

Tarquino's





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 Abruzzese 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

Cherry stone 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 crabmeat, 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

— PASTA FEATURES —

Angel Hair Primavera

Angel hair topped with julienne
vegetables in a cream sauce
6.95

Spghettini

Imported from Italy
5.95 *9.95

Spghettini with choice of Sauce

Spghettini topped with your choice
of sauce...

Marinara (Meatless Red Sauce)
(Meat Sauce)
(Sausage)
(Mushroom Sauce)

Agllo 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 spghettini and mostaccioli are
imported from Italy

All pasta dinners include salad

*Dinners served
with soup and salad bar

PICK YOUR PASTA

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

**LINGUINE WITH
RED CLAM SAUCE** 7.95 *11.95

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

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

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

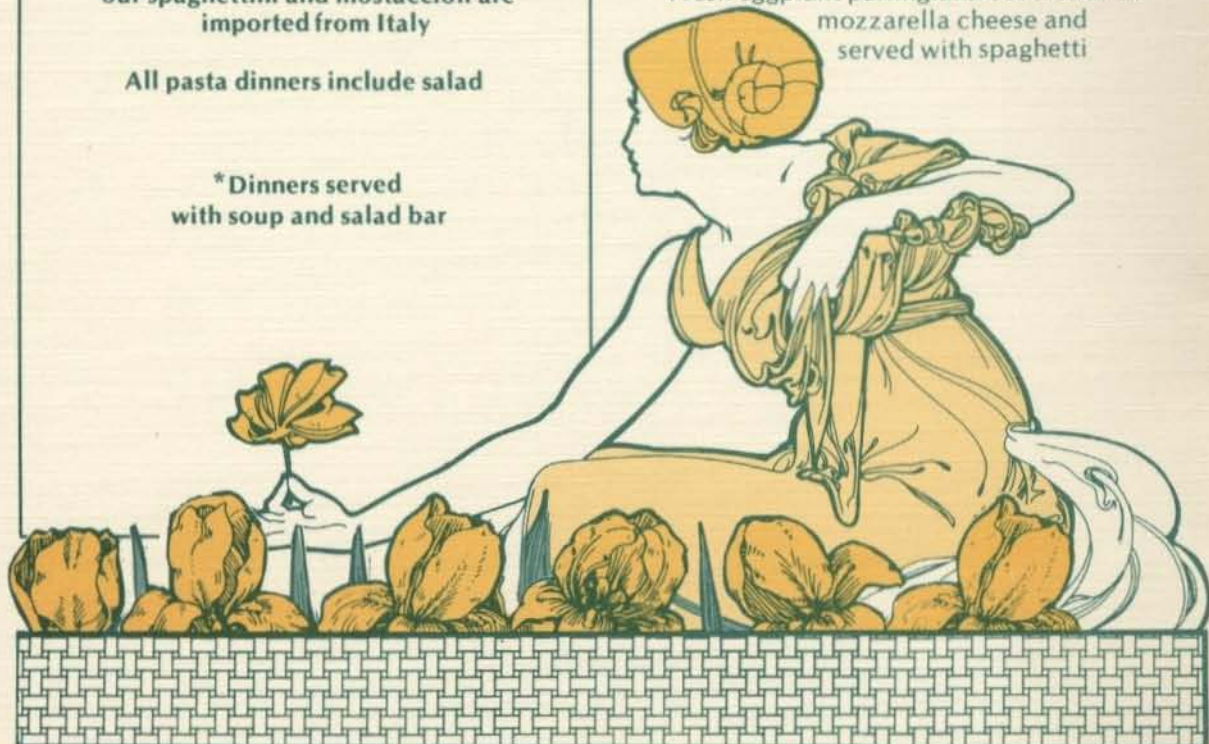
HOMEMADE GNOCCHI 6.95 *10.95
Italian dumplings made from potatoes,
eggs and flour

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

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

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

**FRESH EGGPLANT
PARMIGIANA** 7.95 *9.95
Fresh eggplant parmigiana covered with
mozzarella cheese and
served with spaghetti



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 medaillions 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 —

Prepared from prime milk-fed veal

VEAL BIANCHI _____ 11.95

Stir-fried veal with fresh pea pods, mushrooms and artichokes...topped with a creamy Dijonnaise sauce

VEAL ROMANO _____ 11.95

Tender medaillions of veal dipped in seasoned egg batter and expertly sauteed

VEAL MARSALA _____ 11.95

Tender medaillions 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

Medaillions 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



(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)

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

SEAFOOD

SOLE FRANCAISE _____ 12.95
Sautéed sole roll-ups stuffed with crabmeat in an
egg batter...topped with a lemon dill sauce

**FRESH RAINBOW
TROUT SAVANNAH** _____ 8.95
Fresh boneless trout dipped in a cornmeal breading,
sauteed with bacon and onions

BABY FLOUNDER ALMONDINE _____ 8.95
Baby flounder fillets broiled and topped
with almonds

SHRIMP ACAPULCO _____ 11.95
Jumbo shrimp sauteed in scampi butter, served
over a bed of rice pilaf

JUMBO SHRIMP _____ 11.50
Jumbo shrimp, breaded and deep-fried

**BROILED SCROD
ENGLISH STYLE** _____ 10.95
Fresh fillet of scrod, broiled and presented with
lightly seasoned bread crumbs

SEAFOOD RONALDO _____ 10.95
Shrimp, scallops, langostino in the chef's own
light cream wine sauce, served in a puff
pastry boat

SHRIMP CREOLE _____ 11.95
Sautéed shrimp with onions, mushrooms and
peppers in a marinara sauce

CALAMARI _____ 9.95
Sautéed squid 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

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

BEEF

LIVER 'N ONIONS, ITALIAN STYLE 8.95
Savory liver and onions sauteed in white wine with
fresh mushrooms

ROAST PRIME RIB _____ 11.95
Roast prime rib of beef, served au jus...available
Wednesday, Friday and Saturday

**MEDAILLIONS
ALLA TARQUINIO** _____ 13.95
Tender medaillions of beef filet sauteed with fresh
shallots, peppers, artichokes and mushrooms...
simmered in a Burgundy wine sauce

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

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
Anchovies
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 toppers

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

DIJONNAISE _____ 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 capicola, 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 HOBO _____ 3.50

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 bleu cheese dressing

COMBO

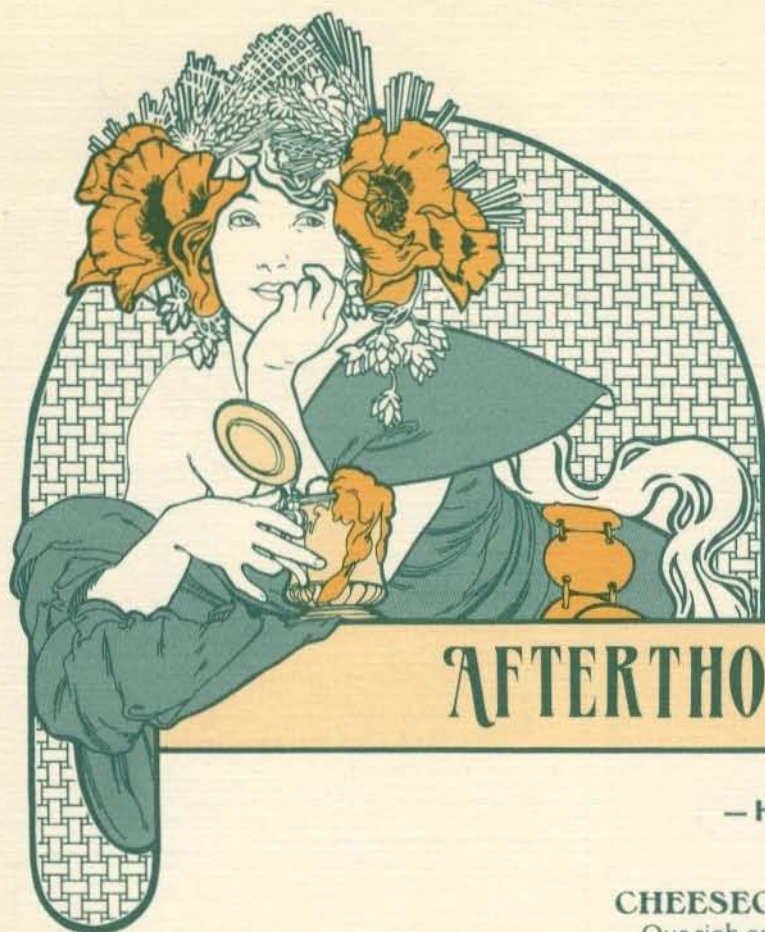
PLATTER _____ Per Person 3.95

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 —

ESPRESSO

Steam-brewed from finely ground, darkly roasted coffee beans

1.25

ESPRESSO ROYALE

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

2.50

CAPPUCCINO

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

1.75

CAPPUCCINO L'AMOUR

Creme de cafe and cream with chocolate, spices and our special blend of six liqueurs, steamed and topped with rich whipped cream

2.75



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



— HOMEMADE DESSERTS —

By Chef Ron Tarquinio

CHEESECAKE _____ 2.25

Our rich and creamy homemade cheesecake, topped with ruby red cherries

HOT APPLE PIE _____ 1.75

Prepared with nuts and raisins...drizzled with a delicious rum butter sauce

BLUEBERRY CREPE _____ 2.00

A delicate crepe filled with blueberries and cream cheese

CANNOLI _____ 2.00

A rich Italian pastry filled with sweetened ricotta cheese, chocolate and cherries

CHOCOLATE FUDGE TORTE _____ 2.00

A fudge fantasy...chocolate layer cake with a rich fudge icing and a sprinkle of nuts

PEACH GALLIANO GELATO _____ 2.00

A scoop of vanilla ice cream nestled atop sliced peaches, splashed with Galliano then topped with whipped cream and cinnamon

SPUMONI _____ 1.50

Italian ice cream flavored with bits of fruit and rum

ICE CREAM OR SHERBET _____ 1.00

BLACK FOREST CAKE _____ 2.00

Homemade

Award-Winning...

FRENCH CHOCOLATE MOCHA

CAFÉ CAKE _____ 2.00