

The logo for Jerlando's Ristorante is centered on a white diamond shape. The word "Jerlando's" is written in a large, elegant, dark brown script font. Below it, the word "Ristorante" is written in a smaller, dark brown script font, enclosed within a thin black rectangular border.

Jerlando's *Ristorante*

400 North Franklin Street - Watkins Glen, N.Y. 14891
www.jerlandospizza.com



TO START YOU OFF

APPETIZERS

Chicken Wings

One dozen classic style ***OR TRY OUR BONELESS:*** mild, medium, hot, bomb, BBQ, garlic, or pesto. We fry our wings to order, so please be patient 9.99

Mozzarella Sticks

Served with a side of homemade marinara sauce 6.99

Spinach & Artichoke Flatbread with Grilled Chicken

A blend of garlic, cream cheese, parmigiana, mozzarella, spinach, and artichokes 9.99

Grilled Shrimp Skewer

Jumbo shrimp, grilled and served on our homemade garlic bread with a side of remoulade sauce 10.99

Toasted Ravioli

Sprinkled with shredded romano cheese and served with a side of homemade marinara sauce 8.99

Insalata Caprese

Fresh whole milk mozzarella, sliced tomatoes, extra virgin olive oil, and balsamic glaze 8.99

Paesano Platter

A combination of chicken tenders, mozzarella sticks, and onion rings 10.99

Cheese Fries

Served with sour cream, bacon, and mozzarella 8.99

Fried Calamari Rings

Dipped and dusted, served with marinara sauce 10.49
Try our kicked up spicy calamari rings, tossed in Buffalo sauce and banana peppers 10.99

Garlic Knots

Don't leave town 'til you try these! This appetizer is made fresh to order, so please be patient 8.99

Clams

One dozen steamed clams served with drawn butter 10.99

Bruschetta

Toasted slices of bread, topped with tomatoes, basil, garlic, olive oil, and melted mozzarella 8.99

SIDES

Fettuccine Alfredo 6.99

Meatballs or Sausage 6.99

Linguini Shrimp Scampi 8.99

Linguini with Clam Sauce 8.99

Spaghetti 5.99

Ziti with Pesto 6.99

Vegetables 3.99

Side Salad 4.99

INSALATA

Caesar Salad

Crisp romaine lettuce tossed with our creamy Caesar dressing and topped with garlic croutons 9.99
With grilled chicken add 3.99 With grilled steak add 4.99

Grilled Chicken Salad

Marinated, grilled chicken breast served atop a bed of lettuce with tomato, onion, cucumber, and black olives 10.99

Spicy Fried Chicken Salad

Fried chicken covered with our famous wing sauce and served atop a bed of lettuce with tomato, onion, cucumber, black olives, and American cheese 10.99

Insalata Caprese

A new twist on an old favorite... Slices of tomato, fresh mozzarella, romaine lettuce, olive oil, balsamic vinegar, and fresh basil, with green and kalamata olives 10.99

Grilled Tuna

Yellow fin tuna grilled to your liking, served atop a bed of lettuce with tomato, onions, cucumbers, green olives, kalamata olives, and garlic herb croutons 14.99

BBQ Pulled Pork Salad

Our delicious pulled pork with a tangy chef-inspired BBQ sauce, served over a bed of lettuce with tomato, onion, cucumbers, and black olives 12.99

Antipasto

Lettuce, tomato, onions, cucumbers, black olives, pepperoncini peppers, salami, pepperoni, ham, and provolone cheese 11.99

Chef Salad

Ham, turkey, roast beef, and American cheese, served atop a bed of lettuce with tomato, onion, cucumber and black olives 11.99

Dressings:

Italian, Creamy Italian, Creamy Bleu Cheese, Raspberry Vinaigrette, Balsamic Vinaigrette, Honey Mustard, Peppercorn Parmesan, French, Russian, and Ranch. Crumbly bleu cheese add .50

BEVERAGES

Fountain Drinks 2.49 (free refills)

Pepsi • Diet Pepsi • Mountain Dew • Sierra Mist
Raspberry Iced Tea • Pink Lemonade • Dr. Pepper
Mug Root Beer • Ginger Ale

Iced Tea (free refills) 2.49

Juice Apple, OJ, Cranberry 1.99

Milk 1.99

Espresso 2.99

Cappuccino 3.99

Coffee or Hot Tea 2.49

Hot Chocolate 2.49





ENTREES

PASTA

All pasta dishes are served with garlic cheese bread and a side salad. Upgrade to a Caesar salad for 1.99

Linguini Genovese

Prepared with fresh basil, pine nuts, olive oil, parmesan, and garlic 14.99

Pasta Carbonara

Egg, bacon, parmesan cheese, and black pepper in a light cream sauce - an Italian favorite 15.99

Linguini al la Puttanesca

From the Bay of Naples, chopped garlic, green and kalamata olives, capers, diced tomatoes, oregano, salt, and pepper simmered over low heat to make an intensely flavor-infused masterpiece. And don't worry, we leave out the anchovies! 16.99

Fettuccini Bolognese

We make this hearty meat sauce from fresh ground beef, bacon, onion, garlic, crushed tomatoes, mushrooms, and celery. Then we garnish with peas and shredded romano. **Malto bene!** 17.99

Spaghetti

With your choice of meatballs, sausage, or mushrooms 12.99

Shrimp al la Veneziana

Fresh garlic, tomatoes, basil, and shrimp in a light cream sauce served over linguini 17.99

Fettuccini Alfredo

You will love our made-to-order alfredo sauce over fettuccini 13.99 Add shrimp 4.00 Add freshly grilled chicken for 3.00

Pasta with Vodka Sauce

Ziti pasta smothered in our own vodka sauce with fresh mushrooms 12.99

Shrimp Scampi

Six shrimp sautéed in our delicious white wine, garlic, scampi butter sauce, tossed with linguini 17.99

Seafood Pescatore

For the seafood lover in all of us: linguini pasta with red clam sauce, scallops, shrimp, and clams 21.99

Linguini in Clam Sauce

In your choice of red or white sauce 16.99

Tortellini

Plump meat tortellini served with a roasted red pepper cream sauce 14.99

MANZO (Steak)

Served with garlic cheese bread, a side salad and choice of spaghetti, mixed vegetables, french fries or baked potato unless otherwise noted. Upgrade to a Caesar salad for 1.99

Tavern Steak

8 oz. sirloin covered with a mustard demi-glaze reduction, served on a board with french fries, garlic cheese bread and a side salad [no additional side] 17.99

14 Oz. Rib Eye Steak

The marbling in the rib eye and the flame from our char-broiler results in an explosion of flavor 22.99

Kansas City Steak

Aged for tenderness, our one pound bone-in ribeye is charbroiled and bursting with flavor 26.99

8 Oz. N.Y. Strip

A choice cut New York strip, char-broiled to your liking 16.99

Land & Sea

Our 8 oz. New York strip steak served with your choice of shrimp scampi or scallops 24.99

TERRIFIC TRIOS

Served with garlic cheese bread, a side salad and choice of spaghetti, mixed vegetables, french fries or baked potato unless otherwise noted. Upgrade to a Caesar salad for 1.99

Trio Parmigiana

Can't decide on what to have? Have it all! Breaded chicken, breaded eggplant and veal baked with red sauce and mozzarella, 18.99

Trio Vegetarian


Manicotti, portobello ravioli, and breaded eggplant covered in sauce and mozzarella 18.99

Seafood Trio **A match made in heaven!**

"Sea it our way" Icelandic haddock, North Atlantic sea scallops and jumbo shrimp in our white wine and scampi butter sauce 21.99

Classic Trio **You can't go wrong!**

Sal's homemade lasagna, our fettuccini alfredo and chicken parmigiana, served with garlic cheese bread and a side salad [no additional side] 19.99

 Available as a gluten friendly option by request!



Classic Trio



ENTREES

POLLO (Chicken)

Served with garlic cheese bread, a side salad and choice of spaghetti, mixed vegetables, french fries or baked potato. Upgrade to a Caesar salad for 1.99

Chicken Pulled Pork

Freshly grilled chicken breast topped with pulled pork in our chef-inspired BBQ sauce, topped with NYS whole milk mozzarella, and baked until incredible! 17.99

Tuscan Chicken *A favorite!*

Breaded chicken breast with sautéed onions and mushrooms, topped with homemade alfredo sauce 17.99

Chicken Livornese

Chicken breast sautéed in a fabulous blend of Marsala wine and mushrooms, topped with melted mozzarella cheese 17.99

Chicken Parmigiana

Breaded and fried chicken topped with our homemade marinara sauce and mozzarella cheese. Available with grilled chicken upon request as a gluten friendly option 16.99

Grilled Chicken & Shrimp

Whole chicken breast grilled to perfection and served with grilled shrimp and scampi butter 18.99

Grilled Chicken Cantonese

Grilled chicken breast covered with roasted garlic cream sauce and sliced tomatoes, baked with mozzarella 17.99
You'll be back again for this one!

PESCE (Fish)

Served with garlic cheese bread, a side salad and choice of spaghetti, mixed vegetables, french fries or baked potato unless otherwise noted. Upgrade to a Caesar salad for 1.99

Grilled Salmon

Seared on our flat top and glazed with our chef-inspired BBQ sauce. Served with a broccoli, garlic and almond sauté, garlic cheese bread and a side salad [no additional side] 18.99

Potato Encrusted Cod Filets

A flavorful breading of potato flakes with chives, salt and pepper, baked until golden brown 14.99

Shrimp Scampi *A classic!*

Twelve jumbo shrimp sautéed in our delicious white wine, garlic, scampi butter sauce 18.99

Baked Haddock

Wild caught Icelandic haddock baked with butter, lemon, and pepper 15.99

Haddock Siciliana

Baked with fresh tomatoes, basil, garlic, and olive oil 16.99

Scallops

North Atlantic sea scallops sautéed in our delicious white wine, garlic scampi butter sauce 19.99

VITELLO (Veal)

Served with garlic cheese bread, a side salad and choice of spaghetti, mixed vegetables, french fries or baked potato. Upgrade to a Caesar salad for 1.99

Veal Sorrentino

A delicious combination of tender, hand sliced veal, breaded eggplant, and ham covered with marinara sauce, and whole milk mozzarella 21.99

Veal Parmigiana

A favorite! Hand sliced veal with our homemade sauce and whole milk mozzarella 17.99

Veal Marsala

Hand sliced veal, mushrooms, and Marsala wine delicately sautéed to create a true culinary delight 18.99

Veal Cacciatore

Veal sautéed in a white wine marinara sauce with bell peppers and mushrooms 18.99

OVEN BAKED DISHES

Served with garlic cheese bread and a side salad. Upgrade to a Caesar salad for 1.99

Stuffed Pepper *Sal's Original Recipe!*

Bell pepper stuffed with ground beef and spicy Italian seasonings, served over a bed of fettuccini and baked with our homemade marinara sauce and mozzarella cheese 15.99

Mushroom Ravioli

Ravioli stuffed with portobello mushrooms and ricotta cheese, with choice of alfredo or marinara sauce 12.99

Cannelloni Florentine

Pasta filled with ricotta cheese, veal, spinach, onions, carrots, romano cheese, and topped with our homemade sauce and mozzarella cheese 14.99

Eggplant Parmigiana

Breaded and fried eggplant topped with our homemade marinara sauce and mozzarella cheese. Served with a side of spaghetti 14.99

Jerlando's Lasagna *Sal's Original Recipe!*

Layered with cheese, meat sauce, and pasta 15.99

Manicotti

Pasta filled with ricotta cheese and Italian seasonings, topped with our homemade marinara sauce and mozzarella cheese 13.99

Ravioli & Meatballs

Ricotta cheese stuffed ravioli topped with our homemade marinara sauce, meatballs, and mozzarella cheese 13.99

Baked Ziti & Meatballs

Ziti pasta baked with our homemade marinara sauce, meatballs, romano cheese, and mozzarella cheese 13.99



ENTREES

FROM THE CHAR-BROILER

All burgers are served with choice of French fries or chips.
Upgrade to Sweet Potato Fries or a Side Salad for 1.99.

Steak House Burger

1/3 lb. burger with Swiss cheese, sautéed mushrooms, and onions. Dressed with lettuce, tomato, and A-1 steak sauce 10.99

Chicken Wing Burger

1/3 lb. burger, topped with Buffalo tenders. Dressed with bleu cheese, lettuce, tomato, and onion 11.99

Jerlando’s Burger

Two 1/3 lb. patties with American cheese, lettuce, tomato, onion, and 1000 Island dressing 12.99

Classic Cheese Burger

1/3 lb. burger with American cheese, lettuce, tomato, onion, and mayo 9.99

The Dressed Burger

1/3 lb. burger with lettuce, tomato, onion, and mayo 8.99

BBQ Bacon Burger

1/3 lb. burger with American cheese, bacon, lettuce, tomato, onion and Cattleman’s BBQ sauce 10.99

Bacon & Bleu Burger

1/3 lb. burger with bacon, crumbly bleu cheese, lettuce, tomato, onion and mayo 10.99

Grilled Chicken Bacon Melt

Grilled chicken breast smothered with bacon and American cheese. Dressed with lettuce, tomato, onion, and mayo 10.99

Grilled Chicken Sandwich

Tender, grilled chicken breast with lettuce, tomato, onion, and mayo 9.99

HOT SANDWICHES

All hot sandwiches are served with choice of French fries or chips.
Upgrade to Sweet Potato Fries or a Side Salad for 1.99.

Chicken Parm Sandwich

Breaded chicken topped with our homemade marinara sauce and mozzarella cheese 9.99

Pulled Pork Sandwich

Double rubbed, slow cooked pork, smothered in our chef-inspired BBQ sauce. Dressed with lettuce, tomato, and onion 10.99

Meatball Parmigiana

Meatballs smothered with our homemade marinara and mozzarella cheese 9.99 Substitute sausage 9.99

Carnival Style Sausage

Served with peppers, onions, and mozzarella 9.99

Hot Ham & Cheese

Ham topped with melted American cheese, lettuce, tomato, onion, and mayo 8.99

Hot Roast Beef & BBQ

Hot roast beef smothered in Cattleman’s BBQ sauce and melted American cheese 9.99

Let us prepare your next party!

We cater for any occasion

All of our dinners are cooked to order. Please allow us the time we need to prepare your meal to ensure a superior dining experience.

Just For Kids

Meals designed for those 10 and under

Chicken Tenders

Kid’s Burger

Spaghetti & Meatball

Ziti with Butter

Mozzarella Sticks

French Bread Pizza

All Kid’s meals are \$6.99 and come with your choice of French fries or apple sauce.





PIZZA

Small Pizza

It's enough for the both of you 12.99
Add 1.79 per topping

Large Pizza

Hope you have some friends with you! 14.99
Add 2.29 per topping

TOPPINGS

Pepperoni	Mushrooms	Bell Peppers	Black Olives
Bacon	Ham	Hot Peppers	Onions
Tomatoes	Sausage	Broccoli	Pineapple
Ricotta Cheese	Anchovies	Meatballs	Garlic

Grilled Chicken, Fried Chicken or Eggplant
4.00 for large • 3.50 for small

Gluten-friendly pizza available in 12" size by request

SPECIALTY PIZZA

Margherita

Made with our zesty red sauce, fresh basil leaves, and fresh BelGioioso Mozzarella 18.99

Bruschetta Pizza

Made with fresh tomatoes, garlic, basil, olive oil, and mozzarella. You're going to love it! 18.99

Bianca

Broccoli florets, sliced tomato, and minced garlic covered with whole milk mozzarella 18.99

Chicken Wing Pizza

We introduced the chicken wing pizza, then we *perfected* the chicken wing pizza. Now, we make more than a mile of chicken wing pizzas every year! 21.99

C.B.R. Pizza

Fried Chicken, Bacon and Ranch dressing covered with whole milk mozzarella. Super rich and delicious! 21.99

The Supreme Pizza

Everybody knows this one: pepperoni, mushrooms, onions, peppers, and sausage 22.99

The Big Meat Pizza

Pepperoni, bacon, meatballs, sausage, and ham 22.99

Remember when ordering pizza, we make your creation fresh to order. All of our pizza is hand-tossed and cooked using the finest ingredients in our deck ovens. Please be patient so that we may present you with the "best around."

For your convenience an 18% gratuity will be added to all parties of 8 or more. We thank you for dining with us and appreciate your business.



Wines By The Glass

WHITE

- Mirassou Chardonnay, CA 5.75
- Glenora Chardonnay, NYS 6.00
- Wagner Vineyards Chardonnay, NYS 5.75
- Ecco Domani Pinot Grigio, Italy 5.75
- Lakewood Vineyards Dry Riesling, NYS 5.75
- Glenora Riesling, NYS 6.00
- Lakewood Vineyards Riesling, NYS 5.75
- Wagner Vineyards Riesling, NYS 5.75
- Lakewood Vineyards Niagara, NYS 5.50
- Beringer Moscato, CA 5.50

RED

- Tiziano Chianti, Italy 5.75
- William Hill Cabernet Sauvignon, CA 6.00
- Fetzer Cabernet Sauvignon, CA 5.75
- Red Rock Merlot, CA 5.75
- Mirassou Merlot, CA 5.75
- Lakewood Cabernet Franc, NYS 6.00
- Alamos Malbec, Argentina 5.75
- Lakewood Longstem Red, NYS 5.75
- Riunite Lambrusco, Italy 5.50
- Hazlitt Red Cat, NYS 5.50

BLUSH

- Beringer White Zinfandel, CA 5.75
- Salmon Run Rose Rainbow, NYS 5.50
- Lakewood Vineyards Abby Rose, NYS 5.50

Wines by the Bottle

WHITE

- Dr. Konstantin Frank Chardonnay, NYS 22.99
Notes of fresh pineapple, dried apricot and honeysuckle.
- Mirassou Chardonnay, CA 20.99
Aromas and flavors of stone fruits, tropical fruits, and vanilla.
- Glenora Chardonnay, NYS 22.99
Pleasant fruit aromas balanced by a long, lingering, dry finish.
- Lakewood Vineyards Chardonnay, NYS 21.99
Soft, toasty nose with aromas of vanilla and butter. Elegantly dry.
- Ecco Domani Pinot Grigio, Italy 20.99
Light citrus, delicate floral aromas, tropical fruit flavors and crisp finish.
- Salmon Run Chardonnay Riesling, NYS 20.99
Aromas of pear, stone fruits and lemon are supported by light pine notes.
- Lakewood Vineyards Dry Riesling, NYS 21.99
Fresh citrus-floral aromas with hints of tree fruit and a bright, crisp finish.
- Dr. Konstantin Frank Semi-Dry Riesling, NYS 22.99
Flavors of apple, peach, mandarin oranges, leading into a zesty fruit finish.
- Glenora Riesling, NYS 22.99
Fresh fruit aromas reminiscent of apricots and peaches. Semi-dry finish.
- Lakewood Vineyards Riesling, NYS 21.99
Bright aromas of pear, citrus and a hint of peach with luscious flavors.
- Lakewood Vineyards Niagara, NYS 17.99
Bursting with the fresh, aromatic fruitiness of the Niagara grape.

Wines by the Bottle

RED

- Tiziano Chianti, Italy 18.99
A harmonious wine with the berry and violet scent of the Sangiovese.
- Louis M. Martini Cabernet Sauvignon, CA 24.99
Black plum, black currant, toast and a touch of baking spice support the fruit.
- William Hill Cabernet Sauvignon, CA 22.99
A rich palate of dark fruit flavors with subtle hints of caramel and cocoa.
- Fetzer Valley Oaks Cabernet Sauvignon, CA 21.99
Full of black cherry flavors, a hint of chocolate, vanilla and spice aromas.
- Glenora Cabernet Sauvignon, NYS 24.99
Robust red wine made from grapes grown in the Finger Lakes appellation.
- Dr. Konstantin Frank Merlot, NYS 25.99
Blackberry and plum supported by sage characters with a mocha undertone.
- Red Rock Merlot, CA 19.99
Aromas of caramelized sugar and vanilla balanced with jammy, berry flavors.
- Mirassou Merlot, CA 20.99
Blackberry and black cherry layered over vanilla, hints of toasted oak and spice.
- Salmon Run Meritage, NYS 21.99
A classic blend of the Bordeaux varieties Cabernet Franc and Merlot.
- Lakewood Vineyards Cabernet Franc, NYS 22.99
Subtle aromas of blackberry, tea and rich earth cocoa.
- Glenora Cabernet Franc, NYS 24.99
A rich, red wine aged in French oak with a soft finish and gentle tannins.
- Alamos Malbec, Argentina 21.99
Dark cherry and blackberry flavors integrated with brown spice and vanilla.
- Glenora Syrah, NYS 24.99
A rich, intense flavor with nuances of cherry, plums and black pepper.
- Lakewood Vineyards Longstem Red, NYS 19.99
A bouquet of briar fruit, vanilla and plum, supple tannins and soft finish.
- Riunite Lambrusco, Italy 17.99
Fruit aromas and flavors, a slightly sweet character and a subtle sparkle.
- Hazlitt Red Cat, NYS 17.99
With a sweet, sangria-style taste, finishes with a tangy mouth-watering bite.

BLUSH

- Beringer White Zinfandel, CA 19.99
Strawberry aromas, touch of fruit sweetness, delicate, soft finish.
- Salmon Run Rose Rainbow, NYS 18.99
A sweet blend of Niagara, Cayuga and Concord grapes.
- Lakewood Vineyards Abby Rose, NYS 17.99
A vibrant mix of vanilla and strawberry aromas. Sweet and fruity.

SPARKLING

- Lakewood Vineyards Candeo, NYS 21.99
Lightly fruity, on the verge of dry. Edgy. Scintillating. Fun!
- Glenora Brut, NYS 22.99
Fruit and fine, yeasty flavors, a full body and crisp acidity, semi-dry finish.
- Martini & Rossi Asti Spumante, Italy 24.99
Sweet, delicate flavors of melon, peach, apple and grapefruit.

Beer

- | | |
|-----------------------------|-------------------------|
| Goose Island IPA 4.00 | Landshark 4.00 |
| Sam Adams Boston Lager 4.00 | Peroni (Italy) 4.00 |
| Sam Adams Seasonal 4.00 | Michelob Light 3.75 |
| Southern Tier IPA 4.00 | Michelob Ultra 3.75 |
| Murphy’s Stout 4.00 | Budweiser 3.75 |
| Blue Moon 4.00 | Bud Light 3.75 |
| Yuengling 4.00 | Coors Light 3.75 |
| Heineken 4.00 | Miller Light 3.75 |
| Labatt Blue 4.00 | St. Pauli NA 3.75 |
| Labatt Blue Light 4.00 | Hazlitt Cider Tree 4.00 |

Ask your server about today’s draft selections



While dining with his parents in New York City at the age of twelve, Bill announced that he would one day create and own his very own restaurant. From that point on, Bill pursued that dream.

In 1995 while studying Hotel and Restaurant Management at Paul Smith's College, Bill met and eventually married the love of his life, Serafina Purpura. After graduating from Paul Smith's College, he attended the Rochester Institute of Technology. On one of his many trips home to see Serafina, he noticed a property for sale in Watkins Glen, NY. Bill inquired if Serafina's parents, Maria and Salvatore Purpura, owners of Jerlando's Pizza Corp. in Montour Falls, NY would like to become partners. Consequently, in 1997, Jerlando's Ristorante and Pizza Co. in beautiful Watkins Glen was formed.

A flavorful and tasty menu was created featuring Bill's creations as well as Maria and Sal's, natives of San Giuseppe Jato, Sicily, authentic Italian dishes. While the dough is made fresh daily, Maria's marinara and alfredo sauces, along with Sal's lasagna and stuffed peppers continue to

remain the same signature dishes today.

The beautiful dining room, inspired by trips to Italy, is a testament to the help of family, friends, and staff dedicated to providing their customer's with a unique dining experience.

In January 2016, Sal retired after working for almost two decades with Bill and Maria. Serafina then became a new partner in the family business.

Along with the assistance of his incredibly dedicated staff, Bill wants more than anything for you to have a great dining experience.

Our mission is the same today as it was in 1997... a **Quality** meal... at an **Affordable** price... in a **Family Friendly** atmosphere. We appreciate your business and hope you visit us again.



Jerlando's (aka Market Basket) back in the day when Watkins Glen International racing took place in the streets throughout Watkins Glen, NY



The Tague Family
Bill, Serafina, Billy, Syria and Emerie

Jerlando's
Ristorante