



aglio



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pomodoro

A LITTLE SOMETHING

TO TAKE THE EDGE OFF...

*Have Some Now, Have Some Later, Let Somebody Else Have a Bite, Don't Let
Somebody Else Have a Bite, Whatever. Just Enjoy.*

- A LITTLE -

SNACK...

- SAUSAGE, PEPPERS AND ONIONS 4.95 SHRIMP SCAMPI 5.95
SCOTTIE'S CALAMARI 5.95 TONY'S STUFFED CLAMS 5.95
MELON AND PROSCIUTTO 4.95 MUSSELS IN BROTH 4.95
MARY'S ROCK SHRIMP AND SPINACH 5.95 FRIED RAVIOLI 3.95
MUSHROOMS STUFFED WITH THEMSELVES 4.95

- A LITTLE -

SOUP AND SALAD...

- MINISTRONE 1.95 ESCAROLE SOUP 1.95
BILL'S CAESAR SALAD 6.95
With Grilled Chicken and Vesuvio Potatoes
TRADITIONAL ANTIPASTO 4.95 CAESAR SALAD 3.95
JIMMY AND JOEY'S SALAD 4.95 MOZZARELLA WITH TOMATO 3.95
MOZZARELLA WITH PROSCIUTTO AND TOMATO 5.95
PASTA PRIMAVERA WITH CHICKEN SALAD AND PESTO 7.95
TOMATOES, CUCUMBERS AND SWEET RED ONIONS 3.95
SEAFOOD SALAD 8.95

- A LITTLE -

BREAD...

- LOUISE'S SAUSAGE AND PEPPER BREAD 3.95
JOE'S SPINACH BREAD 2.95 TOMATO BREAD 3.95
MELTED MOZZARELLA GARLIC BREAD WITH GORGONZOLA DIP 2.95

- A LITTLE -

MEAL...

*Discover the Ultimate Nosh—an Italian "Pu-Pu Platter". Three-Tiers of Purely
"To Fantastic to Believe" Appetizers Piled so High Several Can Mooch from It or if You're
Not Feeling Generous, Horde it For Yourself—Just be Prepared to Defend Your Feast.*

B A S T A

PASTA

You Don't See What You Want, We'll Make it Anyway, So Calm Down.

SPAGHETTI

- SPAGHETTI MARINARA 6.95 SPAGHETTI BOLOGNESE 8.95
SPAGHETTI WITH OLIVE OIL AND WALNUTS 8.95 CAPPELLINI PUTTANESCA 7.95
SPAGHETTI PUTTANESCA 7.95 SPAGHETTI CARBONARA 8.95

LINGUINE

- JOEY'S LEMON LINGUINE 7.95 LINGUINE WITH WHITE CLAM SAUCE 9.95
LINGUINE WITH OLIVE OIL, GARLIC AND HERBS 8.95
LINGUINE WITH RED CLAM SAUCE 9.95 LINGUINE PUCCINI 7.95

FETTUCCINE

- MAUREEN'S TOMATO FETTUCCINE 6.95 FETTUCCINE ALFREDO 8.95
FETTUCCINE PRIMAVERA 7.95 JIMMY'S SEAFOOD FETTUCCINE 10.95
WHOLE WHEAT FETTUCCINE WITH CHICKEN 9.95
SPINACH AND SHRIMP FETTUCCINE 10.95



THE GREAT FAMILY TRADITION SIXTEEN LAYER LASAGNA



Okay, This Is It. The Famous Creation it All Came From. The Culinary Cornerstone of the Milano Family. The First Lasagna Ever Eaten by the City of Chicago. . . and Still the Undisputed Best. Sixteen Layers of the Most Traditional of Traditional Lasagne. Layers of Homemade Pasta, Sauce, Meat, Cheese and God. No, That is Not Sacrilegious. . . It's This Lasagna. If You Haven't Eaten It, You Have Never Eaten Lasagna. Don't Even Open Your Mouth to Argue. Only to Eat.

11.95

RAVIOLI & TORTELLINI

- CHEESE RAVIOLI 7.95 MEAT RAVIOLI 8.95 MUSHROOM RAVIOLI 8.95
RAVIOLI FLORENTINE 7.95 SPINACH TORTELLINI 7.95 LOBSTER RAVIOLI 12.95

BAKED PASTAS

- MOSTACCIOLI 7.95 STUFFED SHELLS 8.95 MANICOTTI 8.95
CANNELLONI 8.95 FOUR CHEESE RIGATONI 7.95

GNOCCHI

You Tell Us What Kind of Sauce You've Been Dreaming of. . .

RISOTTO

OF THE DAY

Ask Your Server VERY POLITELY to Tiptoe Back to the Kitchen and Delicately Inquire of the Chef as to What Might Have Ticked His Fancy in the Way of a Risotto Today (Shhhh. . .)

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National Restaurant Association
Menu Collection