

← APPETIZERS →

Wing Dings <i>(A Parmatown Classic)</i>	13
Grilled Artichokes Hearts <i>Tender artichoke hearts marinated in extra virgin olive oil, garlic, and Italian herbs, Finished with a touch of lemon and grated Pecorino Romano cheese</i>	14
Mozzarella Fritti <i>Breaded fried mozzarella with marinara sauce</i>	10
Fried Ravioli <i>served with marinara sauce</i>	10

Mussels <i>Sautéed in a white wine butter sauce</i>	14
Calamari Fritti	16
Eggplant Stack <i>Breaded eggplant, provolone blend, topped with marinara sauce</i>	13
Mrs. A’s Meatballs <i>Mrs. A’s Homemade meatballs, served with Sunday sauce and New York sweet ricotta. Served with garlic crostini</i>	12



← SOUPS →

Pasta Fagioli <i>Pasta and beans in a tomato herb broth</i>	7
Italian Wedding	8

← SALADS →

Antonio’s Special <i>Crispy pepperoni, provolone cheese, lettuce</i>	13
The Original Antipasto for 2 <i>Hot peppers, cheese, egg, ham, salami, tomato, olives, chickpeas, red onions</i>	20
Parmesan Crusted Chicken Salad <i>Chopped lettuce, cherry tomato, shaved asiago & parmesan cheese, sliced Italian breaded chicken cutlet, with creamy parmesan dressing topped with balsamic glaze</i>	13
Louie’s Chopped Salad <i>Chopped lettuce, tomato, red onion, bacon, egg, blue cheese, tossed in our house made ranch dressing</i>	13
Italian Garden Salad <i>Chopped lettuce, provolone, tomato, pepperoncini and red onion</i>	12

Add Grilled Chicken or Salmon to Any Salad

Homemade Dressings:
Ranch, Poppyseed, Italian, Balsamic Vinaigrette

← LUNCH ENTREES →

Eggplant Alla Norma Lasagna <i>An original recipe from the city of Catania, in Sicily. A delicious combination of Mediterranean flavors; tomatoes, eggplant and basil, layered with lasagna noodles and cheese</i>	15
Lasagna <i>Layers of tender pasta, seasoned Italian sausage, savory ground beef, creamy Italian-style ricotta cheese, and melted provolone, all layered with our house-made pasta sauce.</i>	16
Cavatelli & Meatball <i>Served with our original Sunday sauce and homemade meatballs</i>	14

Cheese Ravioli <i>Served with your choice of marinara, alla vodka, or our original Sunday Sauce</i>	15
Parmigiana Chicken 16 Veal 19 <i>Served your choice of spaghetti or rigatoni noodles, topped with our original Sunday sauce</i>	
Fettuccine Alfredo <i>Fettuccine topped with a rich & creamy alfredo sauce</i>	13

← SANDWICHES →

Muffaletta <i>Capocollo, salami, mortadella, cheese with olive dressing (Serves 2-3)</i>	19
Cutlet Sandwich Chicken 16 Veal 19 <i>Topped with leaf lettuce & red onion, house Italian dressing and a side of mayo. Served with fries</i>	

House Made Meatball Sub <i>With cheese and served with fries</i>	16
Parmesan Sub Chicken 16 Veal 19 <i>Your choice of Chicken or veal, topped with original Sunday sauce, provolone & romano. Served with fries</i>	

SOUP & SALAD COMBO

Soup

Pasta Fagioli

Pasta and beans in a tomato herb broth

Italian Wedding

Salad

Antonio’s Special

Italian Garden Salad

12.00

Served in Lunch Sized Portions

THE ORIGINAL LUNCHEON SPECIAL

Spaghetti & Meatball

Served with a Side Salad
& Bread

12.00

Served in Lunch Sized Portions



The Original Pizza



We’ve returned to our original, slower baking style. Pizzas take about 20 minutes and are served when ready, so they may not arrive with entrées—but it’ll be worth the wait!

BUILD YOUR OWN

Antonio’s Cleveland Classic Pan Pizza

	9”	12”
Cheese	12.00	17.00
Topping	1.95	2.50
Premium Topping	2.25	2.75

The “Classic” Parmatown Deep Dish 24

Red Sauce, Provolone, Pepperoni, Mushroom, Onion finished with Romano cheese
Deep Dish pizza requires a 35 minute cook time

Pepperoni & Cheese Rolls

Allow proper time for cooking, served with Sunday Sauce

10

SPECIALTY PIZZA

Deluxe

Red sauce, provolone, pepperoni, mushroom, onion, green pepper, sausage

Meat

Red sauce, provolone, pepperoni, ham, bacon, sausage

Veggie

Alfredo sauce, provolone, red pepper, green pepper, mushroom, red onion, broccoli

White

Garlic sauce, provolone, fresh sliced tomato, spinach

9”

18

18

16

15

12”

23

23

21

20



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.