

CASA CAROLLO'S BAR & GRILLE

(Est. 1996)

W

elcome to Casa Carollo's Bar, Restaurant, and Banquet Facility! You are dining at one of South Jersey's most outstanding establishments when it comes to traditional and authentic Italian food that has come straight from the Carollo Family. This Italian restaurant is more than just a place where you can find delicious Italian food within a comfortable and pleasant environment. Casa Carollo's is a welcoming establishment that allows you to feel as if you walked right through the doors of Italy rather than another chain restaurant. This is because Vincenzo Carollo, owner and founder of Casa Carollo's, has spent his life pursuing and perfecting his culinary skills within the restaurant business for over 30 years. Casa Carollo's is a place where the finest come to dine, drink and celebrate together!

Please feel free to relax, replenish, and realize that you are in a family operated restaurant that is dedicated to make your dining experience enjoyable and memorable in order to achieve customer satisfaction and to keep our business thriving for many years to come!

BUON APPETITO!

THE CAROLLO FAMILY

Please Visit Our Website for Up to Date Specials, Events, and Casa Carollo News.
www.CasaCarollos.com

200 NORTH BAKER BLVD. ROUTE 73
MARLTON, NJ 08053

ANTIPASTI

(Appetizers)

"L" Signifies Lunch Price

"D" Signifies Dinner Price

SHRIMP COCKTAIL

Six tender jumbo shrimp served with a side of our signature spicy fra diavolo sauce.

L. 8 D. 10

STUFFED MUSHROOMS

Baked mushrooms stuffed with crabmeat & Italian seasoning.

L. 8 D. 10

BUFFALO WINGS

Plump and meaty wings served with celery sticks, bleu cheese. With hot or mild sauce.

L. 8 D. 10

STEAMED CLAMS

Twelve medium sized fresh clams. Served with a side of butter.

L. 8 D. 10

COCONUT SHRIMP

Five jumbo shrimp battered in a panko-coconut mixture and fried to crispy, golden brown perfection.

L. 9 D. 11

CALAMARI FRITTI

Lightly battered and fried, crisp & golden brown calamari. Served with a side of marinara sauce.

L. 9 D. 11

MUSSELS

Shelled mussels prepared in your choice of marinara, spicy fra diavolo, or oil & garlic sauce.

L. 9 D. 11

CAROLLO SAMPLER

Choose from: calamari fritti, buffalo wings, stuffed mushrooms, or coconut shrimp.

L. 12 Two Choices D. 14

L. 14 Three Choices D. 16

MOZZARELLA STICKS

Six crispy fried mozzarella sticks served with a side of marinara sauce.

L. 6 D. 7

ONION RINGS

Thickly sliced white onions dusted with seasoned flour and deep fried.

L. 4 D. 5

BRUSCHETTA

Italian garlic bread toasted and topped with extra virgin olive oil, fresh tomato, onions, & basil.

L. 4 Tomato D. 5

L. 6 Grilled Vegetable D. 7

CHICKEN FINGERS

Five breaded and fried crispy chicken strips served with a side of honey mustard.

L. 8 D. 10

ZUPPE E INSALATE

(Soups & Salads)

PASTINA DI POLLO

Our secret homemade recipe with pastina pasta, roasted chicken & carrots in a rich chicken stock.

L. 4 D. 5

INSALATA DELLA CASA (HOUSE SALAD)

Chopped iceberg lettuce, tomatoes, onions, peppers, olives, cucumbers, & cheese.

L. 4 Regular D. 5

L. 5 Large D. 6

SPORTS INSALATA

Mixed greens with grilled chicken breast, hard boiled eggs & provolone cheese.

L. 8 D. 9

INSALATA AL TONNO

Mixed greens with hard boiled eggs, topped with tuna salad.

L. 8 D. 9

ZUPPA DEL GIORNO (SOUP OF THE DAY)

Please inquire with your server for the chef's soup of the day selection.

L. 4 D. 5

ANTIPASTO ITALIANO

Romaine lettuce, fresh mozzarella, olives, anchovies, prosciutto, artichokes, sharp provolone & roasted peppers.

L. 12 D. 14

ANTIPASTO

Mixed greens, pepperoni, salami, capicola & hard boiled eggs.

L. 8 D. 9

CHEF'S INSALATA

Mixed greens, turkey, American cheese, ham & hard boiled eggs.

L. 8 D. 9

SEAFOOD BISQUE

A variety of seafood including clams, tuna, shrimp, crabmeat, lobster, & salmon in a creamy broth seasoned to perfection.

L. 5 D. 6

CAESAR INSALATA

Romaine lettuce, croutons & Caesar dressing.

L. 5 D. 6

L. 8 Add Grilled Chicken D. 9

L. 10 Add Grilled Shrimp D. 11

STEAK INSALATA

Romaine lettuce, rib eye steak, onions & portabella mushrooms.

L. 12 D. 14

MEDITERRANEAN INSALATA

Romaine lettuce, crabmeat, scallops, shrimp & salmon.

L. 12 D. 14

CHOICE OF SIDE DRESSINGS

- House Italian ▪ House Vinaigrette ▪ Oil & Vinegar ▪ Oil & Balsamic ▪ Blue Cheese ▪ Honey Mustard ▪ French ▪ Caesar ▪ Raspberry Vinaigrette ▪ Thousand Island ▪ Ranch ▪

(All salads are served with tomatoes, onions, peppers, green & black olives, cheese & cucumbers.)

ENTRÉES

All **LUNCH** entrées are served until 4pm and do **NOT** include a soup or house salad

All **DINNER** entrées are served with a cup of soup or house salad

Seafood Bisque is a 1.25 extra as a soup option

All entrées are served with your choice of the following pasta:

Spaghetti ▪ Linguini ▪ Penne ▪ Fettuccine ▪ Cappellini ▪ Rigatoni

(Whole Wheat Penne or Risotto 2.00)

SPECIALITA DEL CUOCO

(Chef's Specialty)

PASTA PUTTANESCA

Green and black olives, plum tomatoes, capers & garlic in a white wine marinara sauce.

L. 10 D. 13

PASTA PAISANO

Zucchini, eggplant & mushrooms in white wine with a touch of tomato sauce.

L. 10 D. 13

CHEESE TORTELLINI ALLA PANNA

Tortellini pasta stuffed with ricotta cheese with diced prosciutto in a parmesan cream sauce.

L. 14 D. 16

PESTO PASTA

Pine nuts, basil & fresh diced tomato in a garlic and extra virgin olive oil sauce.

L. 10 D. 13

PASTA SORRENTO

Diced tomato sautéed with garlic & oil, topped with mozzarella in a white wine sauce.

L. 11 D. 14

PASTA PRIMAVERA

A vegetarian dish with mixed broccoli, mushrooms, zucchini, asparagus, tomato, garlic & onions in a light marinara sauce.

L. 11 D. 14

RIGATONI CONCA DORA

Rigatoni pasta with mushrooms, prosciutto & sun dried tomato in a creamy vodka blush sauce.

L. 14 D. 16

PASTA CARBONARA

Pancetta & prosciutto sautéed with shallots in a parmesan cream sauce.

L. 13 D. 15

EGGPLANT PARMIGIANA

Battered and baked eggplant topped with marinara sauce & mozzarella cheese.

L. 13 D. 15

L. 14 Stuffed with Ricotta D. 16

PASTA TRADIZIONALE

(Traditional Pasta)

CHEESE RAVIOLI

Ravioli topped with marinara sauce.

L. 10 D. 13

L. 11 Baked Ravioli topped with mozzarella cheese D. 14

GNOCCHI

Potato dumplings in a marinara sauce.

L. 10 D. 13

L. 11 Baked Gnocchi D. 14

L. 12 Add Ricotta Cheese D. 15

BAKED ZITI

Ziti and tomato sauce topped with a layer of melted provolone and parmesan cheese.

L. 10 D. 13

L. 11 Add Ricotta Cheese D. 14

FETTUCINE ALFREDO

Traditional fettuccine pasta tossed in a garlic and parmesan cream sauce.

L. 10 D. 13

L. 13 Add Chicken D. 17

L. 14 Add Shrimp D. 18

PASTA DI FUNGHI

Mushrooms in a red wine marinara sauce.

L. 10 D. 13

MEAT LASAGNA

Pasta, ricotta & mozzarella baked to perfection in a marinara sauce.

L. 10 D. 13

MANICOTTI

Pasta crepes stuffed with ricotta cheese in a marinara sauce.

L. 10 D. 13

STUFFED SHELLS

Baked jumbo pasta shells smothered in a tomato sauce and stuffed with ricotta, parmesan, and mozzarella cheese.

L. 10 D. 13

PASTA CON BROCCOLI RABE & SALCICCIA

Sautéed broccoli rabe and mild sausage in an olive oil & garlic sauce.

L. 11 D. 14

PASTA CON SALCICCIA & PEPE

Mild sausage and sweet peppers in a zesty marinara sauce.

L. 11 D. 14

PENNE ALA VODKA

Penne pasta blended in a pink cream vodka blush sauce.

L. 10 D. 13

PASTA BOLOGNESE

Sautéed tomato meat sauce.

L. 10 D. 13

For parties of 8 or more, gratuity will be added to your check. Please feel free to increase or decrease this gratuity at your discretion.

PASTA CON PESCE

(Pasta with Seafood)

SHRIMP PARMIGIANA

Large fried shrimp topped with our traditional marinara sauce and mozzarella cheese.

L. 16 D. 19

PASTA MEDITERRANEAN

Fresh clams, jumbo lump crabmeat & shrimp in a brandy marinara sauce.

L. 18 D. 23

PASTA SEAFOOD SERAFINA

Shrimp, scallops & mixed grilled vegetables with a touch of plum tomato sauce.

L. 18 D. 22

PASTA PRINCIPESSA

Sautéed asparagus, diced tomato & jumbo lump crabmeat, topped with fresh mozzarella in a white wine sauce.

L. 16 D. 19

SAUTÉED SEAFOOD COMBO

Fresh scallops, clams, flounder, calamari, shrimp & mussels in your choice of red or white sauce.

L. 20 D. 26

SHRIMP CACCIATORE

Shrimp, sautéed mushrooms, peppers & garlic in a marinara sauce.

L. 16 D. 19

PASTA VINCENZO

Clams, shrimp, mushrooms & fresh diced tomato in a light marinara sauce.

L. 17 D. 21

SHRIMP OR CRABCAKE ROCKFELLA

Topped with spinach and jumbo lump crabmeat in a vodka blush sauce.

L. 17 D. 21

COCONUT SHRIMP PLATTER

Fried jumbo shrimp battered in a panko-coconut mixture served with your choice of pasta or french fries.

L. 16 D. 19

FRIED SHRIMP OR SCALLOPS PLATTER

Fried jumbo battered shrimp or jumbo scallops served with your choice of pasta or french fries.

L. 16 D. 19

SHRIMP & BROCCOLI

Shrimp and broccoli sautéed in oil & garlic in a vodka blush sauce.

L. 16 D. 19

PASTA PAVAROTTI

Shrimp, scallops, chopped clams & crabmeat in a white wine sauce.

L. 19 D. 24

PENNE AL SALMONE

Penne pasta with fresh salmon in a pink cream vodka blush sauce.

L. 14 D. 17

SHRIMP SCAMPI

Fresh shrimp in a garlic, lemon, butter, & white wine sauce.

L. 16 D. 19

SEAFOOD PASTA CREATIVA

Get creative and make your own entrée. Start with your choice of pasta & sauce then choose seafood & vegetables from the list below.

L. 9 D. 11

SEAFOOD

(3.00 each)

Calamari, Crabmeat, Scallops,

Mussels, Clams

VEGETABLES

(2.00 each)

Broccoli, Tomatoes, Onions, Sweet Pepper, Mushroom, Zucchini

PESCE ALLA GRIGLIA

(Broiled Seafood)

BROILED SHRIMP

Large seasoned shrimp broiled to perfection in a lemon butter sauce.

L. 16 D. 19

BROILED STUFFED SHRIMP

Large season shrimp broiled and filled with a battered crabmeat stuffing.

L. 18 D. 22

BROILED STUFFED FLOUNDER

WITH CRABMEAT

Seasoned filet of flounder broiled and filled with a battered crabmeat stuffing.

L. 18 D. 22

BROILED SEAFOOD COMBO

Sautéed and stuffed shrimp, clams casino, scallops, and flounder in a lemon butter sauce.

L. 19 D. 24

BROILED FLOUNDER

Seasoned filet of flounder broiled to perfection in a lemon butter sauce.

L. 16 D. 19

NOTICE - Cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

DALLA GRIGLIA

(From the Grill)

STEAK Entrées Come with Your Choice of:
Pasta, Baked Potato & Broccoli, or Grilled Mixed Vegetables

N.Y. STRIP ALLA CAROLLO

16 oz of grilled, fully trimmed steak with sliced portabella mushrooms with jumbo lump crabmeat in a demi-glaze sauce.

L. 19 D. 23
L. 21 Filet Mignon D. 25

GRILLED CHICKEN & HALF RACK OF BABY RIBS

Tender baby back ribs & sautéed grilled chicken in a savory honey barbecue sauce.

L. 16 D. 18

N.Y. STRIP PRINCIPISSA

Sautéed with asparagus, fresh diced tomato, & jumbo lump crabmeat topped with fresh mozzarella cheese in a white wine sauce.

L. 19 D. 23
L. 21 Filet Mignon D. 25

GRILLED SALMONE TERIYAKI

Grilled and marinated filet of salmon topped with a honey teriyaki glaze sauce.

L. 16 D. 18

GRILLED COMBO

A combination of an aged and fully trimmed filet mignon seasoned and sautéed grilled chicken and shrimp.

L. 22 D. 26

FILET MONTE BIANCO

Flat Iron grilled steak with a blended bleu cheese and jumbo lump crabmeat topping.

L. 19 D. 23

Steaks are also available plain: Carved to Order & Fully Trimmed.

L. 16 N.Y. Strip D. 20
L. 18 Filet Mignon D. 22

POLLO E VITELLO

(Chicken & Veal)

POLLO PARMIGIANA

Baked chicken breasts topped with marinara sauce and mozzarella cheese.

L. 12 D. 14
L. 13 Veal Parmigiana D. 16

POLLO PICCANTE

Chicken cutlets sautéed in a white wine sauce with garlic & capers.

L. 12 D. 14
L. 13 Veal Piccante D. 16

POLLO FRA DIAVOLO

Broiled chicken breasts cooked in garlic and oil, white wine, and spicy marinara sauce.

L. 12 D. 14

VITELLO SCALLOPINE

Broiled veal cutlets with sautéed green peppers & onions in a marinara sauce.

L. 14 D. 18

VITELLO & SHRIMP

Broiled veal cutlets with fresh shrimp & sautéed with oil & garlic in a blush cream sauce, topped with mozzarella cheese.

L. 18 D. 23

POLLO MARSALA

Sautéed chicken breasts in a marsala wine sauce, sautéed with mushrooms & garlic.

L. 13 D. 16
L. 14 Veal Marsala D. 18

POLLO CACCIATORE

Broiled chicken breasts sautéed with green peppers & mushroom in a marinara sauce.

L. 13 D. 16

POLLO & BROCCOLI

Broiled chicken breasts and chopped broccoli in a vodka blush sauce.

L. 13 D. 16

VITELLO & POLLO TUSCANY

Broiled veal and chicken cutlets sautéed with green peppers, portabella mushrooms, plum tomatoes, garlic & onions in a light marinara sauce.

L. 16 D. 20

POLLO FRANCESE

Sautéed chicken breasts dipped in egg with a white wine butter lemon sauce.

L. 12 D. 14
L. 13 Veal Francese D. 16

POLLO FLORENTINA

Broiled chicken breasts sautéed in white wine, topped with spinach and mozzarella cheese in a light marinara sauce.

L. 13 D. 16

VITELLO MONTE BIANCO

Sautéed veal cutlets topped with portabella mushrooms & crabmeat in a brown marinade.

L. 18 D. 23

VITELLO SINATRA

Broiled veal cutlets with sautéed shrimp, chopped clams, black & green olives & capers in a white wine sauce.

L. 20 D. 25

ALLA PIZZERIA

(Pizzeria-Style)

GOURMET FAMILY PIZZA

(Each additional topping 2.00)

NAPOLITAN

The traditional pizza made with tomato sauce & mozzarella cheese.

L. 10 Medium (14in) D. 12
L. 12 Large (16in) D. 14

POLLO ALLA GRIGLIA & PEPE ARROSTITI

Sautéed grilled chicken & roasted peppers in your choice of either red or white sauce.

L. 12 Medium (14in) D. 14
L. 14 Large (16in) D. 16

PLAIN SLICE

(served during Lunch Only)

Toppings are 0.50 each.

L. 2

DELUXE FIVE TOPPING PIZZA

Create your own pizza by choosing any five toppings and your choice of sauce.

L. 14 Medium (14in) D. 16
L. 16 Large (16in) D. 18

SFINCIONE (Sicilian Pizza)

A square 1 inch thick pizza made with fresh & soft dough, topped with mouth watering herbs and tomato sauce.

L. 14 Large (16in) D. 16

TOMATO SQUARE PIE

The traditional pizza made with tomato sauce and fresh herbs.

L. 12 Large (16in) D. 14

NAPOLITAN

The traditional pizza made with tomato sauce & mozzarella cheese.

L. 8 D. 10

POLLO ALLA GRIGLIA & FUNGHI

PORTABELLO

Sautéed grilled chicken and portabello mushrooms in our traditional tomato & cheese sauce.

L. 11 D. 13

FACCACIA BREAD

A soft dough pizza topped with fresh parmesan cheese, rosemary, garlic, oregano & light tomato sauce.

L. 8 D. 10

GOURMET

PERSONAL PIZZA

(Each additional topping 1.50)

MARGHERITA

Fresh mozzarella cheese & tomato sauce garnished with basil leaves & fresh herbs.

L. 9 D. 11

GRILLED VEGGIE

Grilled eggplant, zucchini, artichoke hearts, fresh diced tomatoes, asparagus & low fat cheese.

L. 11 D. 13

POLLO FRA DIAVOLO

Grilled chicken topped with our signature spicy tomato sauce & mozzarella cheese.

L. 11 D. 13

POLLO AL BARBECUE & PEPE ARROSTITI

Barbecue chicken and roasted peppers, in a barbecue & mozzarella cheese sauce.

L. 11 D. 13

CAROLLO SPECIAL

Sautéed spinach with fresh diced tomato, mozzarella, provolone, & Romano cheeses.

L. 11 D. 13

RED INDIVIDUAL PAN PIZZA

Made with tomato sauce and mozzarella cheese.

L. 5 D. 7

L. 5 White D. 7

(White is made with oil & garlic and mozzarella cheese)

INDIVIDUAL PIZZA

(Each additional topping 1.00)

RED INDIVIDUAL STUFFED PAN PIZZA

Stuffed with cheese, sausage, mushrooms, & pepperoni.

L. 7 D. 9

L. 7 White D. 9

(White is stuffed with cheese, tomato, broccoll. & splnach)

PIZZA TURNOVERS

(Each additional topping 1.50)

CALZONE

Filled with mozzarella and ricotta cheese. Served with tomato sauce on the side for dipping.

L. 7 Regular D. 9

L. 8 Large D. 11

STROMBOLI

Loaded with steak, green peppers, mushrooms, mozzarella cheese, onions & tomato sauce.

L. 11 Regular D. 13

L. 13 Large D. 15

PANZAROTTI

Filled with mozzarella cheese and our rich red tomato sauce. Your choice baked or fried.

L. 6 D. 8

Toppings

- Extra Cheese ▪ Sausage ▪ Bacon ▪ Ham ▪ Green Peppers ▪ Pepperoni ▪ Mushrooms ▪ Anchovies ▪ Fresh Garlic ▪
- Meatballs ▪ Black Olives ▪ Onions ▪ Ricotta ▪ Broccoli ▪ Spinach ▪ Fresh Diced Tomato ▪

CONTORNI

(Side Orders)

ROASTED VENEZIA VEGETABLES

Your choice of sautéed zucchini, eggplant, roasted peppers, grilled onion, artichoke hearts, or roasted potato. Or combination of all.

L. 6 D. 7

SAUTÉED BROCCOLI OR SPINACH

Freshly sautéed in oil and garlic.

L. 5 D. 6

SAUTÉED BROCCOLI RABE (Seasonal)

Freshly sautéed in oil and garlic.

L. 6 D. 7

MEATBALLS OR SAUSAGE

Two oven roasted and cooked to perfection meatballs or sausage served in our traditional marinara sauce.

L. 4 D. 5

ITALIAN FRIES

Crispy thin fries seasoned with Italian herbs.

L. 3 D. 4

L. 5 Add mozzarella & tomato sauce D. 6

L. 4 Add mozzarella or cheddar cheese D. 5

L. 6 Add bacon, cheddar & mozzarella cheese with a side of ranch dressing D. 7

MENU DEI BAMBINI

(Kids Menu)

• For Children Under 12 Years of Age Only •

CHICKEN NUGGETS & FRIES

Fried mince chicken battered in bread crumbs & served with savory fries.

L. 5 D. 6

HOT DOG & FRIES

A fully cooked and flavored beef sausage on a Kaiser roll served with savory fries.

L. 5 D. 6

MACARONI & CHEESE

Rotelli noodles blended in a cheddar and Parmesan cheese sauce.

L. 5 D. 6

PLAIN CHEESE PIZZA

A personal traditional pizza served with tomato sauce and mozzarella cheese.

L. 5 D. 6

SPAGHETTI & MEATBALLS

Spaghetti noodles served in our traditional marinara sauce topped with a giant meatball.

L. 5 D. 6

GRILLED CHEESE & FRIES

Fried buttery and cheesy bread served with savory fries.

L. 5 D. 6

BEVANDE

(Beverages)

Soda di Fontana (Fountain Soda)

1.99 Pepsi
Diet Pepsi
Club Soda
Sierra Mist
Root Beer
Hawaiian Punch
Unsweetened Tea

Succo (Juice)

1.99 Apple
Orange
Pineapple
Grapefruit
Tomato

Bevande Calde (Hot Beverages)

3.50 Cappuccino
2.50 Espresso
3.50 Double
1.99 Regular Coffee
Decaf Coffee
Regular Hot Tea
Decaf Hot Tea

Bevande Speciale (Special Beverages)

2.25 Milk
2.75 Chocolate Milk

3.75 Budweiser
Bud Light
Michelob Ultra
Coors Light
Miller Light
Sam Adams
Sam Adams Light
O'Douls

4.25 Rolling Rock
Corona Extra
Corona Light
Heineken
Heineken Light
Yuengling Lager
Moretti
Peroni

3.00 Budweiser
Miller Light
Coors Light
Bud Light
Coors Light
3.25 Sam Adams
Yuengling Lager

SORSATA DI BIRRA

(Drought Beer)

4.25 Blue Moon
Stella
Moretti
5.00 Black & Tan
Guinness
Bass

SANDWICH ITALIANI

(Italian Sandwiches)

CHICKEN & STEAK SANDWICHES

- Choice of American or Provolone Cheese ▪
- Add Fries for 1.25 Extra ▪

CHICKEN CUTLET

Baked chicken breast topped with lettuce, tomato, and mayonnaise.

L. 7 D. 8

CHEESE STEAK

L. 6 D. 7
L. 6 Chicken D. 7
L. 7 Hoagle D. 8

GRILLED CHICKEN

BREAST

Served with lettuce, tomato, and honey mustard on a Kaiser roll.

L. 7 D. 8

CHICKEN FRA

DIABOLO

L. 7 D. 8

PIZZA STEAK

With mozzarella cheese.

L. 7 D. 8

L. 7 Chicken D. 8

PLAIN STEAK

L. 6 D. 7

L. 6 Chicken D. 7

L. 7 Hoagle D. 8

HOT SANDWICHES

- Each Served on a Hoagle Roll ▪

PARMIGIANA SANDWICHES

L. 7 Sausage & Pepper D. 8
L. 7 Chicken Cutlet D. 8
L. 6 Eggplant D. 7
L. 6 Meatball D. 7
L. 6 Sausage D. 7
L. 8 Veal D. 9

EGG SANDWICHES

L. 6 Pork Roll & Cheese D. 7
L. 5 Provolone Cheese D. 6
L. 6 Sausage D. 7
L. 5 Peppers D. 6

HOAGIES

- Each Served with French Fries ▪

L. 6 Roast Beef D. 8
L. 6 Turkey D. 8
L. 6 Tuna D. 8

CHEESE HOAGIE

American or Provolone cheese or both.
L. 6 D. 7

REGULAR HOAGIE

Ham, Capicola, & Provolone cheese.
L. 6 D. 8

ITALIAN HOAGIE

Salami, Capicola, & Provolone cheese.
L. 6 D. 8

HAM & CHEESE

American or Provolone cheese.
L. 6 D. 8

All hoagies are served with crisp lettuce, sliced tomatoes, raw onions, oregano, salt, and our special olive oil & vinegar dressing

WRAPS

- Each Served with French Fries ▪

CHICKEN CHEESE STEAK

With lettuce, tomato, & fried onions.

L. 7 D. 8

CHICKEN FAJITA

Grilled chicken with fried onions, green peppers, & cheese. Served with side of sour cream.

L. 7 D. 8

BUFFALO CHICKEN

Crispy chicken tenders, hot buffalo sauce and bleu cheese.

L. 7 D. 8

VEGGIE

Sautéed spinach, broccoli, onions, tomatoes and garlic.

L. 7 D. 8

CHICKEN CAESAR

Romaine lettuce, croutons, & Caesar dressing with grilled chicken slices.

L. 7 D. 8

HAM & CHEESE

With lettuce, tomato & mayo.

L. 6 D. 7

BURGERS

L. 6 Hamburger D. 7

L. 7 Cheese Burger D. 8

L. 7 Pizza Burger D. 8

CAROLLO BURGER

With bacon, cheddar cheese & barbeque sauce.

L. 8 D. 9

All burgers are made with fresh lean ground beef, char-broiled to perfection, served on a kaiser roll
Make it a Deluxe with bacon or mushrooms or lettuce & tomatoes for 0.75 extra

HOUSE SANDWICHES

- Each Served with French Fries ▪

B.L.T.

Served on white toast with mayonnaise.

L. 6 D. 7

GRILLED CHICKEN WITH BROCCOLI RABE

Topped with melted provolone cheese on a Kaiser roll.

L. 7 D. 8

N.Y. STRIP SANDWICH

Served with lettuce and tomato on a Kaiser roll.

L. 8 D. 9

TURKEY CLUB

Served on white toast with mayonnaise.

L. 6 D. 7

FRIED FLOUNDER

Served with a side of lettuce & tomato.

L. 8 D. 9

CHICKEN RUSTICA

Grilled Chicken with roasted peppers & fresh mozzarella.

L. 8 D. 9

HOT ROAST PORK WITH PROVOLONE CHEESE

L. 7 D. 8

L. 8 W/ Broccoll Rabe D. 9

Toppings (0.50 each)

Extra Cheese
Hot Peppers
Sweet Peppers
Mushrooms
Bacon
Pepperoni

