

perlo's italian grill

...a tradition of fine food, family and friends...

APPETIZERS

- SAM BONACCI'S STEAMED CLAMS:** Farm raised little neck clams steamed and served with fresh tomato, garlic, virgin olive oil, white wine and butter sauce.....8.00
- FATHER STEVE'S SAUTEED MUSSELS CAMPANIA STYLE:** Farm raised mussels sautéed with fresh tomato, garlic, virgin olive oil, white wine and butter sauce.....8.00
- PAULA & GARY GIANFORTI'S ARTICHOKE FRENCH:** Artichokes prepared in the classic French style drenched in an egg batter sautéed with white wine and lemon.....8.00
- NUCCITELLI'S FRIED CALAMARI:** Crispy fried calamari drenched in our famous homemade spicy flour blend tossed with lemon and parmesan cheese, served with our spicy marinara dipping sauce.....8.00
- JIM & ANGIE ANTONIO'S CALAMARI MARINARA:** Fresh calamari sautéed with extra virgin olive oil, chopped tomato, chopped kalamata olives, fresh herbs and tossed with our homemade spicy marinara sauce.....8.00
- THE "MONDAY NIGHT GANG'S" SAUTÉED CALAMARI:** Crispy fried calamari drenched in our famous homemade spicy flour blend tossed with kalamata olives, red onion, pepperoncini, chopped tomato, garlic and extra virgin olive oil.....8.00
- SUSANNE D'S GREENS AND BEANS:** Escarole and white beans tossed with roasted garlic, onion, butter and white wine.....8.00
- PASTA e FAGIOLI ALLA PATACCOLI:** Chopped garlic, onion and cannellini beans sautéed with extra virgin olive oil and tossed with ditalini pasta. Add a touch of our homemade marinara sauce for red pasta e fagioli..... small bowl....\$8.00.....large bowl....\$12.00
- BROTHER WEASE GARBAGE PLATE:** Sautéed garlic, white onion, bell peppers, hot cherry peppers, pepperoncini rings, cannellini beans, Italian sausage, kalamata olives and parmesan cheese tossed with escarole. **"IT'S HOTTER THAN A MO-HAM-BE"**.....8.00
- JOHN PARROTTA'S "EAST ROCHESTER STUFFED GREEN'S":** Tender escarole sautéed with chopped garlic, onion, pepperoncini, red bell pepper, pancetta, butter, bread crumbs and pecorino romano cheese (NO BEANS).....8.00.....add homemade gnocchi....13.00

COLD SPECIALTY SALADS

- TOM CRAY'S GRILLED VEGETABLE MEDLEY:** Summer fresh homegrown, marinated & grilled eggplant, yellow squash, zucchini, red onion, roasted red pepper & asparagus tossed with fresh mozzarella cheese and a basil vinaigrette dressing.....8.00
- JOE CARUSO'S SPINACH SALAD:** Baby spinach leaves, mushrooms, red onion and hard cooked egg, tossed with a smoked pancetta and honey vinaigrette dressing.....8.00
- CAZ & DR. SUE'S WEDGE SALAD:** Iceberg lettuce wedge, topped with chopped pancetta and creamy blue cheese dressing.....8.00
- BARB'S CLASSIC CAESAR SALAD:** Crisp romaine lettuce, croutons, lemon and Asiago cheese tossed in our homemade classic Caesar dressing.....8.00.....add grilled chicken.....13.00.....add grilled shrimp.....16.00
- "BULL" FILIACI'S MEDONA SALAD:** Crispy romaine lettuce tossed with sun-dried tomatoes, artichoke hearts, sliced portabella mushrooms, kalamata olives tossed with feta cheese and a balsamic vinaigrette dressing.....8.00

CHILDREN'S MENU

- CHEESE RAVIOLI:** Four cheese filled ravioli, served with marinara or classic red sauce and one homemade meatball.....6.00
- "MIKE'S" CHICKEN FINGERS:** Tender chicken breast cutlet strips, breaded, fried and served with steak fries.....6.00
- "KEVAN'S" SPAGHETTI AND MEATBALL:** Spaghetti served with marinara or our classic red sauce and one meatball.....6.00
- SPENCER'S HOMEMADE MACARONI & CHEESE:** Traditional four cheeses melted and blended with elbow macaroni.....6.00

SANDWICH AND PIZZA MENU

- FRANK AND GEORGIE "BATS" MEATBALL SANDWICH:** Warm Italian bread stuffed with homemade meatballs, topped with melted mozzarella cheese and our classic red sauce, served with steak fries.....10.00
- MIKE PALMERI'S FRIED BOLOGNA SANDWICH:** Warm Italian bread stuffed with fried bologna, topped with sautéed onions, mozzarella cheese, Dijon mustard, served with steak fries.....10.00
- THE "CAR GUYS" PIZZA:** Homemade thin crusted pizza grilled to perfection and topped with mozzarella cheese and your choice of garlic aioli or red sauce.....10.00.....add your choice of toppings.....2.00 each topping
- JOE & BRUCE'S MINI BURGERS:** Three mini steak-burgers grilled and served with steak fries.....10.00

DRINK MENU

- NATE'S DRAFT BEER.....1.00 • BILLY'S BOTTLE BEER.....3.00
- MARY'S WELL BRAND DRINKS.....4.00 • ED'S PREMIUM BRAND CALL DRINKS.....5.00 – 8.00
- HOUSE WINE BY THE GLASS.....4.00 • CALL WINE BY THE GLASS.....6.00 • PREMIUM WINE BY THE GLASS.....8.00

Proprietor: Donna Perlo • Executive Chef: Ronald L. Pearo

202 North Washington Street • East Rochester, New York 14445

Telephone: 585-248-5060 • Facsimile: 585-248-4999

www.perlos.us

SERVING DINNER: MONDAY ~ SATURDAY: 4:00 P.M. TO 10:00 P.M. • SUNDAY 4:00 P.M. TO 8:00 P.M.

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

ALL MENU ITEMS AVAILABLE FOR CARRY OUT- PLEASE ADD \$1.00 TO EACH CARRY OUT ITEM

VEAL

- VEAL MILANESE ALLA CANNITO:** Milk-fed veal cutlet pounded thin, bread crumb crusted, pan fried, served over mixed field greens and topped with a lemon vinaigrette dressing.....16.00
- JOHN, TONY, LINDY & MIKE'S VEAL SCALLOPINE:** Milk-fed veal medallions sautéed with capers, fresh mushrooms in a marsala wine sauce served over a bed of spinach and angel hair pasta.....16.00
- JAKE & DEBBIE DIMICHEL'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.....16.00
- VEAL FRENCH ALLA HAYMES:** Tender veal medallions, sautéed with sherry wine, lemon and butter, served over linguini.....16.00

CHICKEN

- CHICKEN MILANESE ALLA MEG:** Tender chicken breast cutlet pounded thin, bread crumb crusted, pan fried served over mixed field greens and topped with a lemon vinaigrette dressing.....12.00
- THE CHIARENZA'S CHICKEN PARMIGIANA:** Tender chicken breast cutlet pounded thin and breaded, topped with fresh mozzarella cheese and our classic red sauce, served over penne pasta.....12.00
- NICK V'S CHICKEN FRENCH:** Tender chicken breast cutlets, sautéed with sherry wine, lemon and butter, served over linguini..12.00
- SHEILA & RICK'S CHICKEN PORTABELLA:** Tender chicken breast sautéed with portabella mushrooms, sundried tomatoes, spinach and Madeira wine, served over gemelli pasta.....12.00
- BOBBY & JOSETTE'S CHICKEN ASIAGO:** Tender chicken breast cutlet pounded thin, bread crumb crusted and stuffed with spinach, prosciutto, roasted red peppers, pan fried and topped with a rich asiago cheese sauce or a lighter French sauce.....12.00
- THE LIPSON'S CHICKEN CACCIATORE:** Tender chicken breast sautéed with portabella mushrooms, onion, garlic, red, yellow and green bell peppers, served with a light crushed tomatoes sauce over a bed of angel hair pasta.....12.00
- CHICKEN VERDE ALLA PETER "I GOTTA GO" SORGE:** Tender chicken breast strips sautéed in a garlic aioli sauce tossed with fresh peas, broccoli, asparagus and gemelli pasta.....12.00

PORK, LAMB AND BEEF

- THE TERRANOVA'S PORK BRACIOLE:** Pork cutlet pounded thin and rolled with prosciutto, escarole, hard cooked egg and parmesan cheese topped with our classic red sauce served over penne pasta.....16.00
- PORK CHOP ALLA MORABITO:** One twelve ounce pan seared and grilled French cut pork rib chop finished with a veal reduction demi glaze, served with a fresh vegetable medley, smashed potato and homemade applesauce.....16.00
- MIKE BEYMA'S BRAISED LAMB SHANK:** Slow cooked lamb shank served with fresh vegetables and smashed potato.....16.00
- THE CORLETTA'S NEW YORK STRIP STEAK RUSTICANA:** Pan seared and grilled fourteen ounce New York strip steak topped with fresh bell peppers, onions, mushrooms and a marsala wine sauce reduction served with homemade macaroni & cheese.....20.00
- JOE LOBOZZO'S FILET MIGNON:** Eight ounce filet mignon pan seared and grilled on a garlic baguette and topped with portabella mushrooms and a cabernet a jus, served with a fresh vegetable medley and homemade macaroni & cheese.....22.00

SEAFOOD

- CLIFF & NANCY'S HADDOCK FRENCH:** Haddock sautéed with sherry wine, lemon and butter, served over escarole & linguini.11.00
- DONNA & DAVE LOZIPONE FISH FRY:** Haddock filet, bread or beer battered, served with cole slaw, tartar sauce & steak fries..10.00
- VINCE & LOIS ALFIERI'S LINGUINE WITH WHITE OR RED CLAM SAUCE:** Fresh farm raised littleneck clams sautéed with extra virgin olive oil, white wine, onions, garlic, fresh herbs and tossed with linguine.....12.00
- MUSSELS POMIDORI ALLA RICK & JACKIE AAB:** Fresh blue mussels sautéed with white wine, fresh tomatoes and fresh herbs, tossed with linguine.....13.00
- EARL & ESTHER'S SHRIMP SCAMPI:** Sautéed jumbo gulf shrimp, garlic, olive oil & white wine tossed with angel hair pasta....16.00
- THE HOWE'S SHRIMP AND CLAMS FRA DIAVOLO** Jumbo gulf shrimp and fresh farm raised littleneck clams tossed with our homemade spicy fra-diavolo sauce and linguine.....20.00

PASTA & MEATBALLS

- DR. BOB AND MARYANN'S HOMEMADE BAKED LASAGNA:** Layers of fluffy pasta stuffed with ground beef, ricotta cheese, oven baked with mozzarella cheese and smothered with our homemade classic red sauce.....11.00
- FRANK & SALLY TROVATO'S SAUSAGE, BROCCOLI & RIGATONI:** 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".....11.00
- MIKE & PAULA BOKMAN'S PENNE ALLA VODKA:** Chopped onion, extra virgin olive oil, fresh plum tomatoes, heavy cream and vodka blended into a rich and creamy tomato sauce tossed with penne pasta...10.00...add grilled chicken..13.00...add shrimp...16.00
- PASTA, PEAS & RICOTTA ALLA CARDAMONE:** Chopped garlic, onion, parsley and extra virgin olive oil tossed with fresh peas, ricotta cheese and farfalle pasta "THAT'S OLD SCHOOL ITALIAN".....10.00...add grilled chicken...13.00.... add shrimp.....16.00
- THE MAURO'S ORECCHIETTE WITH BROCCOLI RABE AND SAUSAGE:** Mild Italian sausage and broccoli rabe sautéed with extra virgin olive oil, roasted garlic, onion and tossed with "little ear" shaped pasta.....11.00
- SETH & BOBBI BORG'S EGGPLANT PARMIGIANA:** Tender eggplant sliced thin and breaded, topped with fresh melted mozzarella cheese served over penne pasta topped with our home made marinara sauce.....11.00
- BLISS, MARCIA & MICHELLE'S PASTA SPECIALTIES:** spaghetti, linguine, rigatoni, angel hair, gemelli, orecchiette or penne pasta served with our homemade classic red sauce, marinara sauce, alfredo or bolognese sauce.....10.00
- MARSH'S FAMILY MEATBALLS:** One homemade meatball.....2.00