

# Dinner

## *Early Dining Menu & Happy Hour Cocktails*

*Available Monday - Thursday from 4:00 p.m. until 6:00 p.m.*

### *Entrees (10.99 each)*

*All entrees served with House tossed salad & Ciabatta roll*

#### **Chef's Daily Feature**

Ask about today's feature

#### **Southern Italian Trio**

A sizzling platter of our house made meatball, sweet Italian Sausage & Penne Marinara

#### **Chicken Parmigiana/Eggplant Parmigiana**

With Spaghettini Marinara

#### **Spinach Cannelloni**

Hand rolled with fresh ricotta & reggiano cheeses & topped with marinara and melted mozzarella

#### **Baked Rustic Lasagna**

Noodles layered with our Tuscan Béchamel & meat sauces & laced with Reggiano Parmesan & mozzarella cheeses

#### **Sautéed Chicken Livers**

With mushrooms, onions & whipped potatoes

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## *Dinner Menu*

### *Starters*

#### **Zucchini Fretto**

Great for sharing, this heaping platter of zucchini is lightly fried & sprinkled with Reggiano Parmesan cheese

8.99

#### **Stuffed Hot Banana Peppers**

Filled with Italian sausage, ricotta, feta & Parmesan Cheeses, placed on a pool of marinara sauce

9.99

#### **Crab Stuffed Mushrooms**

Large mushroom caps filled with lump crab & crab supreme, fresh herbs & spices and bread crumbs

6.99

#### **Sauerkraut Balls**

12 per order

7.99

**Papa Joe's Bean Salad**

Our famous kidney bean salad. Made in-house daily

4.99

**Jumbo Gulf Shrimp Cocktail**

Steamed In-house daily. Served with homemade cocktail sauce

13.99

**Smoked Provolone Wedges**

Served with our marinara & pesto sauces, a new twist on an old favorite

7.99

**Fresh Calamari**

Fried ever so lightly, served with a delightful pepperoncini rosemary oil

9.99

***Our soups are made daily***

Soup of the day - cup 2.99, bowl 3.99

Wedding Soup - cup 3.99, bowl 4.99

Lobster Bisque (Friday & Saturday) - cup 5.99, bowl 6.99

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*Iacomini Traditions*

Served with our House tossed

**Spinach Cannelloni**

Hand-rolled with fresh ricotta & Reggiano Parmesan cheeses

13.99

**Southern Italian Trio**

A sizzling platter of our house-made meatballs, sweet Italian sausage & penne marinara

14.99

**Baked Rustic Lasagna**

Noodles layered with our Tuscan Béchamel & meat sauce with Reggiano Parmesan & mozzarella cheeses

14.99

**Iacomini's 1932 Express**

Chicken livers & mushrooms sautéed with sherry atop our spaghetti marinara

13.99

**Fettuccine Alfredo**

Traditional Parmesan cream sauce tossed with fettuccine noodles

15.99

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*Pasta with Homemade Sauce*

**Spaghettini or Penne pasta**

with marinara 11.99

with meat sauce 12.99

**Jumbo Cheese Ravioli or Potato Gnocchi**

with marinara 12.99

with meat sauce 13.99

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*Parmigiana*

Served with Spaghettoni Marinara

**Chicken Parmigiana**

Lightly pounded boneless breast

18.99

**Eggplant Parmigiana**

Hand dipped to perfection

15.99

**Veal Parmigiana**

Tender Primi veal pounded and lightly grilled

21.99

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*Salads*

**Chopped Salad**

mixed greens with shredded carrots, diced tomato, celery, garbanzo beans & chopped broccoli,  
tossed in our Italian vinaigrette (Add chicken 2.99, Add Salmon 4.99)

9.99

**Seared Flank Steak Salad\***

Our hand cut flank steak atop a bed of mixed greens tossed with balsamic vinaigrette & finished with  
roasted peppers & EVOO

14.99

**Cranberry Chicken Salad**

Grilled Chicken on top of mixed greens with crumbled blue cheese, candied walnuts & chopped  
celery tossed with raspberry vinaigrette

12.99

**Caesar Salad**

Mixed greens tossed with house-made croutons and homemade caesar dressing  
(Add chicken 2.99, Add Salmon 4.99)

12.99

**Baby Iceberg Wedges**

Baby iceberg slices with fire-roasted grape tomatoes, applewood bacon, crushed croutons & our  
Danish blue dressing

8.99

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*Sandwiches*

Served with our homemade potato chips & dill pickle spear

Add French Fries 1.99

Add Onion Rings 2.99

**Half-Pound Sirloin Burger\***

Served with lettuce, tomato & red onion

7.99

**Grilled 1950's Reuben**

Made with our special recipe corned beef brisket

11.99

**Fried Perch**

With lettuce, tomato, red onion & tarter sauce on a grilled bun

9.99

**Meatball Hero**

Our house made meatballs with marinara sauce & melted cheese on a hoagie bun

8.99

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*Fresh Seafood*

Served with our house salad and your choice of side

**Salmon**

Wild Bay of Fundy salmon caught in the shores of upper Nova Scotia

21.99

**Trout**

Broiled or sautéed rainbow trout

21.99

**Yellow Perch**

Canadian Perch

20.99

**Fresh Catch of the Day**

Market Price

**Seared Crispy Salmon**

On a bed of mesculin greens topped with a balsamic glaze

22.99

**Cashew Crusted Trout**

Drizzled with a honey lemon sauce

22.99

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*Sautéed to Order*

Served with spaghettini marinara

**Chicken Francaise**

Tender chicken medallions sautéed in our butter & lemon sauce

18.99

### **Veal Scaloppini**

Tender veal slices sautéed with mushrooms in a creamy Marsala sauce  
23.99

### **Chicken Marsala**

Sautéed medallions of chicken in our Marsala sauce with mushrooms  
19.99

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## *Steaks & Chops*

Served with our house salad and your choice of side

### **Prime Rib\***

Available Wednesday, Friday, and Saturday. Served with au jus and our creamy horseradish sauce  
Petite 22.99  
Grande 26.99

### **French Cut Pork Chop\***

Basted & Broiled over an open flame - **12oz**  
18.99

### **Filet Mignon\***

The Aristocrat of Steaks - **8oz.**  
26.99

### **Choice Strip Steak**

**10oz** 23.99  
**16oz** 28.99

### **Top Sirloin Steak\***

The tastiest of all steaks - **10oz**  
19.99

### **Imported Lamb Rack\***

Marinated with olive oil, mint and rosemary & char broiled to your liking - 14oz. Half Rack  
28.99

### **Bistro Steak**

Our 1/2 lb cut, topped with Sautéed mushrooms  
18.99

### **Grilled Italian-Style Meatloaf**

Served over whipped potatoes and a Chianti mushroom gravy  
14.99

## *Complements*

Steamed Broccoli with cheese sauce 4.95  
Papa Joe's Potatoes (spiral layered, sliced potatoes sautéed until crisp) 6.95

## *Side Dishes*

Spahgettini or Penne Pasta  
Risotto  
Baked Potato  
French Fries  
O'Brien Potatoes  
Fresh Vegetable of the day