

TAORMINA

Ristorante Est. 1995

ANTIPASTI

Cold

Antipasto	10
Shrimp Cocktail	12.5
Clams On The Half Shell* (1/2 dz.)	9.5
Calamari Salad	13
Insalata di Pesce (fish salad)	15
Fresh Mozzarella, Tomato & Basil	9.5
Taormina Antipasto (for 2) assorted salumi, cheeses & vegetables	14

Hot

Baked Clams (1/2 dz.)	9.5
Clams Casino (1/2 dz.)	9.5
Fried Zucchini	9
Hot Antipasto (for 2)	17.5
Mussels Marinara	10
Shrimp Oreganata	14
Baby Eggplant	9.5
Stuffed Portobello Mushrooms with broccoli rabe & sausage	13.5
Fried Calamari	12.5
Stuffed Mushrooms	9.5
Mozzarella Sticks	9
Mozzarella in Carrozza	10.5
Cherry Pepper Calamari	14.5
Bruschetta	7.5
Garlic Bread	5
Buffalo Wings (10)	10
Shrimp & Clams Crostini	16.5

SALADS

Choice of Dressing: Italian, Blue Cheese, Oil & Vinegar, or Champagne Vinaigrette

Dinner Salad	4.5
Large House Salad	6
Caesar Salad	8.5
Baby Lettuce Salad with small baby lettuce, mixed arugulas and radicchio	9
Greek Salad	8.5
Tomato Salad	6.5
#1. Warm Spinach Salad with balsamic demi-glaze, sliced eggs, mushrooms, bacon & tomato	10
#2. Field Salad with goat cheese, walnuts and champagne vinaigrette	9
#3. Apple Cranberry Salad mixed greens, arugula, pecans, gorgonzola	10
#4. Spinach & Arugula Salad w/artichokes, grape tomatoes, toasted walnuts	10
#5. Grilled Chicken Salad spring mix with grapes & gorgonzola	10.5
#6. Pear Salad with arugula, spinach, pears & gorgonzola	10
#7. Red, White & Blue Spring Mix strawberry, blueberry, sliced pears & gorgonzola	10.5

Add Grilled Chicken	4	Shrimp	2 ea
Gorgonzola Cheese	2	Shredded Mozzarella	1.5

SOUP

Tortellini in Brodo	6.5
Stracciatelle	7.5
Pasta Fagioli or Pasta Piselli	7.5
Lentil	7.5

BAKED PASTA

All Al Forno Dishes served Parmigiana

Baked Ziti with meat sauce	12.5
Baked Cheese Ravioli	12.5
Baked Lasagna	14
Baked Stuffed Shells	13

PASTA

Spaghetti, Linguine, Penne, Rigatoni, Bowties or Angel Hair with:

Tomato, Marinara or Garlic & Oil	12
Meat Sauce	14
Cheese Ravioli with tomato sauce	12
Meatballs (2) or Sausage (2)	13.5
Fresh White or Red Clam Sauce	15.5
Fresh White or Red Shrimp Sauce	17.5
Meat Tortellini with tomato sauce	13.5

Gluten Free or Whole Wheat Also Available. \$2 Additional

PASTA SPECIALTIES

Penne alla Vodka with meat sauce	15
Spaghetti Carbonara with pancetta, light onions in a cream sauce	14.5
Tortellini Carbonara meat tortellini with pancetta, light onions in a cream sauce	14.5
Fettuccine Alfredo	14.5
Rigatoni alla Amatriciana fresh tomatoes, onions, prosciutto	14.5
Penne Al Filetto di Pomodoro virgin olive oil, fresh tomatoes, onions & fresh basil	14
Rigatoni & Broccoli fresh broccoli florets sautéed with garlic and oil	14
Fettuccine Primavera with mixed vegetables in a white garlic & oil or red sauce	16
Penne with Broccoli Rabe extra virgin olive oil, sun-dried tomatoes & sausage	17.5
Bowtie Pasta with Fresh Salmon sun-dried tomatoes, onions, & peas in vodka sauce	21
Linguine Marechiaro clams & shrimp, with fresh garlic in a light marinara sauce	20
Bowtie Boscaiola tomatoes, mushrooms, onions, sundried tomato, prosciutto & touch of cream	19.5
Bowtie Gorgonzola fresh tomatoes, onions & gorgonzola cheese in a pink sauce	18.5
Linguine Puttanesca fresh tomatoes, capers, olives & anchovies in a spicy marinara sauce	15
Shells alla Festival fresh tomatoes, onions, peas & ricotta in a bolognese sauce	16.5
Fettuccine Taormina sautéed shrimps, tomatoes, onions, fresh basil & peas in an alfredo sauce	21
Capellini Taormina with sautéed chicken, roasted peppers, spinach, onions & fresh tomatoes	19
Penne with Baby Eggplant in a light red sauce with garlic & fresh basil	16
Seafood Combo clams & mussels in a light marinara sauce over a bed of linguine	20
Shrimps & Clams served over a bed of linguine (white or red)	21
Bowtie Campagnola with chicken, mushrooms, onions, sundried tomatoes, peppers & peas in a light pink sauce	20



HOUSE SPECIALS

EGGPLANT PARMIGIANA
served with spaghetti & salad
17.5

EGGPLANT ROLLATINE
stuffed with ricotta cheese,
prosciutto, mozzarella & parsley.
served w/spaghetti & salad 18.5

TAORMINA SPECIAL
shrimp, clams & mussels over a
bed of linguine, served with salad
21

STUFFED SHELLS AND EGGPLANT ROLLATINE
served with salad
17

CHICKEN & SHRIMP FRANCESE
served with linguine & salad
23

ZUPPA DI PESCE
lobster tail, clams, shrimp, mussels,
scungilli and calamari over a bed of
linguine alla marinara (hot or mild).
served with salad 31

CHICKEN & SHRIMP PARMIGIANA
served with linguine & salad
22

CHICKEN & SAUSAGE CAMPAGNOLA
w/sweet peppers, mushrooms, potatoes,
onions and vinegar peppers (hot or
sweet). served w/linguine & salad 22

POLLO (POULTRY)

Served with Penne Pasta & Tomato Sauce or Salad with Choice of Dressing

Chicken Parmigiana	19
Chicken alla Francese sautéed in butter, white wine & lemon sauce	19.5
Chicken alla Marsala sautéed in a marsala wine sauce with prosciutto, mushrooms & onions	19.5
Chicken Scarparella medallions of chicken sautéed in a white wine sauce with butter garlic, fresh rosemary & lemon	19.5
Chicken Cacciatore sautéed with fresh tomatoes, mushrooms, onions & peppers	19.5
Grilled Breast of Chicken sautéed with garlic, lemon & olive oil	19.5
Chicken alla Taormina chicken breasts stuffed with prosciutto, mozzarella topped with roasted peppers & mushrooms in a light brown sauce	25
Chicken Alla Zingara with artichoke hearts, asparagus, capers, onions & hot cherry peppers in a piccata sauce	21
Grilled Chicken Paillard topped with fresh tomatoes, basil, garlic, lemon & virgin olive oil	21
Chicken Gorgonzola lightly panfried chicken, in a white wine sauce w/seasoned bread crumbs & gorgonzola cheese served over a bed of fresh spinach	22.5
Chicken Veneziana with asparagus, prosciutto & mozzarella, in a lemon butter sauce	22.5

PESCE (FISH)

Served with Penne Pasta & Tomato Sauce or Salad with Choice of Dressing

Shrimp Parmigiana	22
Shrimp Scampi broiled in white wine, garlic & in a butter sauce	23
Shrimp Fra Diavolo fresh tomatoes, white wine, garlic, in a hot red sauce	23
Shrimp Francese broiled in butter, white wine & lemon sauce	23
Shrimp alla Marinara fresh tomatoes, white wine, garlic & parsley garnished with clams	23
Shrimp Oreganata broiled in a scampi sauce with seasoned bread crumbs	24
Shrimp Sorrentino sautéed with artichokes in a white wine butter sauce	24
Shrimp alla Taormina breaded shrimp, mushrooms, artichoke & mozzarella marsala sauce	26
Fresh Fillet of Sole (Broiled)	23
Fresh Fillet of Sole Livornese	23
Fresh Fillet of Sole Francese	23
Fried Calamari	21
Calamari alla Marinara (hot or mild sauce) in a light red sauce with white wine & fresh garlic	22
Mussels Marinara served over a bed of linguine	20
Fresh Atlantic Salmon Piccata sautéed with lemon, capers, asparagus, onions & artichoke hearts	23
Tilapia, Bassa, Salmon or Cod any style	23

VITELLO (VEAL)

Served with Penne Pasta & Tomato Sauce or Salad with Choice of Dressing

Veal Cutlet Parmigiana	23
Veal alla Francese sautéed with white wine butter & lemon	23
Veal alla Marsala sautéed with fresh mushrooms, prosciutto & onions in a marsala wine sauce	23
Veal Cacciatore with mushrooms, onions, tomatoes & green peppers	23
Veal Pizzaiola & Mushrooms in a light marinara sauce	23
Saltimbocca alla Romana in a marsala wine sauce with prosciutto over a bed of spinach	25
Veal Cutlet Milanese grilled or breaded & fried cutlet served w/tomato or butter sauce	23
Veal Sorrentino w/mushrooms, eggplant, prosciutto, onions & mozzarella cheese in a brown sauce	25
Veal alla Taormina sautéed in a marsala wine sauce, with mushrooms, prosciutto, onions, parsley & artichoke hearts topped with mozzarella cheese	25
Grilled Veal Paillard topped with fresh tomatoes, garlic, lemon & olive oil	24

STEAKS, CHOPS, AND ITALIAN SPECIALTIES

Served with Penne Pasta & Tomato Sauce or Salad with Choice of Dressing

*Rib Eye Steak Pizzaiola with fresh mushrooms, in a light marinara sauce	29
*Blackened Rib Eye Steak spicy seasoning, with portobello mushrooms & roasted garlic in a light brown sauce	30
*Grilled Rack of Lamb w/olive oil, lemon & garlic	30
*Pork Chops Pizzaiola with fresh mushrooms in a light marinara sauce	22
Pork Chops alla Taormina with fried potatoes, sweet roasted peppers or hot cherry peppers, & fresh parsley in a light garlic sauce	24
Sausage & Peppers Pizzaiola light marinara sauce	19.5
Sausage Contadina potatoes, sweet roasted peppers or hot cherry peppers, in a light garlic sauce	21.5
Trippa Napolitana with onion, potatoes, carrots, celery, peppers & fresh tomatoes in a light marinara sauce	20

MAKE YOUR SIDE OF PASTA WITH:

Garlic & Oil or Filetto di Pomodoro Sauce	+2
Vodka Sauce or Meat Sauce	+3
Clam Sauce choice of white or red	+4.5

VEGETABLES & SIDES

Broccoli Sauté in garlic & oil	7
Broccoli Parmigiana breaded or plain	9
Escarole in garlic & oil	8
Escarole with Beans in red or white sauce	9.5
Spinach Sauté	8.5
Broccoli Rabe in season	11
Mozzarella Sticks	9
French Fries	4.5
Meatballs or Sausage (2)	5

CHILDREN'S MENU

Spaghetti or Ziti with Meatball or Sausage	8
Cheese Ravioli	8
Baked Ziti	8
Veal or Chicken Cutlet Parmigiana w/spaghetti	10.5
Chicken Fingers with french fries	9.5

* Indicates Items Cooked to Order

*Consuming raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-bourne illness, especially if you have certain medical conditions.

