

PRIMO PIATTO

Siciliano Medley \$6

A medley of peppers, cheeses and olives

Perch Plate ala Carte \$14

Walleye Fingers \$12

Sofia's Twin Big A

Meatball's Parmigiana \$7

Italiano Potato Chips \$7

Topped with garlic, chives & parmesan

Homemade Idaho Potato Chips \$5

Deb Bingham's Famous Sauerkraut Balls \$6.5

Mozzalluna \$6

Half moons of deep fried mozzarella
on a bed of marinara sauce

White Truffle Rigatoni & Cheese \$7

Cheese Garlic Bread \$4.5

Bruschetta \$7

Toasted Italian bread with tomatoes
marinated in basil, garlic, aged-balsamic,
spices and topped with five cheeses

Pane Italiano \$7

Toasted Italian bread with melted fresh
mozzarella, tomato sauce, extra virgin olive oil,
basil and oregano

Beer Battered Onion Rings \$7.5

Fresh Hand Cut Fries \$4 add cheese or garlic \$5.5

The 4 Tops \$7

Hand cut fries topped with goopy cheese,
bacon, chives & sour cream

Anchovies Tino's Way \$5

Olive oil, crushed red peppers, capers & more

Baby Clams or Mussels \$11

Sautéed in your choice of a white wine
sauce or fresh tomato sauce

Mussels & Clams \$16

Chef Roberto's

Home Made Calamari \$10 "The Real Stuff"

Shrimp Cocktail \$8

Escargot Siciliano \$9

Sautéed in onion, red wine sauce, garlic,
olives, fresh peppers, capers & chives

Escargot Francese \$9

Sautéed in buttery wine & garlic sauce

Club Wings or Chicken Tenders \$8

Original Buffalo in Mild, Medium or Hot
Garlic & Butter – Cajun – Honey Mustard
Mesquite BBQ – Honey BBQ – Ranch
Lemon Tequila – Garlic Parmesan – BBQ
Spicy BBQ – Teriyaki – Garlic (Hot or Mild) – Old #7
Add Blue Cheese, Ranch, Celery or additional sauces \$1 each

ZUPPA & INSALATA

Our Traditional Turtle Soup

Bigga Cup \$5

Available by the quart to go \$9

Sortino's Wedding Soup

Bigga Cup \$5

Garden Salad \$4

Tomato Caprese Salad \$9

Sliced tomatoes, fresh mozzarella, onion, basil
and cured black olives splashed with
extra virgin olive oil and balsamic vinegar

Caesar Salad \$6

Top with anchovies add \$2

Roasted Pepper Salad \$8

Roasted red peppers, olives, artichokes,
with olive oil and balsamic vinaigrette

Antipasto Chef Salad \$10

A romaine lettuce blend, topped with black
olives, tomatoes, onions, peppers, pepperoni,
mozzarella cheese and mushrooms

Salad Dressings

Creamy Ranch – Bleu Cheese – Italian – Tomato Basil
1000 Island – Red French – Fat Free Italian – Honey Mustard
Olive Oil Red Wine Vinegar – Balsamic Vinegar

Our Homemade House Dressing is Celery Seed

– Soon to be Famous –

Celery Seed to go by the quart \$7

**Add a chicken breast for \$4
or 3 shrimp for \$6
or steak for \$5 to any salad**

PESCI

Walleye Fillet \$17

add almondine sauce \$2

Shrimp Palermo \$18

Shrimp sautéed in white wine, garlic butter,
mushrooms, artichoke hearts and tomatoes

Shrimp Mediterranean \$18

Cooked in sweet butter, garlic,
olive oil, wine, and spices

Shrimp Capri \$18

Freshly chopped tomatoes, olive oil,
wine and spices

Poached Walleye Fillet

with Lemon Butter \$18

with Olive Oil and Garlic \$18

with Diavolo Sauce \$20

What Made Us Famous...

Perch Dinner \$18

Petite Perch Dinner \$14

**Includes choice of 2 sides: Garden Salad, Vegetable,
Cole Slaw, French Fries, Apple Sauce, Spaghetti,
Anchovies, Angel Hair Pasta with Garlic & Oil,
or Cup of Roman Italian Soup**
Additional side dish \$3

Pasta Alfredo \$5 Asparagus ala Carte \$4

P A N I N I

Perch Sandwich \$9

Walleye Sandwich \$9

Chicken Breast Sandwich \$7.5
with any wing sauce

Chicken Parmigiana \$8.5

BLT \$8.5
The club's way

Italian Sausage Supreme \$8.5

Peppers, onion, and mushrooms marinated in olive oil and garlic

Sofia's Meatball Parmigiana \$8.5

Club Hamburger \$6 Cajun Way \$7.5

Fresh hand packed choice ground beef

Double Your Pleasure Phat Burger \$9

Sunny Side Up Burger \$7.5

Fried egg, bacon, lettuce, tomato, mayo, American cheese – you will be "egg" cited

Bambino Pizza Burger \$9

Fresh ground beef and Italian Sausage topped with pepperoni, mozzarella, and our famous house sauce served with a side of rigatoni

Drunken Burger \$9

Basted with our Jack Daniels whiskey BBQ Sauce and topped with American cheese, sautéed onions, lettuce, tomato and mayo-Wow!

*Make it a Platter. Add French Fries & Cole Slaw to any Sandwich for \$3
Top it off with : Cheese 50¢ Bacon \$1 Grilled Mushrooms 50¢ Grilled Onions 50¢ Egg \$1*

What Made Us Famous...

Pasta Diavolo \$15

Butter, diced tomatoes, parsley, garlic, olive oil, hot sauce & mozzarella cheese with shrimp for \$21

Pasta Mafia \$19

"A dish you can't refuse!"

Olive oil with garlic and scallions, broccoli, fresh peppers, bite size pieces of medallions of steak, tossed with parmesan cheese, cream, and a dash of hot sauce, marinated in Italian herbs and served over fettuccini noodles, topped with basil.

Pasta Caruso \$17

"My Uncle Caruso's Favorite!"

Sweet butter with a hint of garlic, onions sautéed until golden brown, red & white wine, whole peeled tomatoes folded with the gold of the egg and parmesan cheese, topped with fresh basil.

Chick-a Chick-a Boom \$17

Red peppered flavored pasta shaped into a purse stuffed with 6 cheeses, in a pomodoro sauce with Italian sausage bites, fresh peppers, mozzarella and topped with chicken & fresh basil. Dine-O-Mite!

Gnocchi di Sortino \$17

A light potato pasta tossed in pink pomodoro sauce and mozzarella

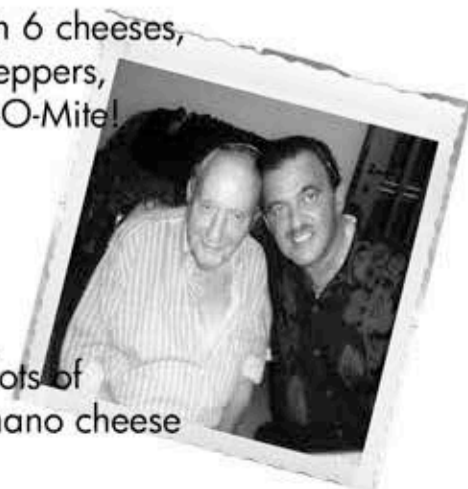
Pasta Soprano \$15

A marinara with a dash of hot and cream sauce with lots of ground beef and Italian sausage blended in Parmigiano-Romano cheese

-Impress your friends & family -

Reserve the whole joint exclusively for your occasion

Available Sunday & Monday



P A S T A

Fettuccini Alfredo \$15

with Broccoli \$16 with Shrimp \$21 with Rose sauce \$16

Pasta Capri \$14

Freshly chopped tomatoes, capers, garlic, olive oil & spices
with Shrimp \$20

Pasta & Clams \$16

Angel hair pasta tossed with baby clams in your choice of
garlic white wine & butter sauce,
or a fresh tomato basil red wine sauce

Pasta Cabonora \$16

Fresh pasta cooked in wine butter sauce, blended in egg,
panceta ham, peas, mushrooms, and imported cheese

Manicotti \$13

Manicotti stuffed with ricotta cheese and topped with Marinara sauce

Mamma's Big A Ravioli's \$15

Stuffed with five different imported cheeses
in our tomato oregano sauce

Lobster Ravioli Rose \$19

Lobster and cheese-stuffed ravioli with fresh basil,
served in a fresh tomato garlic creamy lobster sauce

Chicken Rose Maria Ravioli \$15

Ravioli stuffed with herbed chicken, topped with
your choice of alfredo, marinara, or meat sauce

Ravioli Italiano \$14

Choose beef or ricotta cheese-filled ravioli served with meat sauce

Spaghetti or Rigatoni Dinner \$12

Served with traditional meat sauce or marinara
with Mushrooms \$13
with Big "A" Meatballs \$3 each

Pappardelle alla Ragu \$16

Wide ribbon egg noodle pasta with a blend of ground beef,
sausage & pancetta in a pomodoro sauce

Pasta Butana (Puttanesca Sicilian style) \$16

Made famous by the naughty girls of Italy -
Anchovie Pesto, Pomodoro sauce with olives topped with shrimp

Cousin Luigi's Lasagna \$14

Overstuffed with sausage bites, pepperoni, and
topped with broccoli and lots of mozzarella

Capillo Di Angelo \$12

Angel hair, garlic & extra virgin olive oil
"Have fun, Create your own!"
add Broccoli \$1 extra
add Mushrooms \$1 extra
add Olives, Tomatoes & Basil \$2 extra
add Artichoke Hearts \$4 extra
add Escargot \$4 extra
add Shrimp \$6 extra
Fantasia Medley (all of the above) \$25

* A MERRY CHRISTMAS *



**Top any pasta dish with
Ground Italian Sausage Bites, Pancetta Ham or Chicken for \$4 or 3 Shrimp for an extra \$6
All pasta dishes served with Garden Salad \$2 split charge on all main entrees**

One check please for parties of 12 or more (don't break my coglionis).

P O L L O & C A R N E

Chicken Parmigiana \$15
Served with spaghetti and one side

Veal Parmigiana \$20
Served with Angel hair and one side

Chicken Marsala \$17 Steak Marsala \$18 Veal Marsala \$20
Sautéed with shallots, garlic,
and mushrooms in a Marsala wine demi-glace

Chicken Oscar \$18 Veal Oscar \$20
With hollandaise sauce over shrimp and asparagus

Chicken Grand Marnier \$16 Veal Grand Marnier \$20
Sautéed in a buttery garlic orange sauce,
topped with mushrooms and Grand Marnier liquor

Chicken LaMone \$16
Charbroiled double breast marinated in extra virgin olive oil
in a white wine lemon sauce topped with capers

Chicken Siciliano \$16 Steak Siciliano \$19 Veal Siciliano \$20
Sautéed with garlic, olive oil, capers, olives,
onion, peppers, mushrooms and tomatoes

Chicken Bambino \$18 Veal Bambino \$20
With capers, artichoke hearts, and shrimp
prepared in a buttery white wine lemon sauce

Steak Mediterranean \$18
Cooked in sweet butter, garlic, olive oil, wine and spices

Steak Pizzaiola \$18
Sinatra's way - charbroiled and baked in a fresh mozzarella
pizzaiola sauce and topped with capers & herbs

Veal Picatta \$18
With a buttery garlic sauce & capers

Pork Chop Dinner \$17
Good old fashioned pork chops- charbroiled to your liking

Sicilian Pork Chop Dinner \$18
French cut long bone pork chops sautéed with garlic, olive oil, capers,
olives, onions, peppers, mushrooms and tomatoes done the Sicilian way

Pork Chop Milanese \$17
Butterflied with Italian bread crumbs and a squeeze of lemon

All Veal dishes may be ordered in petit for \$16
*Includes choice of 2 sides: Garden Salad, Vegetable, Cole Slaw, French Fries, Apple Sauce, Spaghetti,
Anchovies, Angel Hair Pasta with Garlic & Oil, or Cup of Roman Italian Soup*
Additional side dish \$3 Pasta Alfredo \$5 Asparagus ala Carte \$4
\$2 split charge on all main entrées

D E S S E R T S

Choose from one of these Italian favorites for the
perfect ending to a perfect meal:

Cannoli Tira Mi Su Ice Cream Drinks
Espresso Lemoncello

Tin Roof Sundae Frangelico Frappucino Sundae

*Consuming raw or undercooked meats, poultry, seafood or shellfish
may increase your risk of foodborne illness, especially if you have certain medical conditions*

