

Appetizers

Antipasto Platter

7.95 per person (2 or more)
variety of Italian cold cuts
and provolone cheese with
fresh mozzarella,
plum tomato slices,
kalamata olives and
marinated artichoke hearts

Goat Cheese Bruschetta 7.95

crostini rounds topped
with goat cheese and a
fresh tomato, basil, red onion,
garlic and olive oil relish

Batter Fried Broccoli 6.95

tender broccoli spears coated
in a light batter served with
creamy garlic dressing

Fried Zucchini 6.95

breaded zucchini rounds fried
to a crisp served with choice of
marinara sauce or
creamy garlic dressing

Stuffed Mushrooms 6.95

fresh mushroom caps stuffed
with seasoned breading
and sautéed in a delicate
white wine sauce

Stuffed Artichoke 7.95

a large artichoke stuffed
with seasoned breading
and steamed to perfection

Rolled Eggplant 7.95

a blend of cheeses and spices
rolled in breaded eggplant and
topped with marinara sauce

Sausage and Peppers 8.95

our homemade sausage
sautéed with seasonal peppers
in olive oil and fresh garlic

Steamed Mussels 9.95

mussels sautéed in a spicy
white wine tomato sauce

Clams (Fresh)

1/2 dozen 6.95 dozen 12.95
served with fresh lemons

Clams (Steamed)

1/2 dozen 7.95 dozen 14.95
fresh clams steamed in a
fresh tomato sauce or
a white wine butter sauce

Clams (Baked)

1/2 dozen 7.95 dozen 14.95
our signature baked clams topped with
seasoned breading and baked crisp

Fried or Grilled Calamari 10.95

fried crispy or marinated in a balsamic
vinaigrette dressing and grilled

Shrimp Cocktail 14.95

fresh shrimp with our homemade
cocktail sauce and lemon wedges

Oysters Rockefeller market price

baked oysters topped with a blend
of cheese, spinach and seasonings

Raw Oysters market price

Soups

La Minestra del Giorno Cup 2.95 Bowl 3.95

homemade soup made fresh daily

Salads

Insalata di Casa 6.95

romaine lettuce tossed with
plum tomatoes, peppers and
onions with a choice of our
homemade dressings

Caprese Salad 7.95

plum tomato slices, red onion,
fresh mozzarella and basil
drizzled with olive oil
and balsamic vinegar

Antipasto Salad 9.95

tossed provolone and blue cheese,
a variety of imported Italian cold cuts,
olives, pepperoncini, plum tomatoes,
peppers and onions over a bed
of crispy romaine lettuce
with house dressing

Specialty Salads served over Insalata di Casa

Grilled Chicken Salad 9.95

Rib Eye Steak Salad 14.95

Fried or Grilled Calamari Salad 11.95

Grilled Shrimp Salad 14.95

Homemade Dressings Include: House Italian, Thousand Island,
Creamy Garlic and Creamy Blue Cheese

Homemade Sauces & Imported Pasta

Penne – Rigatoni – Linguini – Capellini – Spaghetti

Aglio e Olio 8.95

Marinara 8.95

Arrabiata 8.95

Meat 9.95

Alfredo 10.95

Vodka 10.95

Vodka Arrabiata 10.95

Baked Imported Pastas 14.95

choice of imported pasta layered with
ricotta and mozzarella cheese and topped
with marinara sauce

Rigatoni alla Roma 18.95

rigatoni pasta baked with spinach,
peas, sun dried tomatoes and fresh
mozzarella in marinara sauce

Homemade Pastas & Gnocchi

(Marinara Sauce or Aglio e Olio)

Ravioloni filled with cheese 13.95
stuffed pasta pillows filled with ricotta cheese, romano cheese and fresh herbs

Ravioloni filled with meat 13.95
stuffed pasta squares filled with a blend of spinach, parmigiano reggiano cheese, beef and fresh herbs

Maltagliati 12.95
our signature flat square noodles

Fettuccine 12.95
long flat ribbon noodles

Pappardelle 12.95
long flat wide ribbon noodle

Lasagna 16.95
lasagna noodles layered with ricotta and mozzarella cheese

Eight-Finger Cavatelli 13.95
long finger dumplings made from potatoes

Gnocchi 13.95
little dumplings made from potatoes

Specialties

Sautéed Greens & Italian Sausage 11.95
sautéed greens and bite size pieces of Italian sausage with a side of pasta

Eggplant Parmigiana 14.95
layers of eggplant, mozzarella cheese and marinara sauce with a side of pasta

Pollo Fritto 14.95
crispy fried chicken served with cottage fries

Pappardelle Pasta Primavera 18.95
our homemade ribbon pasta sautéed with seasonal vegetables

Fettuccine Alfredo with Prosciutto & Peas 16.95
our homemade fettuccine sautéed in prosciutto and peas and tossed in a blend of cheeses and cream

Ciambotta 16.95
Italian sausage, chicken and pork loin sautéed with potatoes, onions, peppers and mushrooms

Maltagliati alla Vodka 18.95
our homemade flat noodles with crumbled sausage in vodka sauce

Milanese Pork Chops 19.95
two 8 oz. pork chops dipped in seasoned breading and fried medium-well with roasted potato wedges

Calabrese Pork Chops 19.95
two 8 oz. pork chops sautéed in onions, peppers and potatoes

Valdostana Pork Chops 23.95
two 8 oz. pork chops stuffed with prosciutto and fontina cheese in a demi-glaze sauce with sautéed mushrooms

Filet Mignon 28.95
8 oz. filet mignon with roasted potato wedges

Seafood

Steamed Mussels 14.95
mussels served in a red or white sauce over linguini

Baked Baccala 16.95
cod fish sautéed in olive oil, onions, and olives in a light tomato sauce with roasted potatoes

Frog Legs Vesuvio 17.95
tender frog legs sautéed in olive oil, wine, garlic and herbs with a side of linguini

Tilapia Francese 17.95
lightly battered tilapia sautéed in a lemon butter sauce over spinach

Tilapia alla Mandorla 21.95
almond crusted tilapia with a fresh cucumber, tomato and onion salad

Shrimp Diavolo 18.95
shrimp sautéed in a spicy tomato sauce served over linguini

Linguini and Clams 18.95
dozen clams in red or white sauce served over linguini

Broiled Salmon 18.95
broiled salmon in a lemon butter sauce with sautéed broccoli

Orange Glazed Salmon 19.95
broiled salmon in an orange glaze sauce with broccolini

Zuppa Di Pesce 26.95
shrimp, clams, calamari, and mussels in a light tomato sauce served over linguini

Veal & Poultry

Enjoy Chicken (14.95) or Veal (19.95) in any of the following styles

Parmigiana
breaded cutlets topped with mozzarella cheese and marinara sauce with a side of pasta

Vesuvio
sautéed in olive oil, wine, garlic and herbs served with potatoes and peas (Please allow 45 minutes preparation time for bone-in chicken)

Marsala
lightly floured cutlets sautéed in marsala wine, butter and mushrooms with a side of pasta

Francese
cutlets lightly battered and sautéed in a lemon butter and wine sauce with a side of pasta

Milanese
pan fried cutlets in seasoned breading with a side of pasta

Limone
cutlets lightly floured and sautéed in a light lemon olive oil and garlic sauce with a side of pasta.

Sides

Garlic Bread 2.95
Pizza Bread 3.95

Vesuvio Potatoes 3.95
Sautéed Spinach 3.95

Sautéed Broccoli 3.95
Sausage or Meatball 3.95

Sautéed Romaine 3.95
Bracirole 5.95

All Entrees Served with Choice of Soup or Salad

Pizza

Thin Crust Cheese:

10" Individual 8.95

14" Small 10.95

16" Large 12.95

Each Additional Ingredient:

10" Individual 1.50

14" Small 1.75

16" Large 2.00

Ingredients:

Italian sausage, pepperoni, mushrooms, onions, green peppers, anchovies, basil, roast beef, olives, spinach, ricotta cheese, prosciutto, fresh tomatoes, artichoke hearts, giardinera

Sandwiches & Panini

Hamburger 8.95

ground beef patty cooked to order with lettuce, onion and tomato on a toasted bun with Cheese 9.95

Sausage Sandwich 7.95

sausage served on garlic french bread topped with sautéed onions and green peppers

Italian Beef Sandwich 7.95

roast beef topped with grilled green peppers on french bread

Eggplant or Chicken Parmigiana Sandwich 8.95

breaded slices or cutlets with mozzarella cheese and marinara sauce on french bread

Meatball Sandwich 7.95

meatballs served on pizza bread

Rib Eye Steak Sandwich 14.95

8 oz. rib eye grilled to order and topped with tomato and lettuce on french bread

Chicken Panino 8.95

chicken breast topped with tomato relish and gorgonzola cheese

Vegetable Panino 8.95

zucchini, mushrooms, artichoke hearts and mozzarella cheese topped with house Italian dressing

Margherita Panino 7.95

fresh mozzarella, tomato, roasted red peppers and basil

All sandwiches served with choice of french or cottage fries

Information

DINING HOURS

Tuesday,
Wednesday,
Thursday

11:00 am – 10:00 pm

Friday

11:00 am – 11:00 pm

Saturday

4:00 pm – 11:00 pm

Sunday

3:00 pm – 9:00 pm

Lunch Buffet Served

Tuesday – Friday

11:00 am – 2:00 pm

LOUNGE HOURS

Tuesday,
Wednesday,
Thursday

11:00 am – Midnight

Friday

11:00 am – 2:00 am

Saturday

4:00 pm – 2:00 am

Sunday

3:00 pm – 10:00 pm

SPECIAL INFORMATION

Closed Mondays –
Banquets Only

Reservations Accepted

Call 708-343-2255

Fax 708-343-6554

1509 W. Division St.
Melrose Park, IL 60160

Banquets – Catering

Gift Certificates Available

ABRUZZOS.NET

Buon Appetito

Pricing subject to change without notice.