

TAORMINA

Ristorante

Est. 1995

LUNCH MENU

Served from 11:00 - 3:30pm

ANTIPASTI

Hot

Stuffed Artichoke.....	9
Hot Antipasto (for 2).....	13
Baked Clams (1/2 doz.).....	8.5
Mozzarella Sticks.....	7
Fried Calamari.....	9.5
Fried Zucchini.....	6.5
Mozzarella in Carrozza.....	8.5
Mussels Marinara.....	8.5
Cherry Pepper Calamari.....	12
Buffalo Wings (8).....	7.5

Cold

Cold Antipasto.....	8.5
Calamari Salad.....	10.5
Seafood Salad.....	13
Fresh Mozzarella, Tomato & Basil.....	8.5

SOUPS

Pasta e Fagioli.....	6.5
Chicken Tortellini.....	6.5
Stracciatelle.....	6.5
Lentil.....	6.5
Chicken Vegetable.....	6.5

SALADS

Side Salad.....	3
House Salad.....	5
Caesar Salad or Greek Salad.....	6
#1. Warm Spinach Salad with balsamic demi-glaze, sliced eggs, mushrooms, bacon & tomato.....	9
#2. Field Salad mixed greens, arugula, walnuts, sliced apples & goat cheese.....	8.5
#3. Apple Cranberry mixed greens, arugula, pecans & gorgonzola.....	8.5
#4. Spinach & Arugula Salad artichokes, grape tomatoes, walnuts & goat cheese.....	8.5
#5. Grilled Chicken Salad spring mix with grapes & gorgonzola.....	10.5
#6. Pear Salad pear, cherry tomatoes & gorgonzola.....	8.5
#7. Red, White and Blue Spring Mix strawberry, blueberry, sliced pears & gorgonzola.....	10

CHOICE OF DRESSING: Champagne Vinaigrette, Bleu Cheese, Italian or Raspberry Vinaigrette

Add Grilled Chicken.....	4	Grilled Shrimp.....	1.75 ea
Gorgonzola/Goat Cheese.....	2	Feta/Shredded Mozzarella.....	1.5

HEROES

Chicken Cutlet.....	7.5
Veal Cutlet.....	9
Eggplant.....	7.5
Meatball or Sausage.....	7.5
Shrimp.....	11
Potato & Eggs.....	7.5
Grilled Chicken with lettuce & tomato.....	8
Veal & Mushroom.....	9
Add Parmigiana.....	1

WRAPS

#1. Caesar grilled chicken, romaine lettuce, olives & shaved parmigiano cheese.....	8
#2. Tre-Colori grilled chicken, field green lettuce, roasted peppers & fresh mozzarella.....	8
#3. Roasted Vegetable portobella mushroom, zucchini, eggplant, roasted peppers & fresh mozzarella.....	8
#4. Grilled Chicken mozzarella, lettuce, tomato & red onion.....	8

All Wraps Served with Mixed Greens

PANINI

#1. Prosciutto fresh mozzarella, arugula & tomato.....	9
#2. Grilled Chicken baby spinach, asiago & bacon.....	9
#3. Grilled Chicken pesto, arugula & fresh mozzarella.....	9
#4. Chicken Francese prosciutto, asparagus, mozzarella & roasted peppers.....	9
#5. Fried Shrimp swiss cheese, guacamole, bacon & mixed greens.....	10.5

All Panini Served with Mixed Greens

PIZZA

	Pies	Slices
Neopolitan (8 slices round).....	15	2.40
Sicilian (10 slices square).....	17	2.50
Chicken (8 slices round).....	25	3.95
Grandma (10 slices square).....	18	2.75
Margherita (8 slices round).....	20	3.25
Eggplant (8 slices round).....	19	3.25
Buffalo Chicken (8 slices round).....	25	3.95
Crispino (10 slices square).....	24	3.75
Salad (10 slices square).....	20	2.95
White (8 slices round).....	20	2.95
Personal Ultra Thin Pizza.....	7.5	
(tomato, mozzarella, basil)		
Whole Wheat +1.00		
Personal Gluten Free Pizza.....	10	
(tomato, mozzarella & basil)		

TOPPINGS: Pepperoni, Mushrooms, Sausage, Meatball, Broccoli, Green Peppers, Onions, Anchovies, Extra Cheese, Spinach, Olives, Ricotta

1/2 Topping.....	1.75	1 Topping.....	3.00	Additional.....	2.00
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ITALIAN SPECIALTIES

Eggplant Parmigiana.....	12.5
Eggplant Rollatini.....	12.5
Sausage & Peppers.....	12.5
Pork Chop Taormina with fried potatoes, sweet roasted peppers or hot cherry peppers & fresh parsley in a light garlic sauce.....	12.5
Pork Chop Pizzaiola with fresh mushrooms in a light marinara sauce.....	12.5
Chicken & Sausage Campagnola with sweet peppers, mushrooms, potatoes, onions & vinegar peppers (hot or sweet).....	12.5

Served with Penne Pasta w/Tomato Sauce, Vegetables or Salad

OTHERS

Chicken Roll or Sausage Roll.....	6.25
Cheese Calzone.....	6.25
Grilled Chicken Roll.....	6.25

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

PASTA

Penne alla Vodka with Meat Sauce	9.5
Linguine with Clam Sauce	9
Spaghetti Carbonara with pancetta, light onions in a cream sauce	9
Fettuccine Alfredo	9
Penne Primavera with mixed vegetables in a white garlic & oil or red sauce	9
Bowtie Gorgonzola fresh tomatoes, onions & gorgonzola cheese in a pink sauce	10
Spaghetti with Meatballs	9
Shells Festival fresh tomatoes, onions, peas & ricotta in a bolognese sauce	10
Pappardelle alla Taormina with sautéed chicken, roasted peppers, spinach, onions & fresh tomatoes	11
Linguine Bolognese	10
Bowtie Campagnola with chicken, mushrooms, onions, sundried tomatoes, peppers & peas in a light pink sauce	11
Penne with Broccoli Rabe & Sausage	10
Rigatoni Amatriciana	9
Bowtie Boscaiola tomatoes, mushrooms, onions, sundried tomato, prosciutto & a touch of cream	10
Penne Filetto di Pomodoro	9
Lasagna with meat sauce	10
Baked Ziti with meat sauce	9
Baked Cheese Ravioli	9
Stuffed Shells	9
Whole Wheat	+1.50
Gluten Free	+2.00
Add a Salad	+1.50

VEAL

Veal Parmigiana	15
Veal Marsala sautéed in a marsala wine sauce with prosciutto, mushrooms & onions	15
Veal Francese sautéed in butter, white wine & lemon sauce	15
Veal Cacciatore sautéed with fresh tomatoes, mushrooms, onions & peppers	15
Veal Pizzaiola with fresh mushrooms in a light marinara sauce	15
Veal Paillard Grilled topped with fresh tomatoes, garlic, lemon & olive oil	15
Grilled Veal with extra virgin olive oil, garlic & lemon sauce	15

Served with Penne Pasta w/Tomato Sauce, Mixed Vegetables or Salad

CHILDREN'S MENU

Chicken Fingers	7.5
Baked Ziti	6.5
Lasagna	7.5
Spaghetti & Meatballs	6.5
Penne alla Vodka	6.5
Penne with Tomato Sauce or Butter	6
Chicken Parmigiana & Spaghetti	9



SEAFOOD

Shrimp Parmigiana	16
Shrimp Francese broiled in butter, white wine & lemon sauce	16
Shrimp Oreganata broiled in a scampi sauce with seasoned bread crumbs	16
Shrimp Marinara fresh tomatoes, white wine, garlic & parsley garnished with clam	16
Shrimp Scampi broiled in white wine & garlic in a butter sauce	16
Shrimp Fra Diavolo fresh tomatoes, white wine & garlic in a hot red sauce	16
Flounder Francese broiled in butter, white wine & lemon sauce	15
Flounder Livornese with fresh tomatoes, basil, capers, & onion	15
Flounder Oreganata broiled in a scampi sauce with seasoned bread crumbs	15
Flounder Broiled	15
Salmon Piccata sautéed with lemon, capers, asparagus, onions & artichoke hearts	15
Salmon alla Taormina grilled with basil & fresh tomatoes	15
Cod (any style)	15
Tilapia (any style)	15
Bassa (any style)	15
Fried Calamari or Marinara	15
Taormina Seafood Special with shrimps, clams & mussels in a marinara served over linguini	16.5

Served with Penne Pasta w/Tomato Sauce, Mixed Vegetables or Salad

CHICKEN

Chicken Parmigiana	13
Chicken Marsala sautéed in a marsala wine sauce with prosciutto, mushrooms & onions	13
Chicken Francese sautéed in butter, white wine & lemon sauce	13
Chicken Cacciatore sautéed with fresh tomatoes, mushrooms, onions & peppers	13
Chicken Contadina	13
Chicken Paillard topped with fresh tomatoes, garlic, lemon & olive oil	13
Grilled Chicken with extra virgin olive oil, garlic & lemon sauce	13

Served with Penne Pasta w/Tomato Sauce, Mixed Vegetables or Salad

SIDES

Meatballs or Sausage	4.5
Garlic Bread	4.5
French Fries	4.5
Broccoli Sauté	6.5
Escarole Sauté	6.5
Spinach Sauté	6.5
Roasted Potatoes & Vegetables	6.5
Broccoli Rabe	8

