

Appetizers

Bleeker Street Greens

Fresh escarole sautéed with prosciutto, hot cherry peppers, Italian bread crumbs and locatelli cheese 9

Attilio's Garlic Bread

Half loaf topped with seasoned ricotta, marinated roasted red peppers, melted Mozzarella and locatelli cheese 8

(V) Sicilian Style Bruschetta

A mixture of fresh garlic, extra virgin olive oil, diced tomatoes, fresh basil, and Romano cheese topped with locatelli cheese on a toasted baguette 8

Fried Meatballs

Three meatballs with a side of marinara sauce and shaved locatelli cheese 9

Attilio's Homemade Italian Sausage

Two of our homemade sausages, grilled and served over sautéed onions and peppers 8

🔥 (G) Stuffed Hot Cherry Peppers

Hot cherry peppers filled with our own sausage and cheese, topped with Mozzarella cheese and marinara sauce 9

🔥 (V) (G) Italian Long Hot Peppers

Six long hots, grilled and sautéed in olive oil with Italian seasonings 7

🔥 Fried Calamari Diavolo

East coast calamari tossed in seasoned flour and fried to a golden finish, tossed in spicy seasoning and chopped cherry peppers, served with a side of marinara and a lemon wedge 13

(G) Gluten free available

Fried Calamari

East coast calamari tossed in seasoned flour and fried to a golden finish, served with a side of marinara and lemon wedge 13

Calamari Steak

Bread crumb encrusted East Coast calamari steak, fried to golden perfection and drizzled with a white wine lemon sauce 10

🔥 Caramelized Shrimp (5)

Served with walnuts, crushed red pepper, scallions, butter and brown sugar sauce 12

(G) Steamed Little Neck Clams

A dozen clams steamed and served with drawn butter 11

Bacon Wrapped Scallops

Six plump scallops wrapped in bacon and broiled, served with plum sauce or creamy horseradish 13

🔥 Roasted Red Pepper Shrimp

Sautéed wild shrimp with fresh garlic, chopped hot cherry peppers and marinated roasted peppers, served with crostini 10

Old Fashioned Brick Oven Pizza

Fresh dough made daily. Garlic or red sauce with up to three toppings 13. Please allow 30 minutes.

(G) (Gluten Free add \$3)

Each additional topping \$1:

Sausage, pepperoni, bacon, meatball, prosciutto, chicken, onions, peppers, tomatoes, mushrooms, spinach, chopped cherry peppers, eggplant, Salt City peppers

Antipasti Freddi

[Antipasto]

Shrimp Cocktail

Three jumbo shrimp with spicy cocktail sauce 11

Antipasto

A traditional Italian insalata with Genoa salami, provolone cheese, capicola, olives, tomato, tuna, hard boiled egg, artichoke hearts and marinated roasted peppers served on a bed of mixed field greens

Small 12 Large 16

Antipasto Di Lusso [For 4 People]

Five cheeses, roasted peppers, Italian olives, prosciutto and soppressata drizzled with a garlic infused olive oil and served with crostini 21

🔥 (V) Artichokes

Quartered artichokes marinated in a balsamic vinaigrette with chopped hot cherry peppers, served with crostini 8

(V) Roasted Peppers

Marinated with fresh basil, olive oil and garlic, served with crostini 8

Zuppa

[Soup]

Pasta Fagioli

Cup 3 Bowl 5

Greens and Beans

Cup 3 Bowl 5

Soup of the Day

Cup 3 Bowl 5

Insalata

[SALAD]

Homemade dressings include Italian, Red Wine Vinaigrette or Balsamic Vinaigrette. Also available Creamy Bleu Cheese, Buttermilk Ranch, Parmesan Peppercorn, French, 1000 Island, Oil & Vinegar.
Add crumbly bleu cheese \$1.

(V) Caesar Salad

Fresh hearts of romaine tossed with our own Caesar dressing and croutons 8. Add chicken 4

(V) Citrus Salad

Fresh romaine, red onions, and mandarin oranges, dressed with our Italian red wine vinaigrette 8

Spinach Salad

Fresh baby spinach with mushrooms and bacon, dressed with parmesan peppercorn dressing and Romano cheese 8

Julienne

Fresh greens topped with turkey, provolone cheese, capicola, hard boiled egg, tomato and black olives with choice of dressing 10

(V) (G) Tomato Salad

Tomatoes marinated in olive oil, garlic, salt, pepper, and fresh basil, tossed with fresh Mozzarella cheese and red onions 8

Iceberg Wedge

A wedge of iceberg lettuce topped with creamy and crumbly bleu cheese, diced tomatoes, black olives and crumbled bacon 9

Gallina & Vitello

[CHICKEN & VEAL]

Served with a side salad or a cup of soup and choice of pasta, mashed potato or vegetable of the day.
Add crumbly bleu cheese \$1. Add a Caesar or citrus salad \$3.

Parmigiana

A lightly breaded cutlet topped with red sauce, Mozzarella and Parmesan cheeses
Chicken 18 Veal 21

Marsala

Sautéed scallopini with silver dollar mushrooms in marsala wine sauce
Chicken 19 Veal 22

Francaise

Dipped in a seasoned egg batter and pan seared in a white wine lemon butter sauce
Chicken 19 Veal 22

(G) Cacciatore

Sautéed with mushrooms, bell peppers and onions in a madeira marinara sauce
Chicken 19 Veal 22

Piccante

Scallopini sautéed in a lemon white wine sauce with capers, mushrooms and Dijon mustard
Chicken 19 Veal 22

Ranalli

Medallions in a madeira wine marinara sauce with onions and peppers, topped with Mozzarella, served over angel hair pasta
Chicken 19 Veal 22

(G) Marinara

Sautéed scallopini with silver dollar mushrooms in a Sicilian marinara wine sauce
Chicken 19 Veal 22

Gabrielle

Sautéed in a creamy brandy sauce with mushrooms, artichoke hearts and sundried tomatoes, baked with sharp provolone cheese
Chicken 23 Veal 27

Oscar

Scallopini in a creamy madeira wine sauce with mushrooms, asparagus and jumbo lump crab meat, baked with sharp provolone cheese
Chicken 26 Veal 31

Saltimbocca

Scallopini wrapped in imported Parma prosciutto with fresh sage and hand pounded. Sautéed with a sage white wine sauce and mushrooms. Served on a bed of sautéed spinach and baked with sharp provolone
Chicken 24 Veal 29

Dinner

Served with a side salad or a cup of soup and choice of pasta, mashed potatoes or vegetable.
Add crumbly bleu cheese \$1. Add a Caesar or citrus salad \$3.

Bisteche & Lombatine

[BEEF • PORK • VEAL]

BEEF

The highest quality beef in the country



(G) Texas Cowboy 24 Oz. Bone-In Rib Eye 49
(Check availability)

Filet Mignon 9 Oz.

NY Strip 14 Oz.

(G) Char Grilled

Seasoned and grilled to perfection with au jus
Filet 32 NY Strip 28

(G) Alla Marinara

Seasoned, grilled and prepared with homemade marinara
Filet 33 NY Strip 29

Italian Style

Seasoned, grilled and prepared with
a burgundy wine and garlic reduction
Filet 33 NY Strip 29

(G) Fra Diavolo

Seasoned, grilled and prepared with a
spicy marinara and hot Italian peppers
Filet 34 NY Strip 30

Ala Marsala

Seasoned, grilled, then smothered in sautéed
mushrooms and marsala wine sauce
Filet 34 NY Strip 30

(G) Pizzaiola

Seasoned, grilled served in a madeira wine
marinara sauce (mildly spicy)
Filet 33 NY Strip 29

PORK

Boneless Pork Rib Eye

Two 8 oz. boneless rib eyes

Bone-In Pork Chops Reserve

Bone In pork chops

(G) Char Grilled

Seasoned and grilled to perfection with au jus
Rib Eye 20 Chops 21

(G) Fra Diavolo

Seasoned, grilled and prepared with a
spicy marinara and hot Italian peppers
Rib Eye 20 Chops 21

Sicilian Glazed

Seasoned, grilled and prepared with
an apple maple walnut butter reduction
Rib Eye 21 Chops 22

Ala Milanese

Lightly breaded and baked to perfection,
drizzled with a creamy cognac demi glaze
Rib Eye 21 Chops 22

VEAL CHOP

French Cut Choice 16 oz. Veal Chop

(G) Char Grilled

Seasoned, grilled to perfection with au jus 42

Ala Milanese

Lightly breaded and baked to perfection, then
drizzled with a creamy cognac demi glaze 43

(G) 🌶️ Fra Diavolo

Seasoned, grilled and prepared with a
spicy marinara and hot Italian peppers 44

Pesce

[FISH]

HADDOCK

Traditional Fried

Dipped in a seasoned egg batter, patted in
flour and bread crumbs, and deep fried 20

(G) Ala Marinara

Broiled, then covered in our homemade
madeira wine sauce 20

Lemon Butter Crumb

Baked with our lemon butter crumbs
and white wine sauce 21

(G) Italian Broiled

Broiled in our Italian seasonings
and white wine sauce 21

Francaise Style

Dipped in a seasoned egg batter and pan
seared in a white wine lemon butter sauce 25

SHRIMP & SCALLOPS

Served over a bed of linguine

Scampi

Sautéed in butter, olive oil,
fresh garlic, parsley and white
wine sauce 28

Ala Marinara

Sautéed in our homemade
marinara, fresh basil and white
wine sauce 28

🌶️ Fra Diavolo

Sautéed in our homemade spicy
marinara, fresh basil and Italian
hot peppers 28

Provencal

A white wine, lemon butter
sauce with Italian spices 28

Salmon Filet

Canadian salmon filet
seasoned then grilled, served
with a champagne dill sauce 25

(G) Broiled Lobster Tail

9 oz. cold water lobster tail,
served with drawn butter
[Market Price]

(G) Surf & Turf

Your choice of 14 oz. NY strip
or 9 oz. filet mignon and
9 oz. cold water lobster tail
[Market Price]

🌶️ = Spicy (G) = Gluten Free (V) = Vegetarian

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Dinner

Served with a side salad or a cup of soup.

Add crumbly bleu cheese \$1. Add a caesar or citrus salad \$3. A bowl of soup \$2.

Adventures of Italy

SIGNATURE DISHES

From our family to yours. If you love authentic Italian food you'll love our family's old world recipes, each dish made from scratch

The Original Chicken Riggies

Imported rigatoni pasta tossed with boneless skinless chicken breast medallions and chopped cherry peppers with a homemade marinara sauce, fresh basil, scallions and Romano cheese 20

Linguine with Red or White Clam Sauce

Imported linguine with littleneck clams, sautéed in a red or white wine sauce 19

Anthony's Chicken & Broccoli

Penne pasta tossed with boneless skinless chicken medallions, roasted peppers, broccoli florets and silver dollar mushrooms in a light garlic cream sauce 19

(V) Red Pepper Penne

A vegetarian delight! Penne pasta tossed with sautéed red peppers, goat cheese and fresh basil in a walnut and oil-garlic sauce 18

Attilio's Pasta

Orecchiette pasta tossed with prosciutto and spicy marinara 17

Nicky's Smoked Chicken

Penne pasta tossed with smoked, boneless skinless chicken breast, sautéed silver dollar mushrooms, artichoke hearts and sundried tomatoes in a cream sauce 19

Ragu Ala Bolognese

Tradition with a twist... Orecchiette pasta served with a combination ragu of pork and beef 18

(V) Eggplant Parmigiana

Sliced eggplant, baked with Mozzarella cheese and homemade marinara sauce 16

(V) Rigatoni with Vodka Sauce

Attilio's Traditional Vodka Sauce: a reduction of vodka, marinara sauce, locatelli cheese and cream 18
Add chicken 3 Or shrimp 9

Julie's Signature Pasta Pie

Angel hair tossed in a light Alfredo sauce, baked in a mushroom crust and served on a bed of marinara 17

Traditional Lasagna

Served with our homemade meat sauce, baked with ricotta and Mozzarella cheeses and seasoned ground meats 18

Sonny's Favorite Sausage and Hats

Orecchiette pasta tossed with homemade sausage, sautéed with onions and garlic in a fresh vodka sauce, topped with Pecorino Romano cheese 17

(V) Pasta Primavera

Penne pasta tossed with zucchini, yellow squash, broccoli, peas and sundried tomatoes with a choice of homemade marinara or Alfredo sauce 18

(V) Tortellini Alfredo

Fresh cheese stuffed tortellini in Alfredo sauce 18

Tortellini Carbonara

Fresh cheese stuffed tortellini and prosciutto in Alfredo sauce 19

Frutti Di Mare

A combination of 5 mussels, 5 littleneck clams, 4 shrimp, 3 scallops and fresh haddock sautéed in madeira wine sauce with peppers and silver dollar mushrooms 31

Shrimp & Scallops Veneziana

Imported linguine with 5 shrimp, 5 sea scallops, pancetta, silver dollar mushrooms, baby peas and capers sautéed in a marinara sauce 32

(V) Sicilian Cavatelli & Broccoli

Imported cavatelli pasta tossed with broccoli, mushrooms, olive oil, garlic and locatelli cheese 19
Add chicken or prosciutto 3 Or shrimp 9

Italian Style Gnocchi

Sautéed with garlic, butter, spinach, prosciutto and locatelli cheese 19

Sides

Meatballs and sausage made fresh daily

Grilled Asparagus 4

Meatball (1) 3

Sausage (1) 3

Long Hot Italian Peppers (3) 3

French Fries 4

Vegetables 4

Choice of broccoli, spinach, squash and zucchini or sautéed escarole

Penne with Tomato Sauce 5

Penne with Marinara 5