Your hosts, Ron and Lee Tarquinio, welcome you to "Tarquinio's Vintage House." We hope you will enjoy our traditional Italian recipes.

Our restaurant dates back to 1933 with our parents, Magdalena and Agapito Tarquinio. They are originally from Tocco de Casauria, Provincia Pescara in the Abruzzo area. The present Tarquinio’s is a family of chefs, Lee and her sons, Ron and Tracy. We believe in plenty of food, so you won’t leave hungry!

**BEGINNINGS**

**APPETIZERS**

**ESCARGOT ST. JOHN** 4.95
Imported snails marinated in cognac and garlic, sauteed with mushrooms and butter and topped with a puff pastry lid

**CLAMS ON THE HALF SHELL** 4.25

**CLAMS CASINO** 4.95
Cherrystone clams baked with bits of bacon, pimentos and mushrooms in butter then topped with seasoned bread crumbs and a hint of lemon

**STUFFED CHAMPIGNONS** 4.25
Mushrooms filled with our special deviled crab meat, baked in maitre d’hotel butter and a splash of white wine

**LOBSTER HOZELLE** 6.95
Chunks of lobster marinated in olive oil, garlic and onions

**JUMBO SHRIMP COCKTAIL** 5.95
Four large shrimp served on a bed of endive with our own cocktail sauce

**MELON WITH PROSCIUTTO** 3.95
Thin slices of prosciutto wrapped around wedges of cantaloupe or honeydew melon (in season)

**SOUPS**

**CRUSTY FRENCH ONION SOUP** 2.25
A crock of thick onion soup, topped with croutons and a lid of cheese

**SEAFOOD BISQUE** Cup 1.25 Bowl 2.25
Thick, rich and brimming with chunks of seafood

**SOUP OF THE DAY** Cup .95 Bowl 1.50
**PICK YOUR PASTA**

**Angel Hair Primavera**
Angel hair topped with julienne vegetables in a cream sauce
6.95

**Spaghettini**
Imported from Italy
5.95 *9.95

**Spaghettini with choice of Sauce**
Spaghettini topped with your choice of sauce.
Marinara (Meatless Red Sauce)
(Meat Sauce)
(Sausage)
(Mushroom Sauce)
Aglio E Olio
(Oil and Garlic with Anchovies)
6.95 *10.95

**Tortellini alla Tarquinio**
Tiny circles of stuffed spinach pasta filled with meat and topped with a light cream wine sauce with ham and mushrooms
7.95 *11.95

Our pasta is made in our own kitchen, our spaghettini and mostaccioli are imported from Italy
All pasta dinners include salad

**LINQUINE WITH**
**WHITE CLAM SAUCE**
Linguine with white clam sauce and fresh mushrooms
7.95 *11.95

**LINGUINE WITH**
**RED CLAM SAUCE**
Homemade fettuccine noodles tossed with cream, butter and Romano cheese
7.95 *11.95

**FETTUCCINE ALFREDO**
Homemade fettuccine noodles tossed with cream, butter and Romano cheese
6.95 *10.95

**SPAGHETTI NORTHERN ITALY STYLE**
Spaghettini with olive oil, fresh chopped garlic, tomatoes and herbs
6.95

**HOMEMADE**
**SPAGHETTI**
Made with eggs, semolina and durum flour, served with sauce
6.95 *10.95

**HOMEMADE Gnocchi**
Italian dumplings made from potatoes, eggs and flour
6.95 *10.95

**HOMEMADE RAVIOLI**
Plump pillows of pasta filled with your choice of meat or ricotta cheese
7.95 *11.95

**HOMEMADE LASAGNA**
Lasagna noodles layered with Italian sauce and ricotta cheese
6.95 *10.95

**SEAFOOD PASTA**
Shrimp, scallops, langostino in a light cream wine sauce over angel hair spaghetti
10.95 *12.95

**FRESH EGGPLANT**
**PARMIGIANA**
Fresh eggplant parmigiana covered with mozzarella cheese and served with spaghetti
7.95 *9.95
Below dinners include...
your choice of fettuccine, baked potato, rice pilaf or spaghetti and house salad

**TARQUINIO'S TRADITIONS**

--- CHICKEN ---

**CHICKEN BENJAMIN**  9.95
Chicken breast sauteed with pea pods, peppers, onions and mushrooms

**CHICKEN FREDERICK**  9.95
Sauteed chicken medallions with mushrooms, onion and peppers in a scallopini wine sauce

**CHICKEN BREAST ROMANO**  9.95
Boneless breast of chicken dipped in seasoned egg batter and sauteed

**CHICKEN BREAST CACCIATORI**  9.95
Chicken breast sauteed with fresh mushrooms, onions and peppers...finished off with cacciatori sauce

**CHICKEN PARMIGIANA**  9.95
Lightly breaded chicken breast, sauteed and topped with melted mozzarella cheese, spices and sauces

**BROILED CHICKEN BREAST MILANESE**  12.95
Broiled chicken breast stuffed with crabmeat, topped with veloute sauce and served over a bed of rice pilaf

--- VEAL ---

**VEAL BIANCHI**  11.95
Stir-fried veal with fresh pea pods, mushrooms and artichokes...topped with a creamy Dijonaise sauce

**VEAL ROMANO**  11.95
Tender medallions of veal dipped in seasoned egg batter and expertly sauteed

**VEAL MARSALA**  11.95
Tender medallions of veal dipped in egg batter and sauteed with mushrooms in a Marsala wine sauce

**VEAL PARMIGIANA**  11.95
Lightly breaded veal, sauteed and crowned with melted mozzarella cheese, spices and sauce

**VEAL SCALLOPINI**  11.95
Medallions of prime veal sauteed with mushrooms, onions and peppers in a wine sauce

**VEAL ROULADES**  12.95
Roulades of veal, sauteed and stuffed with crabmeat, presented with Marsala wine sauce

(With a cup of today’s soup, choice of baked potato, side of fettuccine, rice pilaf or spaghetti and unlimited selection from Tarquinio’s salad bar, 2.00 extra)
Dinners include your choice of fettuccine, baked potato, rice pilaf or spaghetti and house salad.

**BEST OF BOTH WORLDS**

**SEAFOOD**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>SOLE FRANCAISE</td>
<td>12.95</td>
</tr>
<tr>
<td>FRESH RAINBOW TROUT SAVANNAH</td>
<td>8.95</td>
</tr>
<tr>
<td>BABY FLOURER ALMONDINE</td>
<td>8.95</td>
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<tr>
<td>SHRIMP ACAPULCO</td>
<td>11.95</td>
</tr>
<tr>
<td>JUMBO SHRIMP</td>
<td>11.50</td>
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<tr>
<td>BROILED SCROD ENGLISH STYLE</td>
<td>10.95</td>
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<tr>
<td>SEAFOOD RONALDO</td>
<td>10.95</td>
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</table>

**BEEF**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>LIVER 'N ONIONS, ITALIAN STYLE</td>
<td>8.95</td>
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<tr>
<td>ROAST PRIME RIB</td>
<td>11.95</td>
</tr>
<tr>
<td>MEDAILLIONS ALLA TARQUINIO</td>
<td>13.95</td>
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</tbody>
</table>

**BEEF AND LOBSTER**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BROILED DELMONICO STEAK</td>
<td>11.95</td>
</tr>
<tr>
<td>BROILED DELMONICO PARMESAN</td>
<td>12.95</td>
</tr>
<tr>
<td>BROILED NEW YORK STRIP STEAK</td>
<td>14.95</td>
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</tbody>
</table>

**SEAFOOD PASTA** 10.95
Shrimp, scallops, langostino in a light cream wine sauce over angel hair spaghetti.

**SHRIMP CREOLE** 11.95
Shrimp, scallops, langostino, mushrooms, and peppers in a marinara sauce.

**CALAMARI** 9.95
Sautéed calamari with fresh mushrooms, presented in a spicy red sauce and served over linguine.

**SEAFOOD PASTA** 10.95
Shrimp, scallops, langostino in a light cream wine sauce over angel hair spaghetti.

**SHRIMP AND CRABMEAT SKILLET** 13.95
Shrimp and crabmeat sauteed in scampi butter with white wine.

**BROILED LOBSTER TAIL** 17.95
Lobster tail served with hot drawn butter.

**SEAFOOD FRA DIAVILO** 9.95
Langostino lobster, shrimp, and scallops in a spicy red sauce and served over steaming linguine.

**FRESH SEA SCALLOPS** 11.95
Fresh sea scallops sauteed in scampi butter.

**BROILED DELMONICO STEAK** 11.95
Delmonico steak, broiled and complemented with sauteed mushroom caps.

**BROILED DELMONICO PARMESAN** 12.95
Broiled Delmonico steak topped with crabmeat, fresh mushroom caps and Parmesan cheese.

**BROILED NEW YORK STRIP STEAK** 14.95
Choice New York strip steak broiled and complemented with sauteed mushroom caps.

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**Surf and Turf**
Broiled filet of beef tenderloin served along with a succulent broiled lobster tail 18.95

**Alaskan King Crab Legs**
Alaskan king crab legs cooked to perfection and served with hot drawn butter 17.95

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**Tarquinio's Lobster Crock**
Succulent langostino lobster chunks sauteed in scampi butter 10.95

**Vintage House Seafood Platter**
Our broiled petite seafood platter featuring petite lobster, scallops, deviled crabmeat, shrimp and scrod fillet 12.95

(With a cup of today's soup, choice of baked potato, side of fettuccine, rice pilaf or spaghetti and unlimited selection from Tarquinio's fabulous salad bar, 2.00 extra)
PIZZA
Sample our delicious homemade pizza... we make our own dough, of course!

SIX CUT CHEESE PIZZA
4.50
(Toppers, .50 each)

EIGHT CUT CHEESE PIZZA
5.50 (Toppers, .65 each)

Toppers:
Mushrooms
Green Peppers
Pepperoni
Onions
Sausage

SIX CUT PIZZA
AGLIO E OLIO
With anchovies
4.50

EIGHT CUT PIZZA
AGLIO E OLIO
With anchovies
5.50

CRISP & GREEN

VINTAGE HOUSE ROYALE
4.95
Fresh spinach topped with roast pork, roast beef and hard-boiled egg, dressed with a light raspberry vinaigrette

THE SALAD BUFFET
5.95
An unlimited selection of crisp greens and an abundance of salad toppings

THE CAESAR SALAD
2.75
Crisp romaine with chopped eggs, mushrooms, croutons and a sprinkle of Parmesan cheese, tossed with a traditional Caesar dressing

SHRIMP SALAD DJIONNAISE
4.95
Crisp greens crowned with pink shrimp and topped with a light Dijon mustard dressing

ANTIPASTO
5.95
Crisp garden greens with sliced meats and cheeses, pepperoncini, onions, anchovies, wedges of hard-boiled egg and ripe tomato, served with your choice of dressing, serves two

FRESH SPINACH SALAD
2.50
Fresh spinach leaves topped with crisp bacon, fresh mushrooms and hard-boiled egg, topped with our hot bacon dressing

THE CHEF'S SALAD
3.95
Crisp lettuce, chopped hard-boiled egg, julienne strips of meat, tomato wedges and cheeses topped with your choice of dressing

ITALIAN SALAD BOWL
2.95
A bed of fresh greens garnished with sliced cucumber, broccoli florets, cauliflower and ripe tomato... offered with your choice of dressing

FRUIT BOAT
4.25
A colorful assortment of fresh fruits in a fresh pineapple or cantaloupe boat, served with a scoop of sherbet

THE HOUSE SALAD
1.50
With your choice of dressing

SAVORY SLICES

All sandwiches presented on a homemade garlic toasted, twisted roll... includes ranch fries and a melon wedge

COLD PRIME RIB
4.95
Thinly sliced roast prime rib served on a croissant with lettuce, tomato and Bermuda onion

ITALIAN ROAST BEEF
3.50
Our delicious hot roast beef topped with melted provolone

ITALIAN SAUSAGE
3.50
Spicy Italian sausage with peppers and onions, simmered in our spaghetti sauce then topped with melted provolone

THE SPECTACULAR HERO
3.95
Italian capicolla, Genoa salami, pastrami and pepperoni separated by layers of Swiss, American and provolone cheeses, baked on a sizzler until bubbly, set on a bed of shredded lettuce, tomatoes and Bermuda onions... Miracle Whip and Italian dressing

THE MOBO
1.50
Three meatballs dripping with sauce and topped with a blanket of melted provolone

DELMONICO STEAK SANDWICH
4.25
A savory Delmonico steak served open-faced along with fried onions and mushrooms

FISH SANDWICH
3.50
Our gigantic fish fillet freshly breaded

BACON BURGER
3.50
A five ounce patty of lean ground beef dressed with crisp bacon and cheese, served on a sesame seed bun with crisp lettuce and tomato

ALONGSIDE

FRIED PROVOLONE
2.95
Served with a light mustard honey sauce

POTATO SKINS
1.95
Deep-fried potato skins topped with cheddar cheese sauce and fresh bacon bits

BREADED ONION RINGS
1.95

BREADED MUSHROOM CAPS
1.95

BREADED ZUCCHINI
1.95

BUFFALO WINGS
4.95
One dozen deep-fried wings dipped in a buttery hot sauce, served with celery strips and blue cheese dressing

COMBO PLATTER
Per Person 3.95
A sample of all of the above

BASKET OF GARLIC BREAD
2.00
Four slices of homemade Italian bread dipped in a delightful garlic butter and grilled to perfection
### AFTERTHOUGHTS

#### COFFEEs

<table>
<thead>
<tr>
<th>Coffee</th>
<th>Price</th>
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<tbody>
<tr>
<td>ESPRESSO</td>
<td>$1.25</td>
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<tr>
<td>ESPRESSO ROYALE</td>
<td>$2.50</td>
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<tr>
<td>CAPPUCINO</td>
<td>$1.75</td>
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<tr>
<td>CAPPUCINO L'AMOUR</td>
<td>$2.25</td>
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</tbody>
</table>

**ESPRESSO**
Steam-brewed from finely ground, darkly roasted coffee beans

**ESPRESSO ROYALE**
A steaming cut of our espresso coffee with our special blend of liqueurs, topped with whipped cream and shaved chocolate

**CAPPUCINO**
An equal blend of espresso coffee and cream, steamed and topped with whipped cream and cinnamon

**CAPPUCINO L'AMOUR**
Creme de café and cream with chocolate, spices and our special blend of six liqueurs, steamed and topped with rich whipped cream

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#### HOMEMADE DESSERTS

By Chef Ron Tarquinio

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
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<tbody>
<tr>
<td>CHEESECAKE</td>
<td>$2.25</td>
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<tr>
<td></td>
<td>Our rich and creamy homemade cheesecake, topped with ruby red cherries</td>
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<tr>
<td>HOT APPLE PIE</td>
<td>$1.75</td>
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<tr>
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<td>Prepared with nuts and raisins... drizzled with a delicious rum butter sauce</td>
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<tr>
<td>BLUEBERRY CREPE</td>
<td>$2.00</td>
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<td>A delicate crepe filled with blueberries and cream cheese</td>
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<td>CANNOLI</td>
<td>$2.00</td>
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<td></td>
<td>A rich Italian pastry filled with sweetened ricotta cheese, chocolate and cherries</td>
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<tr>
<td>CHOCOLATE FUDGE TORTE</td>
<td>$2.00</td>
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<tr>
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<td>A fudge fantasy... chocolate layer cake with a rich fudge icing and a sprinkle of nuts</td>
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<tr>
<td>PEACH GALLIANO GELATO</td>
<td>$2.00</td>
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<tr>
<td></td>
<td>A scoop of vanilla ice cream nestled atop sliced peaches, splashed with Galliano then topped with whipped cream and cinnamon</td>
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<tr>
<td>SPUMONI</td>
<td>$1.50</td>
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<tr>
<td></td>
<td>Italian ice cream flavored with bits of fruit and rum</td>
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<tr>
<td>ICE CREAM OR SHERBET</td>
<td>$1.00</td>
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<tr>
<td>BLACK FOREST CAKE</td>
<td>$2.00</td>
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<tr>
<td></td>
<td>Homemade</td>
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<td>Award-Winning...</td>
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<tr>
<td>FRENCH CHOCOLATE MOCHA</td>
<td>$2.00</td>
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<tr>
<td>CAFÉ CAKE</td>
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</tbody>
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Groups of eight or more persons will be figured on one check with a 15 percent gratuity added.

A 15 percent gratuity is customary, 20 percent for excellent service.