



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

**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 WITH 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



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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 — \$9
WITH RASPBERRY PUREE