

perlo's italian grill

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

APPETIZERS

JOHN & CATHY MIDOLO'S MEATBALLS de PESTO: Two of our famous homemade meatballs topped with ricotta cheese and basil pesto served over our marinara sauce.....8.00

JIM & ANGIE ANTONIO'S SAUTÉED MUSSELS OR CLAMS CAMPANIA STYLE: Farm raised mussels or clams sautéed with fresh tomato, garlic, extra virgin olive oil, white wine and butter sauce.....8.00

GORDY AND STAR'S GREENS AND BEANS: Tender escarole and white cannellini beans tossed with roasted garlic, onion, butter and white wine.....8.00
Add Italian sausage or chicken....10.00
Add homemade gnocchi.....13.00

THE MASI'S ARANCINI de RISO: Three rice balls made with risotto rice, stuffed with chopped prosciutto, peas and mozzarella cheese topped with our homemade marinara sauce.....8.00

SAM BONACCI'S GARBAGE PLATE: Sautéed garlic, white onion, red, yellow 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.....9.00

JIM CARRIERO'S CLASSIC CLAMS CASINO: One dozen farm raised littleneck clams stuffed with our homemade chopped bacon, onion, bell pepper bread crumb blend.....9.00

DICK & THERESA KEHOE'S GRILLED CHICKEN WINGS: One dozen jumbo chicken wings char grilled and tossed in our spicy wing sauce.....8.00

MARIANNE & TOM'S SHRIMP COCKTAIL: Classic shrimp cocktail served with lemon wedge and cocktail sauce.....8.00

PAULA & GARY GIANFORTI'S ARTICHOKE FRENCH: Artichokes prepared in the traditional style drenched in an egg batter, sautéed with sherry wine, lemon and butter.....8.00

SUSANNE DiCESARE'S FRIED CALAMARI: Crispy fried calamari drenched in our spicy flour blend tossed with lemon and parmesan cheese, served with our spicy marinara dipping sauce.....9.00

FRANK DEPAINÉ'S SAUTÉED CALAMARI: Crispy fried calamari drenched in our famous homemade spicy flour blend, tossed with kalamata olives, red onion, banana pepper rings, chopped tomato, garlic and extra virgin olive oil.....9.00

PIZZA MENU

THE "CAR GUYS" PIZZA: This is our traditional homemade thin-crust pizza grilled to perfection and topped with mozzarella cheese and pepperoni "EVERYONE'S FAVORITE PIZZA"..10.00

DONNA & JIM SIDOTI'S MEATBALL & RICOTTA CHEESE PIZZA: Homemade thin-crust pizza grilled to perfection topped with ricotta cheese, mozzarella cheese and sliced meatballs.....10.00

ST. JEROME'S PARISH MARGHERITA PIZZA: Homemade thin-crust pizza, grilled and topped with extra virgin olive oil, chopped garlic, crushed tomato, fresh basil and mozzarella cheese.....10.00

ANN, MAUREEN & THE GANG'S FIG & ARGULA PIZZA: Authentic "Italian Style" pizza grilled to perfection, drizzled with extra virgin olive oil, topped with gruyere and gorgonzola cheese, prosciutto, fresh arugula and dried figs.....10.00

THE DEPALMA'S SAUSAGE, PEPPER & ONION PIZZA: Thin-crust pizza grilled and topped with classic red sauce, crumbled Italian sausage, pepperoni, fresh bell peppers, onions and mozzarella cheese.....10.00

THE COYNE'S CHICKEN PESTO PIZZA: Homemade thin-crust pizza grilled to perfection and topped with grilled chicken, basil pesto, artichoke hearts, sundried tomato and mozzarella cheese.....10.00

THE MANGUS CHEESE PIZZA: Homemade thin-crust pizza grilled to perfection topped with gorgonzola & gruyere cheese, spinach, caramelized onions & portobello mushrooms...10.00

SALADS

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

PAULETTE & JOE RICOTTA'S WEDGE SALAD: Iceberg lettuce wedge, topped with chopped pancetta and creamy bleu cheese dressing, a balsamic glaze and almonds.....8.00

"BULL" FILIACI'S BEET SALAD: Fresh beets tossed with toasted pecans, pickled red onions, goat cheese, fresh arugula and a touch of homemade lemon vinaigrette dressing.....8.00

HOUSE WINE BY THE GLASS

CHARDONNAY, MERLOT, CABERNET, WHITE ZINFANDEL, CHIANTI4.00

RIESLING, SAUVIGNON BLANC AND PINOT GRIGIO6.00

WHITE WINE

FOLONARI PINOT GRIGIO (Italy)
Glass.....6.00.....Bottle.....18.00

FEUDO ARANCIO GRILLO (Italy)
Glass.....6.00.....Bottle.....18.00

TWISTED CHARDONNAY (CA)
Glass.....6.00.....Bottle.....22.00

RUFFINO ORVIETO CLASSICO (Italy)
Glass.....7.00.....Bottle.....22.00

DR. FRANK'S SALMON RUN RIESLING (NY) Bottle.....22.00

CLOS DU BOIS CHARDONNAY (CA)
Glass.....8.00.....Bottle.....32.00

RED WINE

CANEI LAMBRUSCO (Italy)
Glass.....4.00.....Bottle.....12.00

CITRA MONTEPULCIANO D'ABRUZZO (Italy) Bottle.....16.00

FOLONARI VALPOLICELLA (Italy)
Glass.....6.00.....Bottle.....18.00

VIVI PRIMITIVO (Italy)
Glass.....6.00.....Bottle.....22.00

NIGHT HARVEST SHIRAZ (AUSTRALIA)
Glass.....6.00.....Bottle.....18.00

QUERCETO SANGIOVESE (Italy)
Bottle.....22.00

WENTE SANDSTONE MERLOT (CA)
Glass.....7.00.....Bottle.....22.00

PARDUCCI RED ZINFANDEL (CA)
Glass.....7.00.....Bottle.....22.00

ROBERT MONDAVI PRIVATE SELECT PINOT NOIR (CA)
Glass.....7.00.....Bottle.....22.00

PICCINI STRAW BASKET CHIANTI (Italy) Bottle.....24.00

DISENO MALBEC (ARGENTINA)
Glass.....7.00.....Bottle.....22.00

337 CABERNET SAUVIGNON (CA)
Glass.....8.00.....Bottle.....28.00

CLOS DU BOIS MERLOT (CA)
Glass.....8.00.....Bottle.....32.00

VILLA ANTINORI TOSCANA ROSSO (Italy) Bottle.....48.00

RUFFINO CHIANTI CLASSICO RISERVA DUCALE GOLD (Italy) Bottle.....68.00

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

202 North Washington Street • East Rochester, New York 14445

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

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

MAJOR CREDIT CARDS ACCEPTED • NO PERSONAL CHECKS ACCEPTED

VEAL

VEAL CHOP ALLA CANNITO: One ten ounce grilled veal chop served over braised escarole and topped with white cannellini beans, lemon and sage served with homemade polenta fries.....16.00

JOE AND CLAUDIA MADIGAN'S VEAL SALTIMBOCCA: Milk-fed veal sautéed with prosciutto, portobello mushrooms, kalamata olives, fresh sage, escarole & marsala wine16.00
Add shrimp.....20.00

JAKE & DEBBIE DIMICHELIS 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

ANDY CARAFOS' VEAL FRENCH: Tender veal medallions, sautéed with sherry wine, lemon and butter, served over linguine.....16.00

CHICKEN

DR. BOB AND MARYANN'S CHICKEN RIGGIES: Hearty pasta dish created in the Utica-Rome area of New York State. Chicken, rigatoni, mushrooms, cherry and hot pepper rings sautéed in a spicy creamy tomato sauce.....13.00

CHICKEN ASIAGO ALLA MICHAEL & KAREN HAYMES: Tender chicken breast cutlet pounded thin, bread crumb crusted and stuffed with spinach, prosciutto, roasted red peppers, pan fried and topped with a creamy asiago cheese sauce, served over linguine13.00

THE DIPASQUALE FAMILY'S CHICKEN MILANESE: Tender chicken breast cutlet pounded thin, breadcrumb crusted, pan-fried served over mixed field greens and topped with lemon vinaigrette dressing.....13.00

THE AFFRONTI BROTHER'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.....13.00

MIKE AMICO'S CHICKEN FRENCH: Tender chicken breast cutlets, sautéed with sherry wine, lemon and butter, served over linguine.....13.00

SHEILA & RICK ELLIOTT'S CHICKEN PORTOBELLO: Tender chicken breast sautéed with portobello mushrooms, sundried tomatoes, spinach and madeira wine, served over angel hair pasta.....13.00

JOE & BRUCE'S CHICKEN CACCIATORE: Tender chicken breast sautéed with portobello mushrooms, onion, garlic, red and green bell peppers, served with a light crushed tomato sauce over angel hair pasta.....13.00

ENTREES & SPECIALS ARE SERVED WITH A HOUSE SALAD OR CUP OF SOUP, ITALIAN BREAD AND BUTTER
ADD \$1.00 PER SALAD FOR CRUMBLLED BLEU CHEESE

PORK, LAMB AND BEEF

JOE ROSSI'S PORK BRACIOLE: Pork cutlet pounded thin and rolled with prosciutto, escarole, hard cooked egg topped with our classic red sauce served over penne pasta.....16.00

PORK CHOP ALLA MORABITO: One ten ounce pork chop rosemary-dijon marinated, grilled and served with a fresh vegetable medley, mashed potato and applesauce.....14.00

MIKE BEYMA'S BRAISED LAMB SHANK: Slow-cooked lamb shank served with fresh vegetables and mashed potato.....16.00

ANGELA & MIKE KARNES' NEW YORK STRIP STEAK: Twelve ounce choice cut steak, seasoned, grilled, topped with homemade onion crisps and served with grilled asparagus and mashed potato.....18.00

SEAFOOD

RUDY & MARILYN'S FISH FRY: Haddock filet, breaded or beer battered, served with cole slaw, tartar sauce & steak fries..AVAILABLE EVERYDAY..10.00

LISA & STEVE PUCCIA HADDOCK FRENCH: Haddock sautéed with sherry wine, lemon and butter, served over escarole & linguine.....12.00

THE MAURO'S HADDOCK MARINARA: Baked haddock, topped with marinara sauce and served over linguini.....12.00

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

DAVE AND ROSANNE BONACCHI'S MUSSELS POMIDORI: Mussels sautéed with white wine, fresh tomatoes and fresh herbs, tossed with linguine .13.00

THE JUDGE & HEATHER AFFRONTI'S SHRIMP SCAMPI: Sautéed jumbo shrimp, garlic, olive oil & white wine tossed with angel hair pasta.....16.00

THE HOWE'S SHRIMP AND CLAMS FRADIIVOLO: Jumbo shrimp and fresh farm raised littleneck clams tossed with our homemade spicy fradiavolo sauce and served over linguine.....20.00

DESSERTS

DONNA & DAVE L'S HOMEMADE TIRAMISU.....5.00

CHARLIE MCKENNA'S CHEESE FILLED CANNOLI.....5.00

BILL & PENNY'S SPUMONI.....4.00

KARNEY & DUFF'S LEMON SORBET.....3.00

VANILLA ICE CREAM.....3.00

CAKE OF THE DAY.....6.00

COFFEE OR TEA.....2.00

CAPPUCCINO.....4.00

ESPRESSO.....3.00

PASTA

THE MARSH'S COUNTRY STYLE RIGATONI AND BEANS: Wonderfully hearty pasta dish made with Italian sausage, diced prosciutto and white cannellini beans tossed with roasted garlic, broccoli and rigatoni.....11.00

THE BATTAGLINI FAMILY'S SPAGHETTI ALLA CARBONARA: Eggs, pecorino romano cheese, chopped onion, butter and heavy cream combined to create a white sauce then tossed with fresh peas, pancetta and spaghetti.....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

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.....12.00

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".....11.00

GENE CARDAMONE'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.....11.00
Add grilled chicken.....13.00
Add shrimp.....16.00

JOE 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 breadcrumbs. "THAT'S OLD SCHOOL ITALIAN".....11.00
Add grilled chicken.....13.00
Add shrimp.....16.00

LANNA & CASEY BURT'S PASTA SPECIALTIES: Spaghetti, linguine, rigatoni, angel hair, farfalle, orecchiette, or penne pasta served with our classic red sauce, marinara sauce, bolognese sauce, alfredo or aioli.....10.00
Cheese Ravioli or Gnocchi.....12.00

WAYNE DEHOND'S ONE MEATBALL OR ONE ITALIAN SAUSAGE.....2.00

PERLO'S IS OPEN EVERYDAY EXCEPT CHRISTMAS DAY

GOD BLESS AMERICA AND OUR TROOPS

