

# TAORMINA

Ristorante | Est. 1995



# DINNER MENU

## ANTIPASTI

### GOLD -

<b>Antipasto</b>	15.5
<i>salami, provolone, soppressata, fresh mozzarella, prosciutto, olives, sundried tomatoes, artichokes and roasted peppers</i>	
<b>Shrimp Cocktail</b> (6 jumbo)	18
<b>Clams on the Half Shell*</b> (1/2 doz)	14
<b>Calamari Salad</b>	17.5
<b>Insalata di Pesce</b> (seafood salad)	21
<b>Fresh Mozzarella, Tomato &amp; Basil</b>	14

### HOT -

<b>Baked Clams</b> (6)	14
<b>Fried Calamari</b>	17
<b>Stuffed Artichoke</b>	13.5
<b>Mozzarella Sticks</b>	12.5
<b>Fried Zucchini</b>	12.5
<b>Hot Antipasto</b> (for 2)	22
<b>Mussels Marinara</b>	14.5
<b>Shrimp Oreganata</b> (6)	19.5
<b>Mozzarella en Carozza</b>	15
<b>Buffalo Wings</b> (10)	15.5
<b>Shrimp &amp; Clam Crostini</b>	22
<b>Cherry Pepper Calamari</b>	20
<b>Eggplant Rollatini</b>	14

## SALADS

Dressings: Italian, Blue Cheese, Ranch, Raspberry or Champagne Vinaigrette

<b>Dinner Salad</b>	7
<b>Large House Salad</b>	9
<b>Caesar Salad</b>	13
<b>Greek Salad</b>	13
<b>1- Warm Spinach Salad</b>	14
<i>balsamic demi-glaze, sliced eggs, mushrooms, bacon and tomato</i>	
<b>2- Field Salad</b>	13.5
<i>mixed greens, tomatoes, walnuts and goat cheese</i>	
<b>3- Apple Cranberry Salad</b>	13.5
<i>mixed greens, arugula, pecans and gorgonzola</i>	
<b>4- Spinach &amp; Arugula Salad</b>	13.5
<i>artichokes, grape tomato, toasted walnuts and goat cheese</i>	
<b>5- Pear Salad</b>	13.5
<i>pear, arugula, spinach, tomatoes and gorgonzola</i>	
<b>Add Grilled or Blackened Chicken</b>	+7
<b>Add Jumbo Shrimp</b> (4)	+9
<b>Add Gorgonzola Cheese</b>	+3

## SOUPS

<b>Tortellini in Brodo</b>	9
<b>Stracciatelle</b>	10
<b>Pasta Fagioli or Pasta Piselli</b>	10
<b>Lentil</b>	10
<b>Chicken Vegetable</b>	10

## HOUSE SPECIALS

Served with penne pasta in tomato sauce or salad

### Eggplant Parmigiana

24

### Eggplant Rollatini

*stuffed with ricotta cheese, prosciutto and mozzarella*

25

### Stuffed Shells & Eggplant Rollatini

24

### Chicken & Sausage Campagnola

*with sweet peppers, mushrooms, potatoes, onions and vinegar peppers (hot or sweet)*

29

### Chicken & Shrimp Francese

29

### Chicken & Shrimp Parmigiana

29

### Pork Cutlet

*Parmigiana or Grilled*

29

### Taormina Special

*shrimp, clams and mussels over a bed of linguine*

29.5

### Shrimp & Scallops Oreganata

*over spinach*

32

### Branzino Livornese or Oreganata

33

### Zuppa di Pesce

*lobster tail, clams, shrimp, mussels and calamari over a bed of linguine alla marinara (mild or hot)*

41

★ Item is cooked to order

## PASTA

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

<b>Tomato, Marinara or Garlic &amp; Oil</b>	17
<b>Meat Sauce</b>	18
<b>Cheese Ravioli</b> (with tomato sauce)	17
<b>Meatballs</b> (4)	19
<b>Sausage</b> (3)	19
<b>Fresh Clam Sauce</b> (white or red)	21.5

## PASTA SPECIALTIES

<b>Penne alla Vodka</b>	21
<i>with meat sauce</i>	
<b>Carbonara</b>	21
<i>(spaghetti or meat tortellini) pancetta and onions in a cream sauce</i>	
<b>Fettuccine Alfredo</b>	20.5
<b>Penne Filetto di Pomodoro</b>	19
<i>olive oil, tomatoes, onions and basil</i>	
<b>Rigatoni &amp; Broccoli</b>	19.5
<i>broccoli sautéed with garlic and oil</i>	
<b>Fettuccine Primavera</b>	20
<i>mixed vegetables in white or red sauce</i>	
<b>Linguine Bolognese</b>	19.5
<b>Penne with Broccoli Rabe</b>	22
<i>olive oil, sundried tomatoes and sausage</i>	
<b>Linguine Marechiaro</b>	26
<i>clams and shrimp, garlic in a light marinara sauce</i>	
<b>Linguine Puttanesca</b>	19
<i>tomatoes, capers, olives and anchovies in a marinara sauce</i>	
<b>Mezzi Rigatoni Festivale</b>	20.5
<i>fresh tomatoes, onions, peas and ricotta in a bolognese sauce</i>	
<b>Capellini Taormina</b>	25
<i>sautéed chicken, roasted peppers, spinach, onions and fresh tomatoes</i>	
<b>Penne with Baby Eggplant</b>	21.5
<i>in a light red sauce with garlic and basil</i>	
<b>Bowtie Campagnola</b>	25
<i>chicken, mushrooms, onions, sundried tomatoes and peas in light pink sauce</i>	
<b>Shrimps &amp; Clams</b>	27.5
<i>served over linguine (red or white sauce)</i>	
<b>Whole wheat or gluten-free pasta</b>	+3

## BAKED PASTA

All Al Forno dishes served Parmigiana

<b>Baked Ziti with Meat Sauce</b>	18
<b>Baked Cheese Ravioli</b>	18
<b>Baked Stuffed Shells</b>	18
<b>Baked Lasagna</b>	20

## POLLO / CHICKEN

Served with penne pasta in tomato sauce or salad

<b>Parmigiana</b>	26
<b>Francese</b> <i>sautéed in butter, white wine &amp; lemon</i>	26
<b>Marsala</b> <i>sautéed in a marsala wine sauce with prosciutto, mushrooms and onions</i>	26
<b>Cacciatore</b> <i>sautéed with tomatoes, mushrooms, onions and peppers</i>	26
<b>Grilled Breast of Chicken</b> <i>extra virgin olive oil, garlic and lemon sauce</i>	26
<b>Taormina</b> <i>stuffed chicken breast with prosciutto &amp; mozzarella, topped with roasted peppers, onion and mushrooms in a light brown sauce</i>	31
<b>Piccata</b> <i>with artichoke hearts, asparagus, capers and onions in a piccata sauce</i>	28
<b>Zingara</b> <i>with hot cherry peppers, artichoke hearts, asparagus, capers and onions in a piccata sauce</i>	28
<b>Gorgonzola</b> <i>in a white wine sauce with seasoned breadcrumbs and gorgonzola cheese over sautéed spinach</i>	29
<b>Veneziana</b> <i>sautéed in a butter, white wine and lemon sauce, topped with prosciutto, asparagus, mozzarella &amp; breadcrumb</i>	29
<b>Giardiniera</b> <i>grilled or pan-fried, topped with arugula, tomato, red onions and fresh mozzarella</i>	29

## PESCE / FISH

Served with penne pasta in tomato sauce or salad

<b>Shrimp Parmigiana</b>	28
<b>Shrimp Francese</b> <i>broiled in butter, white wine and lemon</i>	29.5
<b>Shrimp Oreganata</b> <i>broiled in a scampi sauce with seasoned breadcrumbs</i>	29.5
<b>Shrimp Fra Diavolo</b> <i>fresh tomatoes, white wine and garlic in a mild or hot marinara sauce</i>	29.5
<b>Shrimp Scampi</b> <i>broiled in white wine and garlic in a butter sauce</i>	29.5
<b>Shrimp Taormina</b> <i>breaded shrimp, mushrooms, artichoke hearts and mozzarella in a marsala sauce</i>	31.5
<b>Fresh Fillet of Sole</b> <i>Your choice: Broiled • Livornese • Francese</i>	31
<b>Calamari Marinara (hot or mild)</b> <i>in a light red sauce with white wine and garlic</i>	29.5
<b>Mussels Marinara</b> <i>served over a bed of linguine</i>	26
<b>Salmon Piccata</b> <i>sautéed with lemons, capers, asparagus, onions and artichoke hearts</i>	31
<b>Salmon alla Taormina</b> <i>grilled with fresh tomatoes, onions &amp; basil</i>	31
<b>Fried Calamari</b>	28.5

## VITELLO / VEAL

Served with penne pasta in tomato sauce or salad

<b>Parmigiana</b>	29
<b>Francese</b> <i>sautéed in butter, white wine and lemon</i>	30
<b>Marsala</b> <i>sautéed in a marsala wine sauce with prosciutto, mushrooms and onions</i>	30
<b>Pizzaiola with Mushrooms</b> <i>in a light marinara sauce</i>	30
<b>Taormina</b> <i>sautéed in a marsala wine sauce with mushrooms, prosciutto, onions and artichoke hearts topped with mozzarella</i>	32

### MAKE YOUR SIDE OF PASTA WITH:

<b>Garlic &amp; Oil</b>	+3
<b>Whole wheat or gluten-free pasta</b>	+3
<b>Vodka Sauce or Meat Sauce</b>	+4
<b>Clam Sauce (choice of white or red)</b>	+6
<b>Substitute mixed vegetables and roasted potatoes</b>	+3

## STEAKS, CHOPS AND ITALIAN SPECIALTIES

Served with penne pasta in tomato sauce or salad with choice of dressing

### ★ NY Strip Steak or Ribeye Pizzaiola

*with mushrooms, in a light marinara sauce*

42

### ★ Pork Chops Taormina

*with fried potatoes, sweet roasted or hot cherry peppers in a light garlic sauce*

31

### ★ NY Strip Steak or Ribeye Blackened

*dry rub, portobello mushrooms, roasted garlic in a light brown sauce*

42

### ★ Rack of Lamb Grilled or Milanese

*extra virgin olive oil, lemon and garlic*

42

### Trippa Napolitana

*onion, potatoes, carrots, celery, peppers and tomatoes in a light marinara sauce*

27.5

### Sausage Contadina

*with potatoes, sweet roasted or hot cherry peppers in a light garlic sauce*

28

## VEGETABLES & SIDES

<b>Broccoli Sauté</b> <i>(in garlic &amp; oil)</i>	9
<b>Broccoli Parmigiana</b> <i>breaded or plain</i>	11
<b>Escarole</b> <i>(in garlic &amp; oil)</i>	10.5
<b>Escarole with Beans</b> <i>in red or white sauce</i>	12
<b>Sautéed Spinach</b>	10
<b>Broccoli Rabe</b> <i>(in season)</i>	13
<b>French Fries</b>	6.5
<b>Meatballs (4)</b>	9
<b>Sausage (2)</b>	7
<b>Garlic Bread</b>	6.5

## ENJOY YOUR DINNER!

Special dishes may be prepared upon request

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Ask about our catering for your next event

★ Item is cooked to order

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.

Before placing your order, please inform your server if a person in your party has a food allergy.

## CHILDREN'S MENU

<b>Spaghetti or Ziti with Meatballs</b>	10
<b>Spaghetti or Ziti with Sausage</b>	10
<b>Cheese Ravioli</b>	10
<b>Baked Ziti</b>	10
<b>Lasagna</b>	11
<b>Penne alla Vodka</b>	11
<b>Chicken Cutlet Parmigiana</b> <i>with spaghetti or french fries</i>	15
<b>Chicken Fingers</b> <i>with french fries</i>	13.5