

Old Horse Style Pizza

"All Dough Made Daily on Premises"

6 CUTS	12 CUTS	
\$8.5	\$14	RED
\$10	\$18	FRESH TOMATO, BASIL & GARLIC
\$12	\$22	SHRIMP & HOT PEPPERS
\$8.5	\$14	OPEN-FACED WHITE
\$10	\$18	DOUBLE CRUST WHITE
\$12	\$22	DOUBLE CRUST WITH SPINACH OR BROCCOLI

Salads

FRESH GARDEN SALAD \$6

CLASSIC CAESAR SALAD \$7

INSALADA ANGELINA \$8

mixed field greens, candied cashews, grape tomato, golden raisins, dried cranberries, pears, asiago cheese and house made strawberry citrus vinaigrette

ADD TO ANY SALAD \$4.5
chicken / steak / shrimp / salmon

dressings: house balsamic vinaigrette, lite italian, french, ranch, parmesan peppercorn. extra 75¢ for bleu cheese, caesar and strawberry citrus vinaigrette.

Antipasti

TRADITIONAL ANTIPASTO \$13
meats, cheese, peppers, olives & veggies

CAPRESSA PLATTER \$13
ripe tomato, fresh mozzarella, balsamic & basil pesto

MEDITERRANEAN \$15
mixed greens, prosciutto, sharp provolone, olives, roasted peppers

Risotto

Old world style cooking at its best! We use medium grain white rice, simmered and stirred with homemade stock until the natural starches are brought out creating this fine, creamy textured dish. Italians like to use the expression "Ala Ondu" which means "Wavy" to describe the perfect risotto. Our chefs present this entrée in two styles, RED with a touch of homemade tomato sauce or WHITE with a touch of cream. Both are finished with butter & pecorino romano cheese.

PLAIN RED or WHITE RISOTTO \$15

SHRIMP or CLAM RISOTTO \$20

SEAFOOD RISOTTO \$29
haddock, shrimp, clams

ADD TO ANY RISOTTO \$2.5 each
chicken / sausage / meatballs (2) / broccoli / spinach / mushrooms / sweet peas

Beverages

BEER

imported

Amstel Light (Holl)
Birra Moretti (Ita)
Corona (Mex)
Corona Light (Mex)
Heineken (Holl)
Heineken Light (Holl)
Peroni (Ita)
Stella Artois (Bel)

domestic

Blue Moon
Bud Light
Budweiser
Coors Light
Michelob Light
Michelob Ultra
Miller Lite
Rolling Rock
Yuengling Lager
O'Douls (N.A)

draft (18 oz)

Miller Lite
Yuengling Lager
Ask Your Server for
Other Draft Options

IPA

Stegmaier IPA
Victory DirtWolf
Double IPA

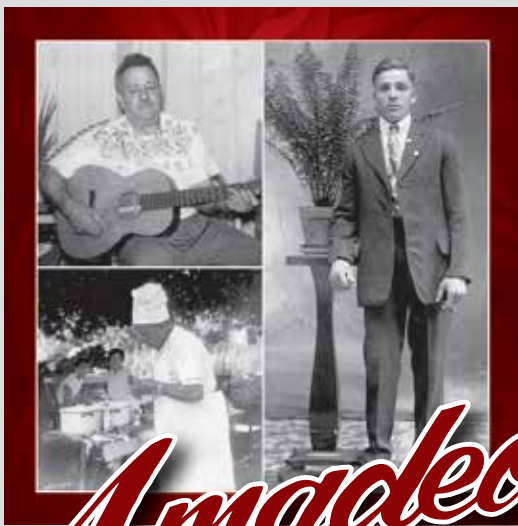
WINE BY THE GLASS

red wine

Cabernet Sauvignon
Chianti
Fortissimo
Lambrusco
Malbec
Merlot
Pinot Noir
Port
Shiraz

white wine

Bianco
Chardonnay
Moscato
Pinot Grigio
Riesling
Sauvignon Blanc
White Zinfandel



Amadeo's

ITALIAN RESTAURANT
amadeositalianrestaurant.com

Appetizers

TRIBE \$11

STUFFED EGGPLANT \$9

CRAB STUFFED MUSHROOMS \$9

MOZZARELLA STICKS \$6

SHRIMP COCKTAIL \$8.5

MEATBALL PLATTER \$6

SAUSAGE PLATTER \$7

CALAMARI FRITA \$9

COCONUT SHRIMP \$10

STEAMED CLAMS \$ MKT.

CLAMS FRANCESCO \$ MKT.
butter, garlic, wine & herbs

SHRIMP FRANCESCO \$9.5
butter, garlic, wine & herbs

EGGPLANT NAPOLEON \$11
tomato, fresh mozzarella, basil pesto
and aged balsamic

Sides

designed to share

SPINACH OR BROCCOLI AGLIO E OLIO \$7

PASTA WITH CHOICE OF SAUCE \$7

STEAK FRIES \$4

fountain beverages

R.C. Cola
Diet Rite
7up
Ginger Ale
Orange Soda
Pink Lemonade
Sweetened Iced Tea
Unsweetened Iced Tea

other cold beverages

Pellegrino
Bottled Water
Milk
Chocolate Milk
Juices

stewart's soda bottles

Root Beer
Diet Root Beer
Birch

hot beverages

Fresh Brewed Coffee (Regular & Decaf)
Hot Tea (Regular, Decaf & Green Tea)
Hot Chocolate

Baked Pasta

HOMEMADE MANICOTTI \$14

LASAGNA \$15
seasoned beef, ricotta

A "TOAST TO ITALY" \$17
a tasting of lasagna, chicken parm & meatballs

Pasta Entrees

ANGEL HAIR MARINARA \$12

RIGATONI WITH SAUSAGE \$15

LINGUINE AGLIO E OLIO \$14

HOMEMADE GNOCCHI \$14

SPAGHETTI WITH MEATBALLS (2) 14

PENNE ALA VODKA \$15

HOMEMADE FETTUCCINI ALFREDO \$16

HOMEMADE MEAT OR CHEESE RAVIOLI \$14

Pasta Specialties

PENNE AMADEO \$17
marinara, spinach, roasted pepper,
grape tomato, red onion, mushroom

PENNE MELISSA \$17
tomato cream, sausage, roasted pepper,
artichoke heart, mushroom

CRAB ALFREDO \$22
alfredo, jumbo lump crab, roasted pepper,
sweet peas with penne

LINGUINE & CLAM SAUCE \$17
red or white style, fresh clams &
whole baby clams

CLAMS MARINARA \$18
spicy marinara, fresh clams, wine &
herbs with linguine

SHRIMP MARINARA \$18
spicy marinara, butterflied shrimp,
wine & herbs with linguine

SHRIMP SCIAMPI \$18
classic saute of butter, garlic,
wine & lemon with linguine



Chicken, Veal & More

CHICKEN STRIPS \$16
butter, garlic & mushroom sauce

½ ROASTED CHICKEN \$15
red potatoes, wine & herbs

EGGPLANT PARMIGIANO \$15

PORK CHOP CALABRESE \$16
center cut, chargrilled, sausage, peppers, onions & potatoes

CHOOSE YOUR STYLE
MARSALA, FRANCAISE, CALABRESE OR PARMIGIANO
CHICKEN \$16 VEAL \$22

ANDOLINI
shrimp, mushroom, sundried tomato, wine, lemon & herbs. HOUSE FAVORITE.
CHICKEN \$18 VEAL \$24

MIMI SAUCE
artichoke hearts, sundried tomato & mushroom in savory rosemary sauce
CHICKEN \$16 VEAL \$22

SALTIMBOCCA
prosciutto, spinach, mushroom, wine & herbs, baked with mozzarella
CHICKEN \$16 VEAL \$22

BLACK ANGUS BEEF FEATURED NIGHTLY (ASK YOUR SERVER FOR CHEFS CHOICE)

Seafood

SEAFOOD FRA DIAVALO \$29
spicy marinara, haddock, shrimp, clams with linguine
ADD ½ LB. BRAZILIAN LOBSTER TAIL \$ MKT.

SEAFOOD ALA BIANCO \$29
haddock, shrimp & clams in a sciampi style cream with linguine
ADD ½ LB. BRAZILIAN LOBSTER TAIL \$ MKT.

FRESH HADDOCK FILLET \$16
broiled with wine & herbs or breaded & fried

ORANGE ROUGHY
broiled in lemon & butter \$19
OR
stuffed with jumbo lump crab \$25

ORANGE ROUGHY FRANCAISE \$22
egg battered in lemon & butter with spinach

½ LB. BRAZILIAN LOBSTER TAIL \$ MKT.
broiled, served with drawn butter & steak fries

MEDITERRANEAN HADDOCK \$19
wine, garlic & herbs, sun-dried tomatoes, olives & lemon

HADDOCK ALA GIOVANNI \$22
sausage, clams, wine, cream & herbs with angel hair

SALMON FLORENTINE \$23
wild caught, olive oil, garlic, spinach, mushroom & roasted pepper

*Our menu has been created with love and care.
The ingredients have been hand selected to enrich your culinary experience.
We respectfully ask that you do not alter the menu items with substitutions.*

- the Chef

■ All entrées begin with your choice of a cup of soup or side garden salad.

■ Select entrées are also accompanied with a choice of starch. (penne w/tomato sauce or chef's choice side).

■ Small plates available for most entrées \$2 less. No plate splitting.

■ Food may be cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.