

## Appetizers

- Shrimp DeJonghe (4) ~ Garlic crumb topping 10.
- Fried Calamari ~ Floured & fried tender 9.
- Hot Wings (10) ~ Served with ranch dressing & celery 8.5
- Fried Trio ~ Mushrooms, Cheese Sticks, Jalapeño Poppers 8.5
- Bruschetta ~ Sicilian bread slices topped with garlic basil oil, marinated chopped tomatoes & cheese 7.
- Cheese Sticks (8) ~ Served with spaghetti sauce 6.5
- Jalapeño Poppers (6) 5.5
- Pane Con Olio ~ Homemade Sicilian bread topped with garlic basil oil 4.5
- Breaded Mushrooms 4.5
- Bread Stix (5) with sauce 4.5
- Garlic Bread 3.5 with cheese 4.

## Soups & Salads

- Minestrone ~ House Specialty Bowl 4.5 Cup 3.5
- Chicken Salad ~ Grilled chicken, lettuce, black olives & tomato with Caesar dressing 10.
- Special Costa Salad ~ Sausage, cheese, green & black olives, tomato & pepperoncini 9.
- Tomato & Onion Toscano ~ In olive oil & seasoned 8.
- Tossed Salad ~ Tomato, green pepper & croutons 3.5

## From Our Char Grill

- "Oh Mama Mia" ~ 8 oz. Filet Mignon topped with garlic herb butter shrimp 24.
- "Hey Vincenzo" ~ 16 oz. Rib Eye topped with onions, mushrooms, peppers & mozzarella cheese 22.
- Sinatra "New York, New York" ~ 16 oz. Strip topped with garlic cracker crumb topping 22.
- 18 oz. Rib Eye 24.
- 18 oz. New York Strip 24.
- 12 oz. Rib Eye 17.
- 12 oz. New York Strip 17.
- 8 oz. Filet Mignon 22.
- Sicilian Breaded Pork Chop 19.
- 16 oz. Porterhouse Pork Chop 18.
- Add sautéed mushrooms and onions 3.

## Veal

(We serve Provim leg slices)

- Veal Saltimbocca ~ Topped with prosciutto ham and covered with wine sage sauce 16.
- Veal Marsala ~ Sautéed with whole mushrooms and marsala wine sauce 16.
- Veal Parmigiana ~ Breaded, pan fried and covered with sauce and cheese 16.

## Ribs

"Our famous homemade sauce makes the difference"

- Half Rack 13.5
- Full Rack 19.5

## Seafood

- \*Florida Grouper ~ Lemon, garlic olive oil 17.
- \*Shrimp & Scallops Creole ~ Onions, peppers, celery, tomatoes, stewed shrimp & scallops over rice 17.
- \*Mahi-Mahi ~ Teriyaki style over rice 16.
- \*Thresher Shark ~ Cajun grilled 16.
- \*Scampi Mediterranean ~ Jumbo shrimp in a garlic herb butter served over fettuccine 16.
- Baked Orange Roughy ~ 10 oz. fillet baked with butter and wine 16.
- Shrimp DeJonghe ~ Baked with butter and garlic cracker crumbs 16.
- Shrimp Parmigiana ~ Covered with sauce, cheese & baked 15.
- Pan Fried Walleye ~ Dusted in cracker crumbs and flour. Pan seared in olive oil 15.
- Hand Breaded Japanese Fantail Shrimp ~ Breaded & fried 14.
- \*Does not receive choice of side
- ~ Above dinners include homemade bread, salad & choice of Spaghetti, Mostaccioli, Fries or Baked Potato ~

## Poultry

- \*Tuscan Chicken Pasta ~ Tossed in a tomato basil cheese sauce over penne pasta 14.
- \*Chicken Vesuvio ~ Onions, peppers, potatoes in a chicken & wine stock. Stewed over a chicken breast 14.
- \*Grilled Chicken and Cajun Pasta ~ Tossed with red pepper, onions, diced tomatoes, olive oil & cajun spice. Served over fettuccine 14.
- \*Char Grilled Chicken Breast over herb vegetable rice 14.
- Chicken Parmigiana ~ Breaded and sauteed in olive oil. Covered with cheese & sauce 13.
- \*Does not receive choice of side
  - ~ Above dinners include homemade bread, salad & choice of Spaghetti, Mostaccioli, Fries or Baked Potato ~

## Pastas

- Our House Specialty ~ Homemade flat square pasta sheets with Saro's special tomato & fresh basil sauce. Bellissimo!!! 16.
- Shrimp Alfredo ~ 6 jumbo shrimp in alfredo sauce with mushrooms, served over fettuccine 16.
- Chicken Fettuccine Alfredo ~ Grilled chicken, mushrooms, parmesan sauce 14.
- Sicilian Pasta ~ Mushrooms, artichokes, garlic, olive oil, red peppers over linguine 14.
- Tortellini Primavera ~ Cauliflower, broccoli, carrots in garlic olive oil 12.
- Manicotti ~ Large tube pasta filled with ricotta cheese 12.
- Tortellini Carbonara ~ Onions, bacon, ham, peas, tossed in white sauce 12.
- Baked Mostaccioli ~ Covered with mozzarella cheese & baked 11.
- Spaghetti Marinara ~ Pasta covered with tomato basil sauce 11.
- Fettuccine Alfredo ~ Flat thin pasta with parmesan cheese sauce 11.
  - Add extra meatballs or sausage link 3.5 Sauted mushrooms 2.5

### *Half & Half Any Pasta Below Available*

- Lasagna ~ 5 layers of meat and cheese 11.
- Ravioli ~ Square pillow pasta filled with meat and covered with sauce & a meatball 10.
- Tortellini ~ Meat filled pasta rings covered with sauce & a meatball 10.
- Spaghetti ~ Thin round pasta covered with meat sauce & a meatball 9.
- Mostaccioli ~ Small tubettes covered with meat sauce & a meatball 9.
  - ~ Above pastas includes homemade bread and salad ~

## Burgers & Poorboys

~ All sandwiches served with fries ~

- 8 oz. Rib Eye Steak ~ Topped with lettuce, tomato & onion 10.5
- Grilled Chicken ~ Char grilled with lettuce, tomato & onion 9.
- Cajun Burger ~ Sauteed onions, green peppers, tomatoes, cheese & cajun spice 8.
- Mushroom & Swiss Burger ~ "Just like it says" 8.
- Pizza Burger ~ Cheese, pepperoni, green & black olives 8.
- Sausage and Beef Combo ~ Sausage link and thin beef slices 8.
- Italian Beef ~ Seasoned perfect and sliced thin 8.
- Meatball ~ 3 large meatballs in a hot poorboy 7.
- Italian Sausage ~ Your choice of link or patty 7.
- 8 oz. Hamburger ~ Lettuce, tomato, onion and pickle 7. Cheeseburger 7.5
  - Add cheese, onions, mushrooms, peppers, jalapeños .50 each

**Pizza**

	10"	12"	14"	16"	20"
Regular or thin crust with cheese	7.50	9.50	11.75	14.25	18.00

**Pizza Toppings**

Mushrooms	Italian Sausage	Jalapeños	Pineapple	Shrimp	Italian Beef
Onions	Pepperoni	Bacon	Black Olives	Tomatoes	Anchovies
Ham	Garlic	Cheddar Cheese	Green Olives	Green Peppers	
		Small	Medium	Large	16" 20"
Each topping		1.00	1.25	1.50	1.75 2.00
Extra sauce		.25	.25	.50	.75 .75
Double cheese		1.00	1.50	2.00	2.50 3.00
Pan or Stuffed		1.50	2.00	2.50	3.00

**Favorite Pizza Combos**

(No substitutions on toppings)

Pizza Special ~ Cheese, sausage, mushrooms, onions, green peppers, pepperoni

	Small	Medium	Large	16"	20"
Regular crust	11.00	13.00	16.00	20.00	26.00

Meat-N-Pizza ~ Cheese, sausage, pepperoni, bacon & ham

	Small	Medium	Large	16"	20"
Regular crust	11.00	13.00	16.00	20.00	26.00

Garden Pizza ~ Cheese, mushrooms, green peppers, onions & tomatoes

	Small	Medium	Large	16"	20"
Regular crust	11.00	13.00	16.00	20.00	26.00

South Of The Border Pizza ~ Cheese, onions, tomatoes & jalapeños

	Small	Medium	Large	16"	20"
Regular crust	10.00	12.00	15.00	18.00	23.00

Hawaiian Pizza ~ Cheese, ham, pineapple & onions

	Small	Medium	Large	16"	20"
Regular crust	10.00	12.00	15.00	18.00	23.00

**Calzones (Baked)**

Large pizza turnovers—cheese & one topping 9.00  
 additional toppings .50 each

**Freschetta**

Very thin crust topped with roasted garlic, roma tomatoes, fresh basil, mozzarella & romano cheese.

Large 14" 17.00 Medium 12" 14.00

**Saro's Chicago Style**

Saro's homemade bread dough topped with stewed roma tomatoes, seasoned perfectly, topped with cheese and baked in a pan.

Large 14" 17.00 each additional topping 1.50  
 Medium 12" 15.00 each additional topping 1.25

18% gratuity added to parties of 8 or more  
 2.00 Dinner Splitting Charge

## Beer

Fosters, Corona, Corona Light, Heineken, Peroni, Guinness, Sam Adams, Leinenkugels Red, Amber Bock 3.5  
Budweiser, Bud Select, Bud Light, Miller Lite, MGD, MGD Light, Coors Light, Michelob Ultra, O'Doul's (N/A) 2.75

## Wine

Dynamite Merlot 39. Bottle  
Crisp cherry fruit and sweet toasty oak mingle in this lively red

Rodney Strong Cabernet Sauvignon 33. Bottle  
A tremendous effort in a bold, opulent style, with layers of rich, extracted blackberry, currant, kirsch and savory oak flavors

Sterling Merlot 33. Bottle 6. Glass  
A soft, ripe berry fruit character that is balanced nicely by a toast of vanilla oak flavors

Valley of the Moon Cabernet Sauvignon 26. Bottle 6. Glass  
A rich purple violet hue, this wine shows a rich, deep fruit concentration

Kenwood Yulupa White Zinfandel 24. Bottle 6. Glass  
Medium-sweet, fresh and delicate

Starling Castle Riesling 26. Bottle 6.5 Glass  
Keen and driven by a spine of acidity, this Riesling offers ripe apple, peach and pear aromas

Ruffino Chianti 24. Bottle  
Black cherry and plum flavors with just a hint of oak on a soft smooth finish

Virgin Vines Shiraz 23. Bottle 6. Glass  
Soft and round, with plump cherry and spice flavors that linger on the finish

Echelon Chardonnay 23. Bottle 6. Glass  
Buttery apple aromas, with hints of pear, toast and spice

\*Pinot Noir 22. Bottle 6. Glass  
\*Ask about our featured label

Bolla Pinot Grigio 20. Bottle 5.5 Glass  
Fresh medium-bodied and fruity, with excellent purity as well as an appealing personality

Lambrusco 17. Bottle 5. Glass

## House Wines

Cabernet Sauvignon  
Merlot  
Chardonnay  
White Zinfandel  
17. Bottle 5. Glass

House Chianti 19. Bottle 5.50 Glass

*Bon Appetito*

*Thank You ~ Your Hosts ~ The Saro Costa Family & Staff*