



# Welcome To

# Taormina

## Restaurant

*Fine Italian Cuisine & Pizza*



### Appetizers

- Clams Oreganata.....8.99**  
Stuffed with Bread Crumbs, Garlic, and Oregano in a Lemon Garlic Butter Sauce
- Clams Casino .....8.99**  
Stuffed with Seafood Stuffing, Roasted Red Peppers, Bacon, and Marinara Sauce
- Clams on the Half Shell.....8.99**  
Served with Our Own Cocktail Sauce
- Clams Pusillipo.....11.99**  
Little Neck Clams in a Wine Garlic Sauce  
Choice of Red or White Sauce
- Mussels Marinara.....8.99**  
(Prince Edward Island Mussels) Steamed in Our Own Marinara Sauce
- Seafood Salad.....13.99**  
A Combination of Calamari, Scungilli, Onions, Garlic, Celery, Fresh Red & Green Peppers in Our Own Dressing
- Hot Antipasto.....12.99**  
Stuffed Mushrooms, Shrimp, Clams, and Eggplant  
Served in a Light Homemade Marinara Sauce
- Shrimp Cocktail.....9.99**  
Served with Our Own Cocktail Sauce
- Fried Mozzarella.....5.75**  
Our Own Hand Cut Mozzarella Gently Fried and Served with Homemade Marinara Sauce
- Garlic Bread.....3.25**
- Garlic Bread Parmigiana.....3.95**
- Gorgonzola Garlic Bread.....4.50**

### Salads

- Antipasto Salad.....9.99**  
Salami, Ham, Provolone Cheese, Tomato, Pepperoni, Eggs, Black Olives, and Anchovies
- Tomato Salad.....4.99**  
Fresh Sliced Tomato, Lettuce, and Black Olives
- Greek Salad.....9.99**
- Tossed House Salad.....4.25**
- Mozzarella Salad.....5.25**
- Gorgonzola Salad.....5.75**

### Soups

- Pasta Fagioli.....5.75**  
Fresh Cannellini Beans, Bacon, Onions, and Pasta
- Spring Vegetable Soup.....4.99**  
Zucchini, Peas, Mushrooms, Onions, Scallions, and Leeks
- Creamy French Onion Soup.....4.50**

### Vegetables

- Broccoli.....4.99**  
Sautéed with Garlic and Extra Virgin Olive Oil
- Fresh Mushrooms.....4.99**  
Sautéed with Garlic and Extra Virgin Olive Oil

#### CONSUMER ADVISORY

“Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness”

## Pasta

<b>Capellini with Our Special Sauce</b> .....	13.75
Angel Hair Pasta with Mushrooms, Peas, Ham, and Onions served in a Pink Cream Sauce	
<b>Fettuccini Primavera</b> .....	13.75
Served with Vegetable Sauce	
<b>Fettuccini Alfredo</b> .....	13.75
<b>Penne alla Vodka</b> .....	13.75
<b>Meat or Cheese Tortellini</b> .....	13.75
Served with Cream or Bolognese Sauce	
<b>Gnocchi</b> .....	12.99
Served with Cream or Bolognese Sauce	
<b>Meat or Cheese Fresh Ravioli</b> .....	12.99
<b>Linguini with Garlic &amp; Extra Virgin Olive Oil</b> .....	10.99
<b>Linguini with Fresh Mushroom Sauce</b> .....	11.99
<b>Spaghetti or Ziti with Bolognese Sauce</b> .....	11.99
<b>Spaghetti with Tomato Sauce</b> .....	10.50
<b>Ziti with Broccoli Sauce</b> .....	11.99

## Baked Pasta

<b>Baked Lasagna</b> .....	13.95
Layered with Ricotta, Mozzarella, and Ground Beef served in Our Homemade Tomato Sauce	
<b>Baked Manicotti or Ravioli</b> .....	12.99
Served in Our Homemade Tomato Sauce with Melted Mozzarella	
<b>Baked Ziti</b> .....	11.99
Served with Ricotta and Melted Mozzarella	
<b>Baked Ziti Siciliana</b> .....	12.99
Served with Ricotta, Eggplant, and Melted Mozzarella	
<b>Baked Stuffed Shells</b> .....	11.25
Stuffed with Ricotta and Parmigiano Cheese in Our Homemade Tomato Sauce with Melted Mozzarella	
<b>Cannelloni</b> .....	13.50
Stuffed with Beef and Spinach in a Pink Sauce and Melted Mozzarella	

**GLUTEN FREE PASTA IS AVAILABLE**

All Entrées Served with Bread and Salad  
Gorgonzola.....1.50 Extra

EXTRA SET UP \$2.00

## Entrées

<b>Veal Valdostana</b> .....	<b>18.99</b>
Scaloppini of Veal stuffed with Ham, and Mozzarella in a Homemade Stock Sauce	
<b>Veal Francese</b> .....	<b>18.50</b>
Scaloppini of Veal Served in a Lemon Wine Butter Sauce	
<b>Veal Marsala</b> .....	<b>18.50</b>
Scaloppini of Veal Sautéed with Fresh Mushrooms in a Marsala Wine Sauce	
<b>Veal Sorrentino</b> .....	<b>18.99</b>
Scaloppini of Veal Topped with Ham, Eggplant, and Mozzarella in a Sherry Wine Sauce	
<b>Veal Parmigiana</b> .....	<b>17.50</b>
Breaded Scaloppini of Veal Gently Fried, Topped with Mozzarella, and Served with Our Homemade Tomato Sauce	
<b>Chicken Supreme</b> .....	<b>18.50</b>
Breast of Chicken and Scaloppini of Veal Stuffed with Ham and Mozzarella Served in a Pinot Grigio Sauce	
<b>Chicken Marsala</b> .....	<b>16.75</b>
Breast of Chicken Sautéed with Fresh Mushrooms in a Marsala Wine Sauce	
<b>Chicken Francese</b> .....	<b>16.50</b>
Breast of Chicken Served in a Lemon Wine Butter Sauce	
<b>Chicken Cacciatore</b> .....	<b>16.75</b>
Pieces of Chicken Sautéed with Onions, Mushrooms, Peppers, and Olives in a Homemade Marinara Sauce	
<b>Chicken Parmigiana</b> .....	<b>16.50</b>
Breaded and Fried Breast of Chicken Topped with Mozzarella and Served in a Homemade Tomato Sauce	
<b>Eggplant Parmigiana</b> .....	<b>14.50</b>
Rolled Eggplant Stuffed with Mozzarella and Served in a Homemade Tomato Sauce	

All Entrées Served with Pasta, Bread, and Salad  
Gorgonzola.....1.50 Extra

## Side Orders

<b>Bolognese Sauce</b> .....	<b>ADDITIONAL 3.75</b>
<b>Broccoli Sauce</b> .....	<b>ADDITIONAL 3.00</b>
Broccoli Sautéed with Garlic & Extra Virgin Olive Oil	
<b>Garlic and Oil</b> .....	<b>ADDITIONAL 2.50</b>
<b>Mushroom Sauce</b> .....	<b>ADDITIONAL 4.00</b>
Mushrooms Sautéed with Garlic & Extra Virgin Olive Oil	
<b>Meatballs (2)</b> .....	<b>ADDITIONAL 3.25</b>
<b>Sausages (2)</b> .....	<b>ADDITIONAL 3.95</b>

**EXTRA SET UP \$2.00**

## Seafood

<b>Calamari Marinara or Fradiavolo.....</b>	<b>17.99</b>
Fresh Calamari Sautéed with Garlic and Wine in Your Choice of Traditional Marinara or Spicy Marinara over Linguini	
<b>Clams Pusillipo.....</b>	<b>16.99</b>
Fresh Little Neck Clams Sautéed in Wine, Garlic, & Extra Virgin Olive Oil and Served with Red or White Sauce	
<b>Scungilli Marinara or Fradiavolo.....</b>	<b>18.99</b>
Scungilli Sautéed with Garlic and Wine in Your Choice of Traditional Marinara or Spicy Marinara over Linguini	
<b>Zuppa di Pesce.....</b>	<b>22.99</b>
Fresh Calamari, Scungilli, Scallops, Shrimp, Clams, and Mussels Sautéed in a Wine Garlic Sauce over Linguini	
<b>Filet of Sole Francese.....</b>	<b>17.99</b>
Fresh Filet of Sole Sautéed with a Wine, Lemon, and Butter Sauce	
<b>Shrimp alla Vodka.....</b>	<b>18.99</b>
Fresh Jumbo Shrimp Sautéed with Chopped Tomato and Onion in a Rose Vodka Sauce Served over Linguini	
<b>Shrimp Fradiavolo.....</b>	<b>19.99</b>
Fresh Jumbo Shrimp, Mussels, and Clams in a Spicy Marinara Sauce Served over Linguini	
<b>Shrimp Scampi.....</b>	<b>18.99</b>
Fresh Jumbo Shrimp Sautéed with a Garlic, Lemon, and Butter Sauce Served over Linguini	
<b>Shrimp Parmigiana.....</b>	<b>17.99</b>
Fresh Jumbo Shrimp Breaded, Fried, and Topped with Mozzarella and Marinara Sauce Served over Linguini	
<b>Clams and Mussels alla Marinara.....</b>	<b>16.99</b>
Fresh Little Neck Clams and Prince Edward Island Mussels Perfectly Simmered in Our Own Marinara Sauce over Linguini	
<b>Red or White Clam Sauce over Linguini.....</b>	<b>15.99</b>

All Entrées Served with Salad and Bread  
Gorgonzola.....1.50 Extra

**EXTRA SET UP \$2.00**



Gift Certificates  
Available

~ALL OUR FOOD IS COOKED FRESH TO ORDER~

~PLEASE ALLOW US TIME TO PREPARE YOUR MEAL PROPERLY~

## Beverages

Soda & Iced Tea.....	1.50
Coffee, Hot Tea, & Hot Chocolate.....	1.60
San Pellegrino.....Small.....	1.95
Large.....	5.95
Aranciata San Pellegrino.....	1.95
Limonata San Pellegrino.....	1.95

## Domestic Beers

**\$3.75**

Budweiser  
Coors Light  
Samuel Adams

## Import Beers

**\$4.25**

Moretti  
Corona  
Heineken  
Amstel Light

## TAORMINA'S DELICIOUS FINISHINGS

Fresh Steamed Espresso

Cappuccino

Herbal Tea

## DESSERTS

Cannoli

~Ask Our Homemade Dessert Specialties~

**THANK YOU FOR YOUR PATRONAGE**

**"GRAZIE"**

**PLEASE ADVISE US OF ANY ALLERGIES**

## Hand Tossed Pizza

We take pride in making our dough and sauce fresh daily and use only the finest ingredients available

### Create Your Own Traditional Pizza

	14" Medium	16" Large	Sicilian
Cheese	10.75	12.25	13.50
White	11.25	12.95	
<b>Additional Toppings:</b>	1.00	1.50	2.00

Meatballs, Sausage, Pepperoni, Bacon, Onions, Fresh Mushrooms, Black Olives, Spinach, Broccoli, Garlic, Anchovy, Ham or Eggplant

<b>Special Toppings:</b>	1.50	2.00	2.50
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Clams, Artichoke Hearts, Sliced Fresh Tomato, Sundried Tomato, Fresh Roasted Peppers, Pineapple or Cherry Peppers

Grilled Chicken or Shrimp.....	1.95.....	2.50.....	3.00
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## Gourmet Pizza

Medium / Large

<b>Paisana</b> .....	10.95
Pan Pizza with Fresh Garlic, Plum Tomato, Olive Oil, Grated Cheese; With or Without a Touch of Anchovy	
<b>Buffalo Pizza</b> .....	16.50 / 17.50
Grilled Chicken Tossed in a Spicy Sauce and Topped with Blue Cheese & Mozzarella over a Ranch Sauce	
<b>Pesto</b> .....	15.99 / 16.99
Fresh Basil Pesto Sauce Covered with Mozzarella & Provolone Cheese and Topped with Roasted Red Peppers	
<b>Clams &amp; Garlic Bianca</b> .....	16.50 / 17.50
Our White Pizza with Baby Clams, Garlic, and Herbs	
<b>Shrimp Carbonara</b> .....	17.50 / 18.50
Topped with Garlic, Bacon, Mozzarella, and a Creamy Carbonara Sauce	
<b>Clams Casino</b> .....	17.50 / 18.50
Topped with Baby Clams, Garlic, Fresh Herbs, Roasted Peppers, Mozzarella, and Bacon	
<b>Margherita</b> .....	16.50 / 17.50
Topped with Fresh Sliced Tomato, Fresh Mozzarella, and Basil	
<b>Margherita Pugliese</b> .....	17.50 / 18.50
Our Margherita Pie Topped with Fresh Broccoli Rabe and Sausage	
<b>Hawaiian</b> .....	16.50 / 17.50
Pineapple and Ham on Our Traditional Pizza	
<b>Veggie Delight</b> .....	16.99 / 17.99
Our Traditional Pizza Topped with Onions, Broccoli, Fresh Spinach, Peppers, and Mushrooms	
<b>Fresh Tomato and Gorgonzola</b> .....	15.99 / 16.99
Our Traditional White Pizza Topped with Sliced Tomato, Gorgonzola Cheese, and Fresh Basil	

**GLUTEN FREE PIZZA IS AVAILABLE**