & finished w/ the Sauce Of The Day & Angel Hair Pasta.	
<b>NEW YORK STRIP</b> 🍷	32.99
One Pound (16 oz) Certified Angus Beef, Center Cut seasoned & perfectly seared w/ Penne Marinara.	
<b>SLICED SIRLOIN STEAK</b>	24.99
One pound (16 oz) of Choice or Better Sirloin w/ Cabernet Mushroom Sauce & Garlic Mashed Potatoes.	

Hot Peppers, Mushrooms & Onions - 4.49 | Grilled Onions - 2.99 | Sautéed Mushrooms - 4.99

## 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.

"BEST DEAL IN TOWN" 31.99

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

<i>Substitute w/ Steak: Sweet or Baked Potato - 3.49   Garlic Mashed Potatoes - 3.49   Fettuccine Alfredo - 3.49   Broccoli or Asparagus - 3.99</i>	
<b>TORTELLINI AGLIO OLIO</b>	18.99
Cheese Tortellini, Broccoli, Mushrooms, Roma Tomatoes, Artichoke Hearts & Hot Peppers tossed in a Garlic & Olive Oil Butter Sauce.	
<b>FETTUCCINE DELMONICO</b>	20.99
Fettuccine Alfredo tossed w/ Grilled Chicken, Mushrooms, Broccoli & finished w/ a touch of Marinara.	
<b>CHICKEN SINATRA</b>	21.99
Chicken Breasts on sautéed Greens w/ Hot Peppers, Mushrooms, Prosciutto, Provolone, Marsala Sauce & Garlic Mashed Potatoes.	
<b>CHICKEN PROSCIUTTO</b>	20.99
Penne Pasta, Grilled Chicken, Mushrooms, Prosciutto, Greens, Red & Green Onions w/ Asiago Cheese Sauce.	
<b>CHICKEN MARSALA</b> 🍷	20.99
Chicken Breasts sautéed w/ Mushrooms, Butter & Marsala Wine w/ Angel Hair Pasta.	
<b>CHICKEN RIGGIES</b>	20.99
Rigatoni Pasta, Mushrooms, Bell Peppers, Onions, Hot Peppers & Chicken in our Special Light Sauce.	
<b>VEAL PARMIGIANA</b>	26.99
Veal with Italian Breadcrumbs, topped w/ Marinara Sauce & Provolone Cheese over Angel Hair Pasta.	
<b>VEAL MARSALA</b> 🍷	26.99
Veal sautéed w/ Mushrooms, Butter & Marsala Wine w/ Angel Hair Pasta.	

<b>ONE POUND LASAGNA</b>	20.99
Pasta layered w/ Beef, Sausage, Ricotta Cheese & covered w/ Marinara Sauce.	
<b>RAVIOLI TRE MODI</b>	18.99
W/ 1) Spicy Vodka Sauce, or 2) Marinara Sauce, or 3) Half Vodka & Half Marinara Sauce topped w/ Gorgonzola.	
<b>PASTA W/ MARINARA, POMODORO, OR VODKA SAUCE</b>	17.99
Choice of Linguine, Penne, Fettuccine, Rigatoni or Angel Hair.	
<b>PASTA W/ MEATBALLS OR SAUSAGE</b>	18.99
Choice of Linguine, Penne, Angel Hair, Rigatoni or Fettuccine w/ Marinara Sauce.	
<b>SALMON</b>	24.99
A grilled 12oz. Salmon Filet topped with our Chef's Sauce of the Day, Served with Spinach and Mushroom Risotto.	
<b>FRUTTI DI MARE</b> 🍷	25.99
Fresh Clams, Calamari, Shrimp & North Atlantic Haddock in Pomodoro Sauce w/ Hot Peppers over Linguine.	
<b>SHRIMP SCAMPI</b> 🍷	24.99
Jumbo Shrimp sautéed w/ fresh Garlic, Spinach, Mushrooms, White Wine & Lemon served w/ Linguine Pasta.	
<b>LINGUINE W/ CLAM SAUCE</b>	21.99
Fresh Clams, Olive Oil, Garlic & Parsley served Red or White.	

# AL LATO

<b>GRILLED ONIONS</b>	2.99	<b>STEAMED BROCCOLI OR ASPARAGUS</b> 🍷	4.99
<b>HOT PEPPERS, MUSHROOMS &amp; ONIONS</b> 🍷	4.49	<b>ASIAGO RISOTTO</b>	4.99
<b>SWEET OR BAKED POTATO</b> 🍷	4.49	<b>ROASTED GARLIC MASHED POTATOES</b> 🍷	4.49
<b>HOMEMADE MEATBALLS OR ITALIAN SAUSAGE</b>	6.99	<b>FRESH SAUTÉED MUSHROOMS</b> 🍷	4.99

Add to any Entrée: Crab Cake - 8.99 | HUGE 12 oz. Cold Water Lobster Tail - 35.99 | Sautéed Shrimp - 7.99

\*All weights are approximate and untrimmed.

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

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

House Salad w/ entrée - 4.99 | Roma Tomato & Mozzarella Salad w/ entrée - 7.99  
Caesar Salad w/ entrée - 4.99 | Gorgonzola Wedge w/ entrée - 5.99