

Mattina's Sicilian Ristorante

ANTIPASTI MISTI

Six Dead Guys In A Trunk

Escargot baked in extra virgin olive oil, butter, white wine and garlic topped with cheese

Bruschetta Buggsy Siegel

4 slices of toasted Italian bread topped with fresh, diced Roma tomatoes, fresh basil, fresh garlic, chopped Italian Olives, olive oil & balsamic vinegar

Dino's Calamari Steak

Lightly breaded calamari steak sautéed in olive oil topped with a tomato cream sauce

Sammy's Shrimp Brochettes

Two (2) skewers of marinated, medium size shrimp on a bed of spring leaf lettuce

INSALATE

The Big Boss

Romaine lettuce, parmesan cheese with homemade Caesar dressing

The Big House

Fresh field greens, Roma tomatoes, red onions, your choice of dressing

Espinaci Sam Giancana

Fresh baby spinach leaves tossed in balsamic vinaigrette, with crisped prosciutto and topped with gorgonzola cheese

Chi Town Caprese

Buffalo mozzarella, roma tomatoes, fresh basil, extra virgin olive oil and balsamic vinegar

MADE PASTA

Bono's Bolognese

Gently cooked beef with a rich tomato sauce over your choice of penne, fettuccine or angel hair pasta

Penne' Norcina Nitti

Penne pasta with roasted bell peppers, spicy Italian sausage in tomato cream sauce

Fettucicini Alfredo a' la Anastasia

A blend of cream & Italian cheese over fettuccine pasta

North Side Tony's Tortellini

Cheese filled tortellini pasta with a gorgonzola cream sauce

Angels with Dirty Faces

Angel hair pasta tossed with sautéed garlic, extra virgin olive oil, with white wine

Uncle Paulie's Ravioli Espinacci

Spinach & ricotta cheese filled ravioli in a tomato vodka cream sauce

Nonna's Seafood Ravioli

Ravioli stuffed with lobster and scallops topped with a white wine cream sauce with baby clams

Penne Funghi

Penne pasta with mushrooms, spicy Italian sausage in an Alfredo sauce

Add your choice of meat to any pasta dish: sliced chicken breast **5**; sliced Italian sausage **6**; four extra large shrimp **8**

THE CHEF SLEEPS WITH THE FISHES

Cossi Fra' Diavolo

Choice of clams, mussels, or small shrimp in a spicy red sauce over angel hair pasta

Sinatra Stuffed Sole

2 pieces of sole stuffed with crab meat & scallops with a lemon caper cream sauce

Scampi Soprano

5 gulf shrimp sautéed in extra virgin olive oil, garlic, butter & white wine served over angel hair

Joey's Salmon

Grilled salmon steak topped with either a creamy lemon caper or white wine caper sauce

Sea Bass Vera Cruz

Grilled sea bass topped with a sauce of peppers, onions, garlic, olives, tomatoes, white wine, red pepper flakes and olive oil

THE MEAT LOCKER

AT'S-A-NICE

Filet Mignon Medallions

Sliced char-grilled filet with mozzarella, parmesan & feta cheese then lightly browned under broiler

The Gotti

Char-grilled 12oz. New York strip

The Capone

Char-grilled 12oz. rib-eye

Racketeer's New Zealand Agnello

Char-grilled deliciously seasoned rack of lamb

Sonny's Surf and Turf

8oz. char-grilled filet mignon and 4 jumbo shrimp

Jilly's Veal

You name it, you got it! Marsala, Carouso , Parmigiano, Limone, Piccata

POLLO – CHICKEN

Dean Martin Marsala

Sautéed breast of chicken with mushrooms in marsala wine sauce

Lucky Luciano Piccata

Sautéed breast of chicken in our lemon, white wine, butter & caper sauce

Pretty Boy Parmigiano

Baked or breaded chicken breast with marinara sauce topped with mozzarella cheese

Sophia Loren Florentine

Breaded chicken breast topped with a spinach white wine cream sauce

Entrees are served with choice of Sicilian angel hair pasta, roasted red potatoes or vegetable of the day

A gratuity of 18% may be added to guest checks of parties four or more. A charge of \$6.00 will be added for splitting a dish.

No split checks for parties of four or more. Prices are subject to change without notice.

Mattina's Fine Wines

White	Bottle
Bramito by Antinori	36
Chateau St. Michelle Riesling	34
Santa Cristina Pinot Grigio By Antinori	28
Hess Chardonnay	36

Red	Bottle
Marchese Chianti by Antinori	45
Terrazza Reserva, Malbec	36
Tizziano Chianti Reserva	32
Fazi Battaglia Sangiovese	28
Tapena Tempranillo	28
Mezzacorona, Pinot Noir	28

Sparkling & Dessert	Bottle
Cascinetta Vietti Moscato	32
Stella Rosa	28
DSW Fontana Fredda Moscato (375)	18

House Wines	Glass
Bellagio Chianti, Villa Pozzi: Cabernet Sauvignon & Merlot, Gascon Malbec, Voga Pinot Grigio, Crane Lake White Zinfandel, Tormaresca Chardonnay, Crane Lake White Zinfandel	7

After Dinner	Glass
Croft Tawny Port	8
Croft Vintage Port	8

Vince's Private Selection	Bottle
Tigninello By Antinori	125
Brunello di Montalcino, Castello Banfi D.O.C.G.	135
Silver Oak Alexander Valley Cabernet Sauvignon	125
Guido Alberto, Super Tuscan	95
Afincado, Malbec	95
Brancaia, Blend of Sangiovese & Merlot	75