THE ITALIAN KITCHEN
Supper Club

Monday through Saturday
11 AM to 9 PM

Private Events on Sundays
Available by Reservation

TheItalianKitchenPSJ.com

STARTERS

GARLIC CHEESE BREAD — **$12**
Garlic butter and herb drizzled french bread, topped with mozzarella cheese, baked and served with marinara

MEATBALLS — **$9/$18/$36**
Chef Anne's meatballs topped with marinara and melted mozzarella your choice of three, six, or twelve

SAUSAGE AND PEPPERS — **$18**
Italian rope sausage, green peppers and onions sautéed in fresh garlic and oil

ITALIAN STUFFED MUSHROOMS — **$16**
Mushrooms stuffed with italian sausage, fresh herbs and cheese

FRIED CHEESE — **$14**
Fresh cut mozzarella breaded and deep fried to golden brown, served with marinara

DEEP FRIED RAVIOLI AND MARINARA — **$16**
Four cheese ravioli served with marinara

VEGETABLE ANTIPASTO PLATE — **$16**
Grilled marinated eggplant, zucchini, tomatoes, bell peppers and onions served with warm herb goat cheese and flatbread

CRISPY ARTICHOKE HEARTS — **$16**
Deep fried artichoke hearts served with lemon aioli

SOUP & SALAD

SOUP OF THE DAY — **$7/$11**
Choice of cup or bowl

CITRUS SALAD — **$15**
Mixed Spring greens, candied pecans, crumbled goat cheese, mandarin oranges and a mango citrus vinaigrette, add chicken +$4 or shrimp +$5

CAPRESE — **$18**
Fresh mozzarella and heirloom tomatoes on arugula, drizzled with aged balsamic glaze, olive oil and fresh basil

CHOPPED ITALIAN — **$18**
Romaine lettuce topped with cubed salami, hot capicola, pepperoni, fresh mozzarella, tomatoes, white beans, red onion, banana peppers, kalamata olives and italian dressing

CAESAR SALAD — **$16**
Romaine lettuce, parmesan cheese, croutons, caesar dressing topped with choice of a blackened chicken breast or blackened shrimp

ENTRÉES

**All entrees served with a small house salad*
**Substitute any pasta for gluten free pasta + $1.00*

SPINACH SHELLS — **$24**
Stuffed shells of spinach, mushrooms, ricotta and fresh herbs, baked with marinara and mozzarella

LASAGNA — **$27**
Chef Anne's four layer bolognese lasagna baked with mozzarella cheese

SPAGHETTI — **$25**
Spaghetti noodles tossed in your choice of marinara or bolognese sauce, choice of Italian sausage or Chef Anne's famous meatballs

CHIX PARM — **$25**
Italian breaded chicken breast, deep fried and topped with melted mozzarella, served with spaghetti noodles, marinara and parmesan

EGGPLANT PARM — **$24**
Italian breaded sliced eggplant, deep fried and topped with melted mozzarella, served with spaghetti noodles, marinara and parmesan

ASIAGO AND RICOTTA GNOCCHI — **$18**
Sautéed in olive oil with onions, cherry tomatoes, served with your choice of marinara, bolognese, garlic herb sauce, or Alfredo sauce, add grilled chicken +$4, shrimp +$5 or snapper +$8

ALFREDO WITH BLACKENED CHIX — **$25**
Blackened chicken breast served with linguini noodles, Alfredo sauce and parmesan cheese

LOBSTER RAVIOLI — **$29**
Lobster and cheese filled ravioli topped with grilled shrimp and a lemon white wine cream sauce

CHEESE RAVIOLI — **$22**
Four cheese ravioli covered in your choice of marinara, bolognese or Alfredo sauce, add grilled chicken +$4 or shrimp +$5

CHIX MARSALA — **$25**
Sautéed chicken breast served with linguini, tossed with marsala mushroom sauce and parmesan

CHICKEN PICCATA — **$25**
Sautéed chicken breast served with linguine tossed with a lemon caper butter sauce

SNAPPER PICCATA — **$28**
Sauteed red snapper served with linguine tossed with a lemon caper butter sauce

PORCINI TRUFFLE MUSHROOM RAVIOLI — **$24**
Porcini ravioli, sautéed mushrooms and onions topped with Alfredo sauce and parmesan cheese

SHRIMP SCAMPI OVER LINGUINI — **$25**
Fresh Gulf shrimp sautéed in butter, garlic and white wine, tossed with linguine noodles and parmesan

PIZZAS

8" PERSONAL PAN — **$10 + .50 PER TOPPING**

10" SMALL NY STYLE — **$15 + $1 PER TOPPING**

14" MEDIUM NY STYLE — **$18 + $1 PER TOPPING**

16" LARGE NY STYLE — **$21 + $1.50 PER TOPPING**

8" PERSONAL DEEP DISH — **$16 + .50 PER TOPPING**

**Give 25 minutes cook time for personal deep dish*

14" CHICAGO DEEP DISH — **$27 + $2 PER TOPPING**

**Give 45 minutes cook time for Chicago deep dish*

GF CAULIFLOWER PIZZA — **$18 + .50 PER TOPPING**

TOPPINGS

ITALIAN SAUSAGE, PEPPERONI, MEATBALL, BACON, CANADIAN BACON, PINEAPPLE, GREEN PEPPERS, RED ONION, MUSHROOMS, BLACK OLIVES, SPINACH, JALAPEÑO, BANANA PEPPERS, EGGPLANT, SALAMI

LUNCH SPECIALS

LUNCH PORTION OF ANY ENTRÉE — **$14**
Served with a small house salad or Caesar salad

LUNCH PORTION OF ANY SANDWICH — **$13**
Served with pasta, side salad or chips

KIDS MENU

SPAGHETTI WIH SAUCE — **$10**

BUTTER NOODLES — **$10**

SMALL CHEESE PIZZA — **$10**

NOODLES WITH ALFREDO — **$10**

BEVERAGES

SOFT DRINKS, TEA, COFFEE — **$3**

FONTI DI CRODO SPARKLING SODA
Italian Lemonade or Mojito Lime — **$4**

PLEASE SUPPORT OUR SMALL BUSINESS AND LEAVE A KIND REVIEW! BROWNIE POINTS IF YOU SNAP A PICTURE, TOO!

SANDWICHES

**Sandwiches are 10" and weigh at least 1 lb.*
**Served with your choice of pasta salad or chips*

MEATBALL — **$18**
Chef Anne's meatballs covered in marinara, provolone and mozzarella cheese and baked

SAUSAGE AND PEPPER SANDWICH — **$18**
Italian rope sausage, green peppers and onions sautéed in fresh garlic and oil, melted provolone, served on a toasted hoagie bun

CHICKEN PARMIGIANA — **$16**
Italian breaded chicken breast, deep fried, topped with marinara and melted mozzarella

EGGPLANT PARMIGIANA — **$16**
Italian breaded eggplant, deep fried, topped with marinara and melted mozzarella

GRILLED VEGETABLE SANDWICH — **$18**
Grilled marinated eggplant, zucchini and tomatoes on flatbread with herb goat cheese and arugula

ITALIAN BEEF — **$18**
Shaved prime rib, dipped in our Italian seasoned au jus, topped with hot and sweet giardiniera and provolone cheese, served with au jus

PHILLY — **$18**
Shaved ribeye, sautéed green peppers, onions, mushrooms, and provolone cheese

REUBEN — **$18**
Shaved corned beef, sauerkraut, swiss cheese and Russian dressing on grilled marble rye

COLD ITALIAN — **$18**
Pepperoni, hot capicola, genoa salami, provolone cheese, thinly sliced tomatoes, shredded lettuce all sauced up with our Italian dressing, mayonnaise and italian seasoning

DESSERTS

HOUSE MADE CANNOLIS — **$4/EACH**
Your choice of lemon citrus, chocolate chip or pecan praline

TIRAMISU — **$12**

CREME BRULEE — **$12**

TURTLE CHEESECAKE — **$9**

FLOURLESS CHOCOLATE TORTE WITH RASPBERRY PUREE — **$9**