

← 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 sauce and New York sweet ricotta. Topped with Romano and served with garlic crostini</i>	14



← 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
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Louie's Chopped Salad <i>Chopped lettuce, tomato, red onion, bacon, egg, blue cheese, tossed in our house made ranch dressing</i>	13
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Italian Garden Salad <i>Chopped lettuce, provolone, tomato, pepperoncini and red onion</i>	12
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Add Grilled Chicken or Salmon to Any Salad

Homemade Dressings:
Ranch, Poppyseed, Italian, Balsamic Vinaigrette

← PASTA →

Sunday Sauce & Meatballs <i>(Your choice of Rigatoni or Spaghetti) Served with our original Sunday sauce and homemade meatballs</i>	21
Fettuccine Fiore di Pollo <i>Fettuccine topped with a rich & creamy alfredo sauce with artichokes & grilled chicken</i>	24
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>	24
Cavatelli & Meatballs <i>Served with our original Sunday sauce and homemade meatballs</i>	22
Linguini with Clam Sauce <i>Linguini topped with white wine clam sauce</i>	23

Spicy Rigatoni <i>(Carbone Style)</i> <i>Inspired by the famous Italian restaurant in NYC. Homemade rigatoni with a alla vodka sauce</i>	22
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>	22
Pasta Alla Puttanesca <i>A bold Italian classic featuring pasta tossed in a robust tomato sauce with garlic, extra virgin olive oil, capers, Kalamata olives, and a touch of crushed red pepper and fish oil for a savory finish</i>	21
Cheese Ravioli <i>Served with your choice of marinara, alla vodka sauce, or our original Sunday Sauce</i>	21

← CLASSICS →

CHICKEN

Parmigiana <i>Chicken Parmigiana served with your choice of a side</i>	26
Francese <i>An Italian-American dish featuring thin, pan-fried chicken cutlets coated in flour and egg, served in a lemon-butter and white wine sauce, served with your choice of a side</i>	27
Marsala <i>Sautéed chicken with mushrooms in a marsala wine sauce served with fettuccine alfredo</i>	26

VEAL

Tony's Veal Parmigiana <i>Milk-fed tender breaded veal topped with angel hair pasta and Grande provolone. Just the way Tony liked it</i>	30
Veal Cutlet Alla Vodka <i>Tender veal cutlets, lightly breaded and sautéed to golden perfection, vodka cream sauce with notes of tomato, garlic & Parmesan. Topped with Provolone. Served with a choice of side</i>	30
Veal Scallopini <i>Thinly sliced veal, delicately sautéed and finished in a light white wine, lemon, and butter sauce. A timeless Italian classic prepared with elegance and simplicity. Served with a choice of side</i>	30

SEAFOOD

Creamy Tuscan Salmon <i>Golden seared salmon topped with a luxurious Tuscan-style cream sauce of garlic, sundried tomatoes and fresh spinach, with your choice of a side</i>	26
Shrimp & Scallop Spiedino <i>Shrimp and scallops lightly seasoned with Italian herbs and finished with garlic lemon butter. Served with our house risotto</i>	29

CASUAL

Muffaletta <i>Capocollo, salami, mortadella, cheese with olive dressing (Serves 2-3)</i>	19
House Made Meatball Sub <i>With cheese and served with fries</i>	16
Veal Cutlet Sandwich <i>Breaded veal with leaf lettuce & red onion, house Italian dressing and a side of mayo. Served with fries</i>	19

PASTA COMBO

Pick Three	27
Cavatelli	
Capellini Marinara	
Spicy Rigatoni	
Rigatoni with Sunday Sauce	
Spaghetti wih Sunday Sauce	
Fettuccine Alfredo	
Linguini with Clam Sauce	

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 10
Allow proper time for cooking, served with Sunday Sauce

SPECIALTY PIZZA

Deluxe <i>Red sauce, provolone, pepperoni, mushroom, onion, green pepper, sausage</i>	9" 18	12" 23
Meat <i>Red sauce, provolone, pepperoni, ham, bacon, sausage</i>	18	23
Veggie <i>Alfredo sauce, provolone, red pepper, green pepper, mushroom, red onion, broccoli</i>	16	21
White <i>Garlic sauce, provolone, fresh sliced tomato, spinach</i>	15	20

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



White Wines



Conundrum White Amazingly versatile, with intriguing tropical notes and natural minerality. (California)	Glass: \$10 Bottle: \$33
Debonné Grand River Reserve Riesling Rich peach, apricot and floral aromas and flavors accented by a balance of sweetness and acidity. (Grand River Valley)	Glass: \$10 Bottle: \$33
Filadonna Pinot Grigio Light, crisp and refreshing profile, with notes of citrus, pear and apple. (Veneto, Italy)	Glass: \$10 Bottle: \$33
Mer Soleil Riserve Chardonnay Shows juicy fruit flavors of strawberry and cherry, with a tangy sweet finish. (Monterey, California)	Glass: \$14 Bottle: \$54
Giesen Sauvignon Blanc A crisp, refreshing experience with vibrant tropical and citrus flavors, complemented by freshly cut herbs. (Marlborough, New Zealand)	Glass: \$10 Bottle: \$33
La Perlina, Puglia Mascato A delicately sweet Italian white wine from Puglia with bright peach, apricot, and citrus notes. (Puglia, Italy)	Glass: \$10 Bottle: \$33
Valdo Prosecco Dry and pleasantly fruity, finishing on an aromatic note, revealing an abundance of almond on the palate with hints of fresh citrus. (Veneto, Italy)	Glass Only : \$12

Red Wines

Conundrum Red Blend Lush flavors of cherries & baking chocolate, fine tannins & finishes silky smooth. (California)	Glass: \$10 Bottle: \$33
Argento Malbec Jammy plum and red fruit flavors are rounded off perfectly by a soft, lingering velvety finish. (Mendoza, Argentina)	Glass: \$10 Bottle: \$33
Sea Sun Pinot Noir Aromas of cherry, tea & herbal spice lead to flavors of black cherry, plum & spice with a long finish. (California)	Glass: \$10 Bottle: \$33
Bonanza Cabernet Bold, smooth and fruit forward character with notes of dark berries, chocolate, and vanilla, often described as having silky tannins. (California)	Glass: \$11 Bottle: \$35
Parducci Merlot Aromas of plum with hints of coffee, oak & chocolate lead to fruit flavors of cherries, ripe raspberries & currants. (California)	Glass: \$10 Bottle: \$33
Fantini, Puglia Sangiovese Vibrant, medium-bodied Italian red wine , characterized by intense fruity aromas of cherries, prunes, and a hint of vanilla. (Puglia Italy)	Glass: \$12 Bottle: \$38
Toscolo Chianti Supple and fruity, featuring red berries, currants, and black cherry with hints of walnut, spice, and earthiness. (Tuscany, Italy)	Glass: \$12 Bottle: \$38
Rose - Belle Glos Blanc Light acidity with a refreshing palate. Flavors of pink grapefruit, lemon zest, and orange creamsicle. (California)	Glass: \$14 Bottle: \$42

• Beer •

Great Lakes Dortmunder Gold: (Draft) Dortmund Germany style lager 5.8% ABV.....	7
Peroni: (Draft) Italian Pale Lager 4.7% ABV.....	6
Peroni 0.0 (Bottle) Italian Pale Lager	6
Fat Heads Headhunter: (Draft) American IPA 7.5% ABV.....	7
Great Lakes Seasonal: (Draft) Seasonal favorite on draft.....	7
Miller Light: (Bottle) American style pilsner light lager 4.2% ABV.....	4
Menabrea Italian Lager: (Bottle) Pale Italian lager 4.8% ABV.....	7
Angry Orchard: (Bottle) Hard cider 5% ABV.....	5
Blue Moon: (Bottle) Belgian White 5.4% ABV.....	5
White Claw: (Variuos Flavors)	5



Cocktails



Bee's Knees: Bombay Sapphire Gin, fresh lemon juice, honey syrup.....	11
Limoncello Margarita: Milagro Silver, limoncello, lime juice, sea salt rim, lime wedge.....	13
Aviation: Gin, luxardo maraschino liqueur, crème de violette, lemon juice.....	12
Classic Aperol Spritz: Prosecco, Aperol liquor, soda, orange slice, rosemary sprig	12
GG's Bellini: Prosecco, peach purée.....	11
The Classic Old Fashioned: Buffalo Trace.....	12
Tony's Martini: The “Classic Martini” Tito's with bleu cheese olives.....	11
Espresso Martini: Titos vodka, espresso, coffee liqueur.....	13
Freddy's Sidecar: Cognac, orange liquor, fresh lemon juice.....	12
Mandarin Boulevardier: Absolut Mandarin, Campari, sweet vermouth.....	10

