

ANTIPASTI



COLD -

Cold Antipasto	13
Calamari Salad	14.5
Seafood Salad	17.5
Fresh Mozzarella & Tomato	11.5

HOT -

Stuffed Artichoke	12.5
Hot Antipasto (for 2)	17.5
Baked Clams (1/2 doz.)	12.5
Mozzarella Sticks	10.5
Fried Calamari	13.5
Fried Zucchini	10
Mozzarella en Carrozza	12
Mussels Marinara	11.5
Cherry Pepper Calamari	17
Buffalo Wings (10)	14
Eggplant Rollatini	11



SALADS

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

Side Salad	5.5
House Salad	7.5
Caesar Salad	10
Greek Salad	10
1-Warm Spinach Salad	12.5
<i>balsamic demi-glace, sliced eggs, mushrooms, bacon and tomato</i>	
2-Field Salad	12
<i>mixed greens, tomatoes, walnuts and goat cheese</i>	
3-Apple Cranberry Salad	12
<i>mixed greens, arugula, pecans and gorgonzola</i>	
4-Spinach & Arugula Salad	12
<i>artichokes, grape tomato, toasted walnuts and goat cheese</i>	
5-Pear Salad	12
<i>pear, arugula, spinach, tomatoes and gorgonzola</i>	
Add Grilled or Blackened Chicken	+6
Add Shrimp (5)	+8.5
Add Gorgonzola / Goat Cheese	+3
Add Feta / Shredded Mozzarella	+2

SOUPS

24 oz.

Pasta Fagioli	8.5
Chicken Tortellini	8
Stracciatella	8.5
Lentil	8.5
Chicken Vegetable	8.5

HEROES



Chicken Cutlet	11.5
Veal Cutlet	13
Eggplant	11
Pork Cutlet	12.5
Meatball (4)	11
Sausages	11
Sausage & Pepper	12
Pepper & Eggs	12
Shrimp	14
Broccoli Rabe with Sausage	13
Potato & Eggs	11
Grilled Chicken	11.5
<i>with lettuce and tomato</i>	
Veal & Mushroom	13.5
Add Parmigiana	+1.25

OTHER SPECIALTIES

Chicken Roll	8
Sausage Roll	8
Cheese Calzone	8
Grilled or Fried Chicken Wrap	7.25
Rice Ball	4.5

PIZZA



	PIES	SLICES
Neapolitan		
18" - round	19.5	3.1
14" - round	15	
Sicilian	21.5	3.2
<i>10 slices - square</i>		
Chicken Parmigiana	29	5
<i>8 slices - round</i>		
Grandma	22	3.35
<i>10 slices - square</i>		
Margherita	26	3.5
<i>8 slices - round</i>		
Eggplant	23.5	3.5
<i>8 slices - round</i>		
Buffalo Chicken	29	5
<i>8 slices - round</i>		
Crispino	29	4.5
<i>10 slices - square</i>		
Salad	25.5	4
<i>8 slices - round</i>		
White	26	4
<i>8 slices - round</i>		
Stuffed Meat or Spinach	19	4.5
<i>5 slices - square</i>		
Personal Gluten-Free	13	
<i>10" round</i>		

CHOICE OF TOPPINGS

Pepperoni - Mushrooms - Sausage
Meatball - Eggplant - Broccoli
Green Peppers - Onions - Anchovies
Extra Cheese - Spinach - Olives

1/2 Topping / +2.5
1 Topping / +4.5
Additional / +3

PANINI

All panini served with side salad

1-Prosciutto	12
<i>fresh mozzarella, arugula and tomato</i>	
2-Grilled Chicken	12
<i>baby spinach, asiago and bacon</i>	
3-Grilled Chicken Pesto	12
<i>arugula and fresh mozzarella</i>	
4-Chicken Francese	12
<i>prosciutto, asparagus, mozzarella and roasted peppers</i>	
5-Grilled Vegetable	12
<i>portobello mushrooms, zucchini, eggplant, fresh mozzarella and roasted peppers</i>	



WRAPS

All wraps served with side salad

1-Caesar	12
<i>grilled chicken, romaine lettuce and shaved parmigiano cheese</i>	
2-Tre Colore	12
<i>grilled chicken, field greens, roasted peppers and fresh mozzarella</i>	
3-Roasted Vegetables	12
<i>eggplant, roasted peppers and fresh mozzarella</i>	

VEGETABLES & SIDES

Meatballs (4)	7.5
Sausage (2)	7
Garlic Bread	5.5
French Fries	5.5
Broccoli	8
Escarole	8
Sautéed Spinach	8
Roasted Potatoes & Vegetables	9
Broccoli Rabe	9.5
Escarole with White Beans	9.5
Zucchini Linguine	5.5

CHILDREN'S MENU

Spaghetti & Meatballs	8.5
Chicken Fingers (with french fries)	9.5
Baked Ziti with Meat Sauce	8.5
Lasagna	9
Penne alla Vodka (with meat)	9
Penne Pasta	7
<i>with tomato sauce or butter</i>	
Chicken Parmigiana & Spaghetti	12
Cheese Ravioli	9
<i>with tomato sauce</i>	

PASTA



Linguine with White Clam Sauce	16.5
Penne alla Vodka <i>with meat sauce</i>	15.5
Spaghetti Carbonara <i>pancetta and onions in a cream sauce</i>	15.5
Penne Primavera <i>mixed vegetables in garlic and oil or red sauce</i>	15.5
Spaghetti with Meatballs	16.5
Mezzi Rigatoni Festivale <i>fresh tomatoes, onions, peas and ricotta in a bolognese sauce</i>	16
Fettuccine alla Taormina <i>sautéed chicken, roasted peppers, spinach, onions and fresh tomatoes</i>	18
Linguine Bolognese	16
Penne with Broccoli Rabe & Sausage	16.5
Bowtie Boscaiola <i>tomatoes, mushrooms, onions, sundried tomato, prosciutto with panna</i>	16.5
Penne Filetto di Pomodoro	14
Baked Lasagna <i>with meat sauce</i>	15
Baked Ziti <i>with meat sauce</i>	14
Baked Cheese Ravioli	13.5
Stuffed Shells	13.5
Whole wheat or gluten-free pasta	+2
Add a Salad	+2

POLLO / CHICKEN

Served with penne pasta in tomato sauce, mixed vegetables or salad



Parmigiana	18
Marsala <i>sautéed in a marsala wine sauce with prosciutto, mushrooms and onions</i>	18.5
Francese <i>sautéed in butter, white wine & lemon</i>	18.5
Cacciatore <i>sautéed with mushrooms, onions and peppers</i>	18.5
Giardiniera <i>grilled or pan-fried, topped with arugula, tomato, red onions and fresh mozzarella</i>	18.5
Grilled Breast of Chicken <i>extra virgin olive oil, garlic & lemon sauce</i>	18.5

ITALIAN SPECIALTIES

Eggplant Parmigiana
served with salad or penne
19

Eggplant Rollatini
with prosciutto –
served with salad or penne
19.5

Chicken & Sausage Campagnola
with sweet peppers, mushrooms, potatoes, onions & vinegar peppers (hot or sweet) –
served with salad or penne
21

Chicken & Shrimp Francese
served with salad or penne
22.5

Chicken & Shrimp Parmigiana
served with salad or penne
22.5

Pork Cutlet Milanese or Parmigiana
19

★ **Pork Chop Taormina**
with fried potatoes, roasted sweet or hot peppers in a light garlic sauce –
served with salad or penne
20

Taormina Special
shrimp, clams & mussels over a bed of linguine –
served with salad
23

★ Item is cooked to order

PESCE / FISH

Served with penne pasta in tomato sauce, mixed vegetables or salad



Shrimp Parmigiana	20.5
Shrimp Francese <i>broiled in butter, white wine and lemon</i>	20.5
Shrimp Oreganata <i>broiled in a scampi sauce with seasoned breadcrumbs</i>	21
Shrimp Marinara <i>tomatoes, white wine, garlic and parsley, garnished with clams</i>	21
Shrimp Scampi <i>broiled in white wine and garlic in a butter sauce</i>	21
Shrimp Fra Diavolo <i>fresh tomatoes, white wine and garlic in a mild or hot marinara sauce</i>	21
Flounder Francese <i>butter, white wine and lemon</i>	21
Flounder Livornese <i>with tomatoes, basil, capers and onion</i>	21
Flounder Oreganata <i>broiled in a scampi sauce with seasoned breadcrumbs</i>	21
Flounder Broiled	21
Salmon Piccata <i>sautéed with lemons, capers, asparagus, onions & artichoke hearts</i>	21
Salmon alla Taormina <i>grilled with fresh tomatoes, onions & basil</i>	22
Fried Calamari or Marinara	21
Cod, Tilapia or Basa Fillet <i>any style</i>	21

VITELLO / VEAL

Served with penne pasta in tomato sauce, mixed vegetables or salad

Parmigiana	21
Marsala <i>sautéed in a marsala wine sauce with prosciutto, mushrooms and onions</i>	21
Francese <i>sautéed in butter, white wine & lemon</i>	21

Pizzaiola
mushrooms in a light marinara sauce



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.

TAORMINA

Ristorante | Est. 1995



PRIX FIXE

LUNCH MENU

MONDAY - FRIDAY
11:00 am - 3:30 pm

\$16.95

per person | dine-in or take-out

No substitutions or sharing.
Cannot be combined with any other offer.

Served with Mixed Green Salad or Soup of the Day

CHOOSE YOUR ENTREE:

- | | |
|---|-------------------------------|
| 1- Chicken Marsala | 14- Eggplant Rollatini |
| 2- Grilled Chicken
<i>with lemon, garlic and olive oil</i> | 15- Eggplant Parmigiana |
| 3- Chicken Parmigiana | 16- Fried Calamari (+\$2) |
| 4- Chicken Francese | 17- Tilapia Oreganata (+\$1) |
| 5- Grilled Pork Chop | 18- Tilapia Livornese (+\$1) |
| 6- Pork Cutlet Giardiniera | 19- Grilled Salmon (+\$3) |
| 7- Pork Cutlet Parmigiana (+\$2) | 20- Salmon Piccata (+\$3) |
| 8- Penne alla Vodka | 21- Sea Bass Francese (+\$2) |
| 9- Spaghetti Carbonara | 22- Sea Bass Oreganata (+\$2) |
| 10- Linguine Bolognese | 23- Shrimp Francese (+\$3) |
| 11- Rigatoni Festival | 24- Shrimp Scampi (+\$3) |
| 12- Lasagna (+\$1) | 25- Shrimp Parmigiana (+\$3) |
| 13- Veal Cacciatore (+\$2) | |

All dishes served with mixed vegetables and tuscan potatoes