

Happy Hour

Monday thru Thursday 3-6 pm

Friday-Sunday 11-5 pm

Available in Bar and Fireplace Room Only

Wines

Choice of House Red - Chianti - Pinot Grigio

6oz 5 9oz 7 ½ Carafe 12

Sangria White or Red 7.5

Beer

Bud or Bud Light Bottle 3

Drafts \$2 off

Cocktails

Well Mixed Drink 5

Aperol or Campri Spritzer 7

MUNCHIES

Avocado Salad 8.95

Mixed greens-artichokes

Kalamata olives-egg-carrot
tomato

Popcorn Shrimp 6.95

aioli and cocktail sauce

Brussels Sprouts 6.95

almonds-reduced balsamic

Meatball or Sausage Slider

garlic knot slider 4.95

add fries 2

Mozzarella Sticks 8 4.95

Chicken Wings

6 5.95 9 7.95 Add Fries 2

bleu cheese or ranch

Celery Sticks

Tomato Bruschetta 4.95

Ciabatta-tomato-basil-garlic

Stuffed Mushrooms 4.95

sausage-panko bread crumbs

Mussels 7.95

spicy sausage-tomato cream

ciabatta

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness

Early Dinner Special

three courses 17.95 per person
available 3 pm to 5 pm

Zuppa and Insalata

Minestrone

chicken stock~vegetables

Mixed Salad

greens~cucumber~tomato
shredded carrots

Spaghetti

meatball or sausage

Baked Ziti

penne~ricotta~mozzarella
meatball or sausage

Lasagna Napoletana

ricotta~mozzarella~bolognese
sauce

Penne Primavera

vegetables~aglio e olio sauce
add chicken 3.5 shrimp 6

Linguini & Clams

manilla clams~baby clams~wine
olive oil

Zuppa Del Giorno

ask server for selections

Caesar Salad

romaine~croutons~romano

Entrees

Ravioli

cheese ravioli~meatball or
sausage

Bolognese Rigatoni

beef~pork~peppers
tomato sauce

Chicken Parmigiana

mozzarella~red sauce~ side
spaghetti

Fettuccine Alfredo

heavy cream~romano

Eggplant Parmigiana

mozzarella~tomato sauce
spaghetti

Desserts: spumoni~carrot cake~ cannoli

consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness

ARMANDO'S RISTORANTE

CATERING MENU

½ pan serves 4 ~ ½ pan serves 8 ~ full pan serves 18-20

	<u>4</u>	<u>8</u>	<u>18-20</u>
<u>ANTIPASTI AND SALADS</u>			
Mixed Green Salad~cucumber red onion~tomato~carrot	\$ 12.00	\$ 21.00	\$ 40.00
Caesar Salad~romaine~croutons	12.00	21.00	40.00
Mediterranean Salad~romaine feta~kalamata olives~cucumbers~ romano~croutons~red onion	17.00	32.00	60.00
Avocado Salad~mixed greens~egg artichokes~tomato~kalamata olives	24.00	44.00	80.00
Caprese Salad~ bufala mozzarella tomato~reduced balsamic~pesto bed of mixed greens	20.00	38.00	75.00
Antipasto Italiano~prosciutto~salami artichokes~provolone~roasted peppers tomato~bufala mozzarella~olives	26.00	50.00	90.00
<u>ENTREES</u> – one garlic knot per person			
Spaghetti~one meatball or sausage	\$ 24.00	\$ 45.00	\$ 85.00
Homestyle spaghetti	30.00	58.00	100.00
Chicken Parmigiana~side spaghetti	32.00	60.00	120.00
Baked Ziti~one meatball or sausage	32.00	60.00	120.00
Rigatoni Bolognese	32.00	60.00	120.00
Chicken Piccata~spaghetti aglio e olio	36.00	68.00	130.00
Lasagna~bolognese sauce	36.00	68.00	130.00
Cheese Ravioli~4 ravioli per person one meatball or sausage	30.00	58.00	100.00
Chicken & Mushroom Campanelle broccoli~spicy tomato cream sauce	36.00	68.00	130.00
Shrimp Fra Diavolo~spicy tomato sauce spaghetti~4 shrimp per person	38.00	72.00	140.00

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs increase risk of foodborne illness