

Distefano's



Antipasti

Calamari Fritti \$4.25

Distefano's style crisp, golden fried east coast squid with lemon and parsley. Served with a delicious cocktail sauce.

Cocktail di Scampi \$5.50

Large shrimp on ice with fresh, ripe lemon and a spicy sauce.

Zucchini Fritti \$4.95

Golden fried zucchini in flour, parsley and egg delicately prepared with a light, delicious marinara sauce.

Prosciutto e Melone \$6.50

Seasonal melon with Italian imported dry ham. The flawless combination.

Pepperoni Arrostiti \$3.50

Fresh roasted peppers, olive oil, herbs and basil. Truly delicious.

Cacciavoli Fresca \$6.95

Distefano's homemade stuffed artichoke (In Season). Made with freshly grated mozzarella, breadcrumbs, garlic and parsley.

Insalata di Pesce

Assorted fresh seafood prepared with olive oil, garlic, parsley and lemon.

\$8.95

Zuppe

Tortellini con Brodo di Pollo \$2.50 (Bowl)

Pollo

Clear chicken broth with chicken filled pasta. Made fresh daily.

Escarole Salsicce \$3.95 (Bowl)

Fresh escarole and sausage in a clear broth. Made fresh daily.

Minestrone al Pesto \$2.50 (Bowl)

Genovese vegetable stew with pesto. Made fresh daily.

Escarole Brodo \$2.50 (Bowl)

Clear broth with fresh escarole. Made fresh daily.

Insalate

Insalata Giulio Cesare con Pollo

Traditional caesar salad with freshly sliced roast chicken. Delicious.

\$7.00

Insalata Capricciosa

Hot peppers, assorted fresh Italian Meats, Olives, Romano and Provolone Cheese.

\$7.95

Insalata Tipica di Casa

Distefano's original house salad of crisp greens and house dressing.

\$5.00

Insalata Rustica

Tri colored Rigatoni pasta, tossed with fresh, assorted seafood. A sheer delight.

\$8.95

Carne Specialita' della Casa

All entrees served with pasta & fresh bread & choice of soup or salad.

- Vitello alla Distefano** \$10.95
Scallopine sauteed with eggplant, prosciutto and cheese.
- Paillard Schiacciato** \$11.95
Pounded veal on the grill with a touch of lemon.
- Vitello Marsala** \$15.95
Incredibly tender veal sauteed with Fresh Imported Marsala Wine, Butter and Fresh Mushrooms.
- Bistecca Vesuvio** \$22.95
New York Strip (16 oz.), prepared with Olive Oil, Garlic Butter, and White Wine.
- Bistecca di manzo ai ferri** \$19.95
Prime cut New York Sirloin with fresh sauteed mushrooms.
- Filletto di manzo ai ferri** \$22.95
Broiled Filet Mignon with fresh sauteed vegetables.

Pesce

- Scampi Giardiniera** \$16.95
Sauteed shrimp delicately seasoned with a whisper of garlic.
- Cozze Posillipo** \$10.00
Mussels in freshly made tomato sauce with fine Herbs.
- Pesce fresca del giorno** \$12.95
Fresh Filet of Sole in a special egg batter, White Wine, and lemon.
- Pentonchi alla Dante** \$11.95
Lightly dusted and pounded sea scallops with lemon and parsley.

Pollo

- Pollo Gismonda**
Breast of chicken with fresh spinach and sauteed mushrooms.
\$10.95
- Fritto di Pollo Contorni**
Chicken tidbits sauteed with Julienne of Fresh Vegetables.
\$8.95
- Pollo Griglia con limone**
Breast of chicken grilled to perfection with a touch of lemon and butter.
\$9.50
- Pollo Oreganato**
Broiled chicken with fresh lemon, olive oil and special seasoning.
\$11.95

Pasta

All pasta entrees served with fresh bread & choice of soup or salad.

- Fettuccini Alfredo** \$9.95
Homemade Fettuccini with Alfredo Sauce and lots of freshly grated cheese!
- Vermicelli** \$10.95
The best "angel hair" in town. Your choice of marinara or meat sauce.
- Mostaccioli** \$9.95
Served with your choice of our famous homemade marinara or meat sauces.
- Spaghetti** \$8.95
Served with your choice of homemade marinara or meat sauce.

Caffe

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|---------------------------|--------|----------------------------|--------|
| Americano | \$1.00 | Tea | \$1.00 |
| Espresso | \$1.50 | Decaffeinated | \$1.00 |
| Irish Coffee | \$2.00 | Cappuccino | \$1.50 |

Dolce

- Tiramisu** \$4.00
Freshly made, rich, delicious Tiramisu served to order.
- Cherries Jubilee** \$7.00
Fresh cherries elegantly sauteed in premium cherry liquor with melted butter and sugar. Served over thick, smooth vanilla ice cream. Made at your table.
- Bananas Foster** \$6.00
Freshly sliced bananas sauteed in melted butter, brown sugar and banana liquor. Served over ice cream. Made right at your table. Flambe` at its best.