

PERLO'S™



A TRADITION OF FINE FOOD, FAMILY AND FRIENDS

APPETIZERS

- THE MASI'S MEATBALLS de PESTO:** Two of our famous homemade meatballs topped with ricotta cheese and basil pesto served over our marinara sauce 12.00
- DOC & DOREEN PELLITTIERI'S GREENS AND BEANS:** Tender escarole and white cannellini beans tossed with roasted garlic, butter and chicken stock 12.00
Add Italian sausage or grilled chicken 14.00
Add homemade gnocchi 16.00
- JOE & LISA FIORE'S UTICA STUFFED GREENS:** Escarole sautéed with chopped garlic, onion, cherry peppers, red bell pepper and bread crumbs (NO BEANS) 12.00
- SHELLY CUNNINGHAM'S CLASSIC MARYLAND STYLE CRAB CAKES:** These crab cakes are the real deal. Two eight ounce housemade crab cakes made from sweet lump crab meat, topped with a lemon dill aioli served over a bed of arugula 16.00
- 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 14.00
- 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 14.00
- 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 12.00
- THE DEPALMA FAMILY'S SHRIMP COCKTAIL:** Classic shrimp cocktail served with lemon wedge and cocktail sauce 12.00
- 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 14.00
- 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 extra virgin olive oil 14.00
- 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 14.00
- 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 12.00

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" 12.00
- ST. JEROME'S PARISH THREE CHEESE BRUSCHETTA PIZZA:** Homemade thin crusted grilled pizza topped with garlic oil, diced tomato, basil, shredded mozzarella, romano and asiago cheese 14.00
- DON & LINDA WILLIAMS' 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 14.00
- DONNA & JIM SIDOTI'S SAUSAGE, PEPPER & ONION PIZZA:** Thin-crust pizza grilled and topped with our classic red sauce, sliced Italian sausage, pepperoni, fresh bell peppers, onions and mozzarella cheese 12.00
- SETH & BOBBIE BORG'S MEATBALL de PESTO PIZZA:** Homemade thin crusted pizza grilled and topped with marinara sauce, sliced meatball, ricotta, mozzarella and asiago cheese with a drizzle of pesto 14.00

SALAD

- BARB'S CAESAR SALAD:** Romaine lettuce, croutons, lemon & asiago cheese tossed in our homemade classic Caesar dressing 10.00
Add grilled chicken 13.00
Add shrimp 16.00
- DOUG & KRISTIN'S PEAR SALAD:** Arugula tossed with pears, crumbled blue cheese, smoked bacon, candied pecans and topped with a balsamic vinaigrette dressing 12.00
- CHERYL & STACI'S SPINACH CRANBERRY SALAD:** Walnuts, feta cheese, red onion, dried cranberries tossed with fresh spinach leaves and a sweet and tangy housemade poppy seed dressing 10.00
- PAULETTE & JOE'S WEDGE SALAD:** Crisp iceberg lettuce with smoky bacon and tomatoes, topped with creamy blue cheese dressing and a balsamic glaze... 10.00

HOUSE WINE BY THE GLASS

- CHARDONNAY, CABERNET, WHITE ZINFANDEL, CHIANTI, MERLOT, AND PINOT GRIGIO 7.00

WHITE WINE

- GIESEN SAUVIGNON BLANC (New Zealand)**
Glass 9.00 Bottle 24.00
- VILLA POZZI MOSCATO (Sicily)** Glass 8.00 Bottle 18.00
- ALVERDI PINOT GRIGIO (Italy)** Glass 8.00 Bottle 24.00
- BEX RIESLING (Germany)** Glass 8.00 Bottle 26.00
- VINOSIA FALANGHINA (Italy)** Glass 9.00 Bottle 28.00
- ANGELINE RESERVE CHARDONNAY (CA)** Glass 10.00 Bottle 36.00
- WENTE MORNING FOG CHARDONNAY (CA)** Glass 10.00 Bottle 36.00

ROSÉ WINE

- BREAD AND BUTTER DRY ROSÉ (CA)** Glass 10.00 Bottle 36.00

RED WINE

- OPICI LAMBRUSCO (Italy)** Glass 8.00 Bottle 18.00
- BOUSQUET MALBEC ORGANIC (Argentina)** Glass 8.00 Bottle 26.00
- DUE TORRI PINOT NOIR (Italy)** Glass 8.00 Bottle 26.00
- OPICI STRAW BASKET CHIANTI (Italy)** Bottle 26.00
- COLLEGIATA MONTEPULCIANO D'ABRUZZO (Italy)** Glass 8.00 Bottle 26.00
- CARPINETO DOGAJOLO ROSSO (Super Tuscan) (Italy)** Glass 9.00 Bottle 28.00
- LYETH CABERNET SAUVIGNON (CA)** Glass 9.00 Bottle 28.00
- VIBERTI BARBERA LA GEMMELA (Italy)** Bottle 36.00
- CARPINETO CHIANTI CLASSICO RISERVA DOCG (Italy)** Bottle 48.00
- CESARI AMARONE DELLA VALPOLICELLA CLASSICO (Italy)** Bottle 68.00
- VIBERTI "BUON PADRE" BAROLO RISERVA DOCG (Italy)** Bottle 68.00

SPARKLING WINE, WATER & PROSECCO

- OPICI SPARKLING CHAMPAGNE SPLIT (CA)** 7.00
- PRIMA PERLA PROSECCO SPLIT (Italy)** 7.00
- OPICI SPARKLING CHAMPAGNE BOTTLE (CA)** 24.00
- SAN PELLEGRINO SPARKLING WATER (Italy)** 6.00

BOTTLED BEER

- COORS LITE** 5.00
- CORONA** 6.00
- BUDWEISER** 5.00
- FAT TIRE AMBER ALE** 6.00
- GUINNESS (CAN)** 6.00
- LABATT BLUE LITE** 5.00
- MICHELOB ULTRA** 5.00
- O'DOULS N/A** 6.00
- PERONI** 6.00
- YUENGLING LAGER** 5.00

DRAUGHT

- BUD LITE**
Glass 4.00 Pint 6.00
- SAM ADAMS SEASONAL BEER**
Glass 4.00 Pint 7.00
- SHOCKTOP**
Glass 4.00 Pint 6.00
- 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
- MATHEW & SOPHIA'S ITALIAN SPUMONI** 6.00
- BILL & STEPHANIE'S LEMON SORBET** 6.00
- JIM & JOHN'S VANILLA ICE CREAM** 6.00
- NEW YORK STYLE TURTLE CHEESE CAKE** 10.00
- DECADENT CHOCOLATE CAKE** 10.00
- DESSERT SAMPLING PLATTER FOR THE TABLE** 4.00 per person
- COFFEE OR TEA** 3.00

PROPRIETOR: DONNA PERLO

SERVING DINNER: MONDAY - SATURDAY: 4:00 P.M. - 10:00 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

REV. DEC. 9, 2019

202 North Washington Street | East Rochester, New York 14445

Telephone: 585-248-5060 | FAX: 585-248-4999 | Web Address: www.perlos.us | Follow us:

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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 **18.00**
- 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 **18.00**
- 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 **18.00**
- ALLEN & FRANCOIS'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 **18.00**
- DEBBIE LEE MASTER'S CHICKEN FRENCH:** Tender chicken breast cutlets, sautéed with sherry wine, lemon and butter, served over linguine **18.00**
- THE MARSH'S & KASPRZAK'S CHICKEN MARSALA:** Tender chicken breast sautéed with mushrooms and artichokes, served over linguine with a marsalla wine sauce **18.00**
- 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 **18.00**

SEAFOOD

- TERRY & LARRY MASCI'S FISH FRY:** Haddock filet, breaded or beer battered, served with cole slaw, tartar sauce & fries. **AVAILABLE EVERY DAY** **14.00**
- THE SIMONETTI FAMILY'S HADDOCK FRENCH:** Haddock sautéed with sherry wine, lemon and butter, served over escarole & linguine **16.00**
- JOHN & KATHY ZINK'S HADDOCK CASINO:** Baked haddock topped with our homemade casino blend and an asiago cream sauce served over escarole... **16.00**
- CLIFF SHORTSLEEVE'S HADDOCK MARINARA:** Baked haddock, topped with marinara sauce and served over linguine **16.00**
- 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 **16.00**
- THE BONACCHI FAMILY'S 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 **18.00**
- 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 **22.00**
- MICHAEL & KAREN HAYMES' 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 **26.00**
- THE JUDGE & HEATHER AFFRONTI'S SHRIMP SCAMPI:** Sautéed jumbo shrimp, garlic, olive oil & white wine tossed with angel hair pasta **24.00**
- 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 **24.00**
- 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 **24.00**

PORK – LAMB – BEEF

- PORK CHOP ALLA MORABITO:** One ten-ounce, center cut pork chop prepared by our culinary team in a different style each day. Ask you server for details **22.00**
- 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 **26.00**
- BILL AND RITA KRAMER AND FATHER BRICKLER'S NEW YORK STRIP STEAK:** Twelve ounce humanely raised U.S. grown Iowa Premium Angus aged New York strip steak served with choice of two sides **24.00**
- JOE LOBOZZO'S TENDERLOIN FILET:** Eight-once choice cut tenderloin filet prepared by our culinary team in a different style each day. Ask your server for details **26.00**

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 **22.00**
Add shrimp **25.00**
- BERNIE LOVERDE'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 **22.00**
- JOE & YVONNE'S VEAL FRENCH:** Tender veal medallions, sautéed with sherry wine, lemon and butter, served over linguine **22.00**

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 **16.00**
- 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 **16.00**
Add chicken **18.00**
Add shrimp **22.00**
- 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 **16.00**
- 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" **16.00**
- JOE & DONNA VENTURA'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 **16.00**
Add chicken **18.00**
Add shrimp **22.00**
- 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 bread crumbs. "THAT'S OLD SCHOOL ITALIAN" **16.00**
Add chicken **18.00**
Add shrimp **22.00**
- DICK TROVATO & PATI GIBBARDO'S TROTTOLE AND SAUSAGE:** Italian sausage bacon, spinach, roasted red peppers and onion sauteed with garlic aglio-e-olio and trottolo pasta and tossed with parmesan cheese **16.00**
- HARVEY BUNIS' PASTA SPECIALTIES:** Spaghetti, linguine, rigatoni, angel hair, farfalle, penne pasta or whole wheat pasta served with our classic red sauce, marinara sauce, bolognese sauce, alfredo or aglio-e-olio **14.00**
- MARTY MARIANETTI'S STUFFED SHELLS ALFORNO:** Cheese and ricotta stuffed shells baked with mozzarella cheese and our classic red sauce **16.00**
- THERESA & RICK CALCAGNO'S CHEESE RAVIOLI OR HOUSEMADE GNOCCHI** **16.00**
- WAYNE DEHOND'S:** One Meatball or One Italian Sausage **3.00**

ENTREES & SPECIALS ARE SERVED WITH A HOUSE SALAD OR CUP OF SOUP, ITALIAN BREAD & BUTTER.

ADD \$1.00 PER SALAD FOR CRUMBLLED BLUE CHEESE

MANY OF OUR MENU AND PASTA ITEMS ARE AVAILABLE GLUTEN FRIENDLY \$2.00 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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