



## Antipasti

### **Arancini Di Riso**

Rice ball with meat sauce, peas and mozzarella 11

### **Mozzarella Caprese**

Slice tomato and slice homemade mozzarella topped with basil and aged balsamic glaze 11

### **Burrata**

Take mozzarella one step further. Burrata is mozzarella that's formed into a pouch and then filled with soft curd and cream, served over arugula and prosciutto 13

### **Polenta *\* A Must Try \****

A dish that originated in Northern Italy. Polenta is created from ground yellow cornmeal with either sausage, gorgonzola or mushrooms finished with truffle oil 15

### **Calamari Fritti**

Tender pieces of Squid lightly coated then quickly fried in very hot oil could be one of the most addictive of all the dishes that came over from the "old country" to the USA. 13

### **Bruschetta**

Fresh tomato, basil, and ricotta cheese finished with balsamic glaze 12

### **Zucchini Fritte (Brooklyn Style)**

Julienne fried zucchini 10



## Zuppa & Insalata

Zuppa del Giorno: Soup of the day Cup 4 Bowl 6

Soup & Salad: Your choice of house, or Caesar salad, served with a cup of house soup and garlic bread 10

Caesar Salad: Crisp romaine lettuce hearts, tossed with garlic croutons in a creamy Caesar dressing. Garnished with fresh shaved Parmesan cheese 8

House Salad: Romaine and Iceberg lettuce, tomatoes, red onion, cucumbers, carrots and shredded Mozzarella cheese. Dressed with our house Italian vinaigrette

**Add:** Chicken 5, Calamari 6, Shrimp 8, **Prepared:** Grilled or Blackened

## Piadina / Flatbread

**Margarita Flatbread:** Fresh sliced Mozzarella, ontop of a beef tomato sauce with fresh basil. Finished with olive oil and Parmesan cheese. 10

**Prosciutto e Funghi:** Topped with tomato sauce, mozzarella, thin slices of prosciutto cotto, and mushrooms 13



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**A 3% credit card convenience fee is added to all items on this menu.**

**Ask your server about a cash payment discount.**

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## **Panino Caldo / Hot Sandwich**

Enjoy Homemade Seasoned Chips, or upgrade to: Fries 1, Italian Sweet Potato Fries 2

Add A 'la cart: Egg 1, Mushrooms 1, Bacon 2, Bruschetta 2, cup of soup 4, side salad 4

### **\*Note\* Sandwiches Served 12-4pm**

#### **The Old Timer:**

8 oz. Black Angus Beef, char-grilled, topped with American cheese, lettuce, tomato, and onion. .... 12

**Meatless option** - Thick and juicy portabella mushroom burger, topped with American cheese, lettuce, tomato, and onion..... 12

#### **Arthur's Burger:**

8 oz. Black Angus Beef, char-grilled, topped with peanut butter, grilled bananas, apple cider bacon, & mayonnaise..... 14

#### **Panino Italiano**

Salami, ham, prosciutto, mozzarella cheese, lettuce, tomato, and onion. Finished with Sinatra's Italian dressing served hot or cold.. 13

#### **Chicken Italiano:**

Char-grilled chicken breast, topped with tomatoes, olive tapenade, and pesto aioli served on toasted Ciabatta bread..... 13

#### **Meatball Ciabatta:**

Homemade beef and Italian sausage meatballs with marinara, Parmesan and mozzarella cheeses..... 13

#### **Chicken Parmesan`**

Chicken lightly coated in parmesan cheese, tomato sauce and melted mozzarella cheese served on toasted Ciabatta bread..... 13

All Entrées below include: garlic bread, and one choice of: Soup, House Salad, or Caesar Salad.

## **Cucina Mia**

Create Your Pasta Dish, Your Way

Select your favorite Pasta & House Sauce 12 \*Add a Gourmet Sauce 2, Finish with your favorite A' la cart item

**Choose Your Pasta:** Penne, Fettuccini, Angel Hair **Enjoy -Tortellini or Gnocchi add 5**

**Choose Your House Sauce:** Marinara, Aglio Olio, Diavolo

Enhance with A Gourmet Sauce Select one: Alfredo,  
Vodka 2, Bolognese 5

Enjoy A' la cart: Chicken 5, Meatballs 5,  
Calamari 6, Italian Sausage 7 Shrimp 8, Salmon 9

## **Primi Piatti/Pasta Dish**

**Lasagna** Italian tradition - Pasta sheets, Parmigiano-Reggiano, Béchamel sauce, and ragù ..... 19

**Manicotti** Large pasta tubes filled with Ricotta cheese finished in Sinatra's marinara sauce..... 18

**Cannelloni** Manicotti with meat sauce, Ricotta cheese finished in marinara..... 20

**Ravioli** Pasta dough filled with ricotta cheese finished in a creamy pistachio sauce..... 20

**Linguini alle Vongole** Linguini pasta served over red or white clam sauce ..... 23

**Orecchiette Alla vodka** Shell shaped pasta finished in a vodka sauce..... 18

**Lobster Ravioli** Clams, mussels, shrimp finished with a creamy lobster sauce..... 33

## **Secondi Piatti/Main Dish**

Substitute Chicken with Veal Add 6

**Pollo Capricciosa** Breaded then baked chicken cutlets, baby arugula, topped with a cold tomato and mozzarella topping. You'll love the contrast..... 24

**Pollo Piccata** Breaded then baked chicken cutlets, finished in a white wine, lemon sauce ..... 18

**Pollo Saltimbocca** Tender chicken breast topped with prosciutto and sage, sautéed in white wine sauce.. 20

**Pollo Marsala** Chicken escalopes (pieces) sautéed in a Marsala wine and mushroom sauce..... 20

**Pollo Francese** Breaded then baked chicken cutlets sautéed in lemon-butter and white wine sauce.. 19

**Pollo Parmigiana** Chicken lightly coated in parmesan, served over tomato sauce with melted mozzarella 19

**Melanzane Parmigiana** Layered Eggplant sautéed with tomatoes, parmesan and mozzarella cheese.. 19

## **Frutti di mare/Seafood**

Served with buttered parsley potatoes & vegetable of the day

**Gamberoni al Dragoncello** Jumbo Shrimp sautéed in a cognac and finished in a creamy tomato sauce. 24

**Branzino in Bella Vista** Mediterranean Sea Bass, finished in a white wine and lemon sauce..... 32



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\*\*Everything is made fresh to order. Therefore, wait times may vary.\*\*

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