

APPETIZERS

PHIL & MARGARET'S SOUP OF THE DAY	Cup.....4.00	Bowl.....6.00
THE MASI'S MEATBALLS de PESTO: Two of our famous homemade meatballs topped with ricotta cheese and basil pesto served over our marinara sauce		
15.00		
DOC & DOREEN PELLITTIERI'S GREENS AND BEANS: Tender escarole and white cannellini beans tossed with roasted garlic, butter and chicken stock		
16.00		
Add Italian sausage or grilled chicken		
18.00		
Add homemade gnocchi		
20.00		
JOE & LISA FIORE'S UTICA STUFFED GREENS: Escarole sautéed with chopped garlic, onion, cherry peppers, red bell pepper and bread crumbs (NO BEANS)		
18.00		
KEVIN AND KATHY CLARK'S ARANCINI de RISO: Three rice balls made with risotto rice, stuffed with chopped prosciutto, peas and mozzarella cheese topped with our homemade pesto and marinara sauce		
18.00		
JIM & LORA DENERO'S GARBAGE PLATE: Sautéed garlic, white onion, red and green bell peppers, hot cherry peppers, banana pepper rings, white cannellini beans, Italian sausage, kalamata olives and parmesan cheese sautéed and tossed with escarole		
19.00		
DICK & THERESA KEHOE'S GRILLED CHICKEN WINGS: One dozen char grilled jumbo chicken wings tossed in your choice of BBQ, sweet and sour or our house made spicy sauce		
18.00		
THE DEPALMA FAMILY'S SHRIMP COCKTAIL: Classic shrimp cocktail served with lemon wedge and cocktail sauce		
18.00		
LARRY CANTABENE'S SAUTÉED CLAMS OR MUSSELS CAMPANIA STYLE: Wild caught little neck clams or mussels sautéed with fresh tomato, garlic, virgin olive oil, white wine and butter sauce		
18.00		
JIM & ANGIE ANTONIO'S SAUTÉED CALAMARI: Crispy fried calamari dredged in our famous homemade spicy flour blend, tossed with kalamata olives, onion, banana pepper rings, chopped tomato, garlic and white wine		
18.00		
WARREN "PA" PERLO'S FRIED CALAMARI: Crispy fried calamari dredged in our famous homemade spicy flour blend, tossed with lemon and parmesan cheese, served with our homemade dipping sauce		
18.00		
GARY & PAULA GIANFORTI'S ARTICHOKE'S FRENCH: Artichokes prepared in the traditional style drenched in an egg batter, sautéed with sherry wine, lemon and butter		
18.00		

PIZZA

THE "JOE, TONY, FRANK & CHARLIE'S" PIZZA: This is our traditional homemade thin-crust pizza grilled to perfection and topped with mozzarella cheese and pepperoni "EVERYONE'S FAVORITE PIZZA"	
18.00	
ST. JEROME'S PARISH THREE CHEESE BRUSCHETTA PIZZA: Homemade thin crust pizza topped with garlic oil, diced tomato, basil, shredded mozzarella, romano and asiago cheese	
18.00	
JOE & YVONNE'S FIG & ARUGULA PIZZA: Authentic "Italian Style" pizza grilled to perfection, drizzled with extra virgin olive oil, topped with mozzarella & gorgonzola cheese, prosciutto, fresh arugula & dried figs	
18.00	
JIM & DONNA SIDOTI'S SAUSAGE, PEPPER & ONION PIZZA: Thin-crust pizza topped with our classic red sauce, sliced Italian sausage, pepperoni, fresh bell peppers, onions and mozzarella cheese	
18.00	
MARY AND ROSEMARY'S MEATBALL de PESTO PIZZA: Homemade thin crust pizza topped with marinara sauce, sliced meatball, ricotta, mozzarella and asiago cheese with a drizzle of pesto	
18.00	

SALAD

AUSTIN ODUM'S DINNER SALAD: Mixed greens with choice of dressing topped with croutons and grape tomato	
6.00	
BARB'S CAESAR SALAD: Romaine lettuce, croutons, lemon & asiago cheese tossed in our homemade classic Caesar dressing	
12.00	
Add grilled chicken	
15.00	
Add shrimp	
20.00	
DOUG & KRISTIN'S PEAR SALAD: Arugula tossed with pears, crumbled blue cheese, smoked bacon, candied pecans and topped with a balsamic vinaigrette dressing	
16.00	
JEFF & ROBIN JENNINGS' SPINACH CRANBERRY SALAD: Walnuts, feta cheese, red onion, dried cranberries tossed with fresh spinach leaves and a sweet and tangy housemade poppy seed dressing	
16.00	
BOBBI JO & PAUL'S WEDGE SALAD: Crisp iceberg lettuce with smoky bacon and tomatoes, topped with creamy blue cheese dressing and a balsamic glaze ...	
16.00	

WHITE WINE

PRINCIPATO DELLE VENEZIE		
PINOT GRIGIO (Italy)	Glass.....9.00	Bottle.....30.00
VILLA POZZI MOSCATO (Italy)	Glass.....9.00	Bottle.....30.00
SHADES OF BLUE REISLING (Germany)	Glass.....9.00	Bottle.....26.00
THE CROSSING SAUVIGNON BLANC (NZ)	Glass.....9.00	Bottle.....30.00
JOSH CELLARS CHARDONNAY (CA)	Glass.....9.00	Bottle.....30.00
KENDALL JACKSON CHARDONNAY (CA)	Glass.....14.00	Bottle.....38.00

ROSÉ WINE

MATUA DRY ROSÉ (New Zealand)	Glass.....10.00	Bottle.....36.00
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RED WINE

ALTOS DEL PLATA MALBEC (Argentina)	Glass.....9.00	Bottle.....26.00
BERINGER FOUNDER'S ESTATE		
PINOT NOIR (CA)	Glass.....9.00	Bottle.....30.00
GIO BARBA MONTEPULCIANO		
D'ABRUZZO FONTANELLE (Italy)	Glass.....9.00	Bottle.....30.00
CENTINE TOSCANA BLEND (Italy)	Glass.....9.00	Bottle.....30.00
RUFFINO CHIANTI (Italy)	Glass.....9.00	Bottle.....30.00
CLOS du BOIS		
CABERNET SAUVIGNON (CA)	Glass.....9.00	Bottle.....36.00
JOSH CELLARS RESERVE		
CABERNET SAUVIGNON (CA)	Glass.....14.00	Bottle.....38.00
FRANCO AMOROSO BAROLO (Italy)		Bottle.....68.00
RUFFINO MODUS SUPER TUSCAN (Italy)		Bottle.....70.00

SPARKLING WINE, WATER & PROSECCO

MASCHIO PROSECCO SPLIT (Italy)	9.00
FREIXENET CHAMPAGNE SPLIT SPARKLING WINE (Spain)	7.00
WYCLIFF SPARKLING CHAMPAGNE BOTTLE (CA)	24.00
SAN PELLEGRINO SPARKLING WATER (Italy)	6.00

BOTTLED BEER

BUDWEISER	6.00
FAT TIRE AMBER ALE	6.00
MICHELOB ULTRA	6.00
BUDWEISER ZERO N/A	6.00

DRAUGHT

SEASONAL BEER		
Glass.....4.00	Pint.....7.00	
BUD LITE		
Glass.....4.00	Pint.....7.00	
SHOCKTOP		
Glass.....4.00	Pint.....7.00	
SOUTHERN TIER IPA		
Glass.....4.00	Pint.....7.00	
STELLA ARTOIS		
Glass.....4.00	Pint.....7.00	

DESSERTS

BOB & LOUANN'S HOMEMADE TIRAMISU	10.00
KEVAN, CARMEN & QUINN'S CHEESE FILLED CANNOLI	6.00
MATTHEW & SOPHIA'S ITALIAN SPUMONI	6.00
BILL & STEPHANIE'S LEMON SORBET	6.00
KRISTINA CRISTOFORI'S VANILLA ICE CREAM	6.00
NEW YORK STYLE TURTLE CHEESE CAKE	10.00
ISABELLA & GRACE'S DECADENT CHOCOLATE CAKE	10.00
DESSERT SAMPLING PLATTER FOR THE TABLE	8.00 per person
COFFEE OR TEA	3.00

PROPRIETOR: DONNA PERLO

SERVING DINNER: MONDAY - SATURDAY: 4:00 P.M. - 9:30 P.M. | SUNDAY: 3:00 P.M. - 9:00 P.M.

Not all ingredients are listed on the menu; please notify your server of any food allergies or special needs

PERLO'S™



A TRADITION OF
FINE FOOD, FAMILY AND FRIENDS

CHICKEN

- JOHN & SHARYN LIPARI'S CHICKEN RIGGIES:** *Hearty pasta dish created in the Utica-Rome area of NY State. Chicken, rigatoni, mushrooms, bell and cherry peppers sautéed in a spicy creamy tomato sauce***23.00**
- CHICKEN ASIAGO ALLA GENE CARDAMONE:** *Tender chicken breast cutlet pounded thin, breadcrumb crusted and stuffed with sautéed spinach, prosciutto, roasted red peppers, pan fried and topped with a creamy asiago cheese sauce, served over linguine***23.00**
- CHICKEN MILANESE ALLA SUSIE & DAVID ROTHENBERG:** *Tender chicken breast cutlet, breadcrumb crusted, pan-fried served over mixed field greens topped with a lemon vinaigrette dressing*.....**23.00**
- ALLEN & FRANCOIS' CHICKEN PARMIGIANA:** *Tender chicken breast cutlet pounded thin and breaded, topped with fresh mozzarella cheese and our classic red sauce, served over penne pasta*..**23.00**
- DEBBIE LEE MASTER'S CHICKEN FRENCH:** *Tender chicken breast cutlets, sautéed with sherry wine, lemon and butter, served over linguine*.....**23.00**
- THE MARSH'S & KASPRZAK'S CHICKEN MARSALA:** *Tender chicken breast sautéed with mushrooms and artichokes, served over linguine with a marsala wine sauce*.....**23.00**
- SHEILA & RICK ELLIOTT'S CHICKEN BELLA:** *Tender chicken breast sautéed with mushrooms, sundried tomatoes, spinach and madeira wine and demi-glaze sauce, served over angel hair pasta***23.00**

SEAFOOD

- TERRY & LARRY MASCI'S FISH FRY:** *Haddock filet, breaded or beer battered, served with cole slaw, tartar sauce & fries. AVAILABLE EVERY DAY*.....**18.00**
- THE SIMONETTI FAMILY'S HADDOCK FRENCH:** *Haddock sautéed with sherry wine, lemon and butter, served over escarole & linguine*.....**22.00**
- KELLY COSENTINO'S HADDOCK CASINO:** *Baked haddock topped with our homemade casino blend and an asiago cream sauce served over escarole*.. **22.00**
- AL & ROE COSTANZO'S HADDOCK MARINARA:** *Baked haddock, topped with marinara sauce and served over linguini*.....**22.00**
- JOHN & SHERRIE TURANO'S BROILED HADDOCK:** *Haddock filet, broiled with a touch of white wine, butter, salt and pepper served with mashed potato and vegetable*.....**19.00**
- JOHN WILLIAMS' PAN SEARED CODFISH PICCATTA:** *Seared Codfish sauteed with mushrooms, artichokes, onions, garlic and capers in a white wine lemon butter sauce served over angel hair pasta*.....**23.00**
- VINCE & LOIS ALFIERI'S LINGUINE WITH WHITE OR RED CLAM SAUCE:** *Wild caught whole littleneck and chopped clams sautéed with extra virgin olive oil, white wine, onions, garlic, fresh basil and tossed with linguine***25.00**
- BOB & LAURIE DIPASQUALE'S SEAFOOD CIOPPINO:** *Our original seafood stew prepared with wild caught littleneck clams, mussels, jumbo shrimp, scallops and fish of the day simmered in a tomato, onion and garlic broth served over spaghetti***32.00**
- THE JUDGE & HEATHER AFFRONTI'S SHRIMP SCAMPI:** *Sautéed jumbo shrimp, garlic, olive oil & white wine tossed with angel hair pasta*.....**30.00**
- VINNIE & LORRIE GIORDANO'S SHRIMP AND CLAMS FRADIIVOLO:** *Jumbo shrimp and wild caught littleneck clams tossed with our homemade spicy fradiavolo sauce and served over linguine*.....**32.00**
- DICK & EILEEN LOVELESS' SALMON DEL GIORNO:** *Eight-ounce wild caught salmon filet prepared by our culinary team in a different style each day. Ask your server for details*.....**28.00**

PORK – LAMB – BEEF

- MIKE BEYMA'S BRAISED LAMB SHANK:** *Braised Australian lamb shank slow cooked, served with mashed potato topped with a diced vegetable cabernet demi-glaze sauce*.....**32.00**
- BILL AND RITA KRAMER AND FATHER BRICKLER'S NEW YORK STRIP STEAK:** *Twelve ounce humanely raised U.S. grown Angus aged New York Strip Steak served with choice of two sides***36.00**
- JOE LOBOZZO'S TENDERLOIN FILET:** *Eight-ounce choice cut tenderloin filet prepared by our culinary team in a different style each day. Ask your server for details*.....**38.00**
- PORK CHOP ALLA MORABITO:** *One ten-ounce, center cut pork chop prepared by our culinary team in a different style each day. Ask your server for details***28.00**

VEAL

- JOHN CANNITO'S VEAL SALTIMBOCCA:** *Milk-fed veal sautéed with prosciutto, mushrooms, kalamata olives, fresh sage, escarole & marsala wine sauce served over angel hair pasta*.....**28.00**
- Add shrimp***36.00**
- DICK FISCHETTE'S VEAL PARMIGIANA:** *Milk-fed veal cutlets pounded thin and breaded, topped with fresh mozzarella cheese and our classic red sauce, served over penne pasta***28.00**
- KUNDE FAMILY VEAL FRENCH:** *Tender veal medallions, sautéed with sherry wine, lemon and butter, served over linguine* **28.00**

PASTA

- ANGELA & MIKE KARNES' EGGPLANT PARMIGIANA:** *Tender eggplant sliced thin and breaded topped with fresh melted mozzarella cheese and our home-made marinara sauce served over penne pasta***20.00**
- THE BATTAGLINI & ROMACH FAMILIES' SICILIAN ORECCHIETTE:** *“Little Ears” orecchiette pasta, sautéed onions, garlic, artichoke hearts, sliced mushrooms and diced tomato tossed in a white wine butter sauce*.....**19.00**
- Add chicken***23.00**
- Add shrimp*.....**28.00**
- BOBBY & JOSETTE'S HOMEMADE BAKED LASAGNA:** *Layers of fluffy pasta stuffed with ground beef and ricotta cheese, oven baked with mozzarella cheese and smothered with our homemade classic red sauce***20.00**
- FRANK & SALLY TROVATO'S SAUSAGE, BROCCOLI & RIGATONI ITALIANO:** *Fresh pan-roasted garlic, mild Italian sausage and broccoli florets sautéed in a dark veal demi-glaze sauce tossed with rigatoni pasta “VERY OLD SCHOOL ITALIAN”*..... **19.00**
- Add shrimp*.....**28.00**
- SOCCER SAM & LINDA FANTAUZZO'S PENNE ALLA VODKA:** *Chopped onion, extra virgin olive oil, fresh plum tomatoes, heavy cream and vodka blended into a rich & creamy tomato sauce tossed with penne pasta*..... **19.00**
- Add chicken***23.00**
- Add shrimp*.....**28.00**
- JOE & ANITA CARUSO'S PASTA, PEAS & RICOTTA:** *Chopped garlic, onion, parsley and extra virgin olive oil tossed with fresh peas, ricotta cheese, farfalle pasta and topped with toasted bread crumbs. “THAT'S OLD SCHOOL ITALIAN”*..... **19.00**
- Add chicken***23.00**
- Add shrimp*.....**28.00**
- DICK TROVATO & PATI GIBBARDO'S GEMELLI AND SAUSAGE:** *Italian sausage bacon, spinach, roasted red peppers and onion sautéed with garlic aglio-e-olio and gemelli pasta and tossed with parmesan cheese*..... **19.00**
- HARVEY BUNIS' PASTA SPECIALTIES:** *Spaghetti, linguine, rigatoni, angel hair, farfalle, penne pasta or whole wheat pasta served with our classic red sauce, marinara sauce, alfredo or aglio-e-olio* **18.00**
- With bolognese sauce*..... **19.00**
- MARTY MARIANETTI'S STUFFED SHELLS ALFORNO:** *Cheese and ricotta stuffed shells baked with mozzarella cheese and our classic red sauce* **19.00**
- THERESA & RICK CALCAGNO'S CHEESE RAVIOLI**
- OR HOUSEMADE GNOCCHI** **19.00**
- WAYNE DEHOND'S:** *One Meatball or One Italian Sausage*.....**4.00**

ADD \$1.50 PER SALAD FOR CRUMBLLED BLUE CHEESE
PLATE SPLITTING OR SHARING.....7.00 PER PERSON
BREAD AND ICE WATER AVAILABLE UPON REQUEST

MANY OF OUR MENU AND PASTA ITEMS ARE AVAILABLE
GLUTEN FRIENDLY \$4.00 ADDITIONAL CHARGE

MOST MAJOR CREDIT CARDS ACCEPTED
NO PERSONAL CHECKS ACCEPTED
NO GIFT OR DEBIT CARDS ACCEPTED UNLESS ISSUED
BY PERLO'S RESTAURANT

ALL MENU ITEMS AVAILABLE FOR CARRY OUT.
PLEASE ADD \$1.00 TO EACH CARRY OUT ITEM.
All items subject to availability and change without notice.



God Bless America
and Our Troops



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REV. MAR. 9, 2023

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