

To Start You Off

APPETIZERS

TOASTED RAVIOLI

Sprinkled with shredded Romano cheese and served with a side of our house marinara sauce. 11.99

GRILLED BRUSCHETTA

Grilled slices of baguette topped with tomatoes, fresh basil, garlic and olive oil, finished with a drizzle of balsamic glaze and a sprinkle of sea salt and parmesan cheese. 10.99

INSALATA CAPRESE

Fresh whole milk mozzarella, sliced tomatoes, fresh basil, extra virgin olive oil and balsamic glaze. 10.99

BRUSSELS SPROUTS

Maple-glazed Brussels sprouts and bacon, pan seared and drizzled with a garlic remoulade. 11.99

MOZZARELLA STICKS

Served with a side of our house marinara sauce. 9.99

INSALATA

ANTIPASTO

Lettuce, tomato, onion, cucumber, black olives, pepperoncini peppers, salami, pepperoni, ham and provolone cheese. 14.99

CAESAR

Crisp romaine lettuce tossed with our creamy Caesar dressing and topped with garlic croutons. 11.99
Add Grilled Chicken 3.99 Add Grilled Steak 4.99

DRESSINGS

Italian

Creamy Italian

Ranch

Creamy Bleu Cheese

Russian

French

Honey Mustard

Peppercorn Parmesan

Balsamic Vinaigrette

Raspberry Vinaigrette

Add Crumbled Bleu Cheese 1.00

GARLIC KNOTS

Don't leave town until you try these! 11.99

*This appetizer is made to order, so please be patient.

ARANCINI

A Sicilian favorite! Two hand-rolled rice balls, coated with breadcrumbs, filled with beef and peas and fried to golden deliciousness. Served with Sopraffina Ricotta and our house marinara sauce. 13.99

FRIED CALAMARI RINGS

Dipped and dusted, served with house marinara sauce. 13.99
Try it spicy! 1.00

CHICKEN WINGS

Your choice of twelve traditional bone-in or boneless wings tossed in your choice of sauce. MKT

Mild • Medium • Hot • Bomb • BBQ • Golden BBQ

Honey Mustard • Garlic • Pesto

*We fry our wings to order, so please be patient (18 min. fry time)

GRILLED CHICKEN

Grilled marinated chicken breast served atop a bed of lettuce with tomato, onion, cucumber and black olives. 14.99

SPICY FRIED CHICKEN

Fried chicken tossed in our famous medium wing sauce and served atop a bed of lettuce with tomato, onion, cucumber, black olives and American cheese. 14.99

THE FLX

Crisp romaine lettuce, tomato, roasted red peppers, sunflower seeds, cucumbers, grapes, red onion and roasted turkey breast tossed with pesto vinaigrette. 14.99

BURRATA SALAD

Creamy, fresh burrata cheese over mixed greens with roasted red peppers, red onions, Roma tomatoes and kalamata olives drizzled with balsamic glaze and extra virgin olive oil. 14.99

GRAND PRIX

Crisp romaine lettuce, roast beef, artichoke hearts, blueberries, roasted almonds, Kalamata olives, tomato, onion and cucumber. 14.99

SIDES

FETTUCINE ALFREDO  8.99

SPAGHETTI  5.99

SPAGHETTI & MEATBALLS OR SAUSAGE 6.99

LINGUINI SHRIMP SCAMPI 10.99

LINGUINI & CLAM SAUCE 9.99

ZITI WITH PESTO  7.99

VEGETABLES 4.99

SIDE SALAD 5.99

APPLESAUCE 3.99

 Vegetarian

 Gluten-Friendly Available

*If you have a food allergy, please notify us.



Entrées

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

PASTA

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

FETTUCINE BOLOGNESE 🍷

We make this hearty meat sauce from fresh ground beef, bacon, onion, garlic, crushed tomatoes, mushrooms and celery before we garnish with peas and shredded Romano cheese. Molto bene! 23.99

LINGUINI ALLA 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. Don't worry, we leave out the anchovies! 22.99

SPAGHETTI 🌿🍷

With your choice of meatballs, sausage or mushrooms. 18.99

TORTELLINI ALLA PANNA

Ricetta di Serafina - cheese tortellini tossed in a cream sauce with ham, peas and mushrooms. Deliziosa! 19.99

CAJUN CHICKEN PASTA

Tender Cajun-seasoned chicken and sautéed mushrooms, broccoli, red onion, and roasted red peppers in a spicy cream sauce over fettucine. 22.99

SHRIMP ALLA VENEZIANA

Fresh garlic, tomatoes, basil and shrimp in a light cream sauce over linguine. 22.99

LINGUINI SHRIMP SCAMPI

Six shrimp sautéed in our delicious white wine and garlic scampi butter sauce over linguine. 22.99

FETTUCINE ALFREDO 🌿

You'll love our made-to-order alfredo sauce & fettucine. 19.99
Add Grilled Chicken 4.99 Add Shrimp 5.99 Add Broccoli 2.99

PASTA & VODKA SAUCE 🌿🍷

Ziti pasta smothered with our own housemade vodka sauce and fresh mushrooms. 20.99
Add Grilled Chicken 4.99

SEAFOOD PESCATORE

For the seafood lover in all of us—scallops, shrimp, and clams in a red clam sauce over linguine. 28.99

LINGUINE & CLAM SAUCE

In your choice of red or white clam sauce. 22.99

ALLA GRIGLIA [FROM THE GRILL]

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

An 8 oz sirloin steak covered in a mustard demi-glace reduction and served on a board with French fries, garlic cheese bread and a side salad (no additional side). 23.99

14 OZ RIBEYE STEAK 🍷

The exquisite marbling in the ribeye and the flame from our char-broiler results in an explosion of flavor! 34.99

8 OZ NEW YORK STRIP STEAK 🍷

A Choice grade N.Y. strip char-broiled to your liking. 23.99

DRY AGED BOURBON PORK CHOPS

Two 8oz bone-in pork chops brined in locally made Iron Smoke Bourbon, dry aged for 45 days, charbroiled to perfection and plated with cipollini onions, roasted red peppers, and roasted Fuji apples. 32.99

THE LAND & SEA

Our 8 oz N.Y. strip steak served with shrimp scampi. 30.99
Try it with our broiled sea scallops 33.99

VITELLO [VEAL]

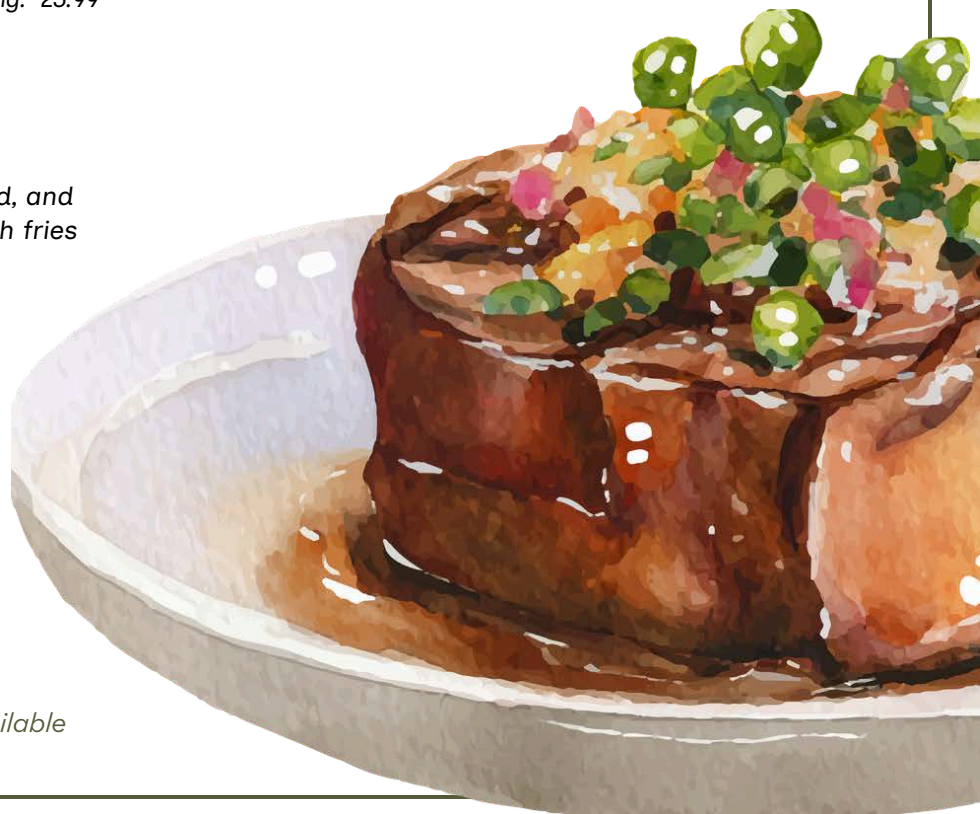
Served with garlic cheese bread, a side salad, and choice of spaghetti, mixed vegetables, French fries or baked potato unless otherwise noted.
Upgrade to a Caesar salad for 1.99.

VEAL PARMIGIANA - A FAVORITE!

A hand-sliced and breaded veal cutlet covered with our marinara sauce and whole milk mozzarella cheese. 23.99

VEAL MARSALA

A hand-sliced veal cutlet, dredged in flour and sautéed with butter, mushrooms and Marsala wine. 23.99



Vegetarian



Gluten-Friendly Available

Entrées

POLLO [CHICKEN]

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.

TUSCAN CHICKEN

Breaded chicken breast with sautéed mushrooms and onions, topped with housemade alfredo sauce. 21.99

CHICKEN LIVORNESE

Chicken breast sautéed in a fabulous blend of Marsala wine and mushrooms, topped with mozzarella cheese. 21.99

CHICKEN PARMIGIANA

Breaded and fried chicken topped with our housemade marinara sauce and mozzarella cheese. 20.99
*Grilled chicken available upon request

GRILLED CHICKEN CANTONESE

Grilled chicken breast covered in a roasted garlic cream sauce, sliced tomatoes and baked with mozzarella cheese. You'll be back for this one! 23.99

GRILLED CHICKEN & SHRIMP

Chicken breast and shrimp, grilled and topped with melted scampi butter. 23.99



FRUTTI DI MARE [SEAFOOD]

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.

BAKED HADDOCK 🍷

A wild caught Icelandic haddock filet baked with butter, lemon and pepper. 21.99

HADDOCK SICILIANA 🍷

Baked with fresh tomatoes, basil, garlic and olive oil. 22.99

GRILLED SALMON 🍷

Seared on our flat top and glazed with our chef-inspired BBQ sauce with a broccoli, garlic and almond sauté, garlic cheese bread and a side salad (no additional side). 25.99

CIOPPINO

Fish stew with scallops, mussels, shrimp, clams, calamari, haddock, green peppers, garlic, red onion, celery and tomatoes in a white wine tomato broth. Served with crusty bread. 28.99

SCALLOPS

North Atlantic sea scallops sautéed in our delicious white wine and garlic butter scampi sauce. 29.99

YEUNGLING BATTERED HADDOCK [Fridays Only]

Beer-battered Icelandic haddock, fried to perfection. 19.99

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!

A red bell pepper stuffed with ground beef and spicy Italian seasonings over a bed of fettucine and baked with our housemade marinara sauce and mozzarella. 19.99

MUSHROOM RAVIOLI 🌿

Ravioli stuffed with portobello mushrooms and ricotta cheese with your choice of alfredo or marinara sauce. 18.99

EGGPLANT PARMIGIANA 🌿

Breaded and fried eggplant topped with our housemade marinara sauce, mozzarella and served with a side of spaghetti. 19.99

JERLANDO'S LASAGNA - SAL'S ORIGINAL RECIPE!

Sicilian-style with cheese, meat sauce and pasta. 19.99

MANICOTTI 🌿

Manicotti pasta filled with ricotta cheese and Italian seasonings, topped with our housemade marinara sauce and mozzarella cheese. 18.99

RAVIOLI & MEATBALLS

Ricotta cheese-stuffed ravioli topped with our housemade marinara, meatballs and mozzarella cheese. 18.99

BAKED ZITI & MEATBALLS

Ziti pasta baked with our housemade marinara, meatballs and mozzarella cheese. 18.99

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.

SEAFOOD TRIO - A MATCH MADE IN HEAVEN!

"Sea" it our way with an Icelandic haddock filet, North Atlantic sea scallops and jumbo shrimp in our white wine and scampi butter sauce. 32.99

CLASSIC TRIO - YOU CAN'T GO WRONG!

Sal's homemade lasagna, our fettucine alfredo and breaded chicken parmigiana served with garlic cheese bread and a side salad (no additional side). 28.99



Vegetarian



Gluten-Friendly Available

Entrées

FROM THE CHAR-BROILER

Served with French fries, chips or cold salad of the day. Upgrade to sweet potato fries or a side salad for 1.99.

STEAKHOUSE BURGER

A 1/3 pound burger with Swiss cheese, sautéed mushrooms and onions, dressed with lettuce, tomato and A-1 Steak Sauce. 14.99

CHICKEN WING BURGER

A 1/3 pound burger topped with a breaded chicken cutlet smothered in medium wing sauce and dressed with bleu cheese, lettuce, tomato and onion. 15.99

JERLANDO'S BURGER

Two 1/3 pound burgers with American cheese, lettuce, tomato, onion and 1000 Island dressing. 15.99

CLASSIC CHEESEBURGER

A 1/3 pound burger with American cheese, lettuce, tomato, onion and mayo. 13.99

BBQ BACON BURGER

A 1/3 pound burger with American cheese, bacon, lettuce, tomato, onion and Cattleman's BBQ Sauce. 14.99

SHORT RIB BURGER

A 1/3 pound burger topped with slow braised short rib, caramelized onions and tangy horseradish sauce, dressed with lettuce and tomato. 16.99

GRILLED CHICKEN BACON MELT

A grilled chicken breast smothered with bacon and American cheese and dressed with lettuce, tomato, onion and mayo. 15.99

GRILLED CHICKEN SANDWICH

A tender grilled chicken breast with lettuce, tomato, onion and mayo. 14.99

SPICY GRILLED CHICKEN

A tender chicken breast, grilled and smothered with housemade medium hot sauce, topped with crumbly bleu cheese and dressed with sriracha mayo, lettuce, tomato and onion. 15.99

HOT SANDWICHES

Served with French fries, chips or cold salad of the day. Upgrade to sweet potato fries or a side salad for 1.99.

CHICKEN PARMIGIANA

Breaded chicken topped with our housemade marinara sauce and mozzarella cheese. 14.99

MEATBALL OR SAUSAGE PARMIGIANA

Your choice of meatballs or sausage smothered with our housemade marinara sauce and mozzarella cheese. 14.99

GRILLED CHICKEN CAPRESE SANDWICH

Grilled chicken breast, Roma tomatoes, basil, fresh mozzarella, balsamic reduction and pesto mayo. 15.99

Remove the chicken for a vegetarian-friendly option.

ROASTED TURKEY MELT

Thinly-sliced roasted turkey breast with caramelized onions, roasted red peppers, roasted garlic mayo and Swiss cheese, dressed with lettuce and tomato. 16.99

CHICKEN CAESAR WRAP

Grilled chicken breast, in a pesto herb wrap with romaine lettuce, three cheese blend (Romano, Asiago, and Parmesan) and Tuscan Caesar dressing. 15.99

SHORT RIB SAMMY

A generous portion of beef short rib, slow braised in a mustard demi-glace with sliced cucumber, caramelized onions and garlic aoli. 16.99

JUST FOR KIDS

Served with French fries or applesauce. 8.99

For children 10 years and under.

CHICKEN TENDERS (3)

KID'S BURGER

SPAGHETTI & MEATBALL

ZITI WITH BUTTER

MOZZARELLA STICKS (4)

FRENCH BREAD PIZZA

0.75 per topping

LET US PREPARE YOUR NEXT PARTY!
WE CATER FOR ANY OCCASION!



Vegetarian



Gluten-Friendly Available



Entrées

PIZZA

SMALL PIZZA

It's enough for the both of you! 16.99
Add 2.99 per topping

LARGE PIZZA

We hope you have some friends with you! 18.99
Add 3.99 per topping

12" GLUTEN-FREE PIZZA AVAILABLE BY REQUEST

SPECIALTY PIZZA

THE MARGHERITA

Made with zesty red sauce, fresh basil leaves and fresh BelGioioso mozzarella cheese. 24.99

THE BIANCA

Broccoli florets, sliced tomatoes and minced garlic topped with whole milk mozzarella cheese. 24.99

THE C.B.R.

Fried chicken, bacon and ranch dressing topped with whole milk mozzarella. *Super rich and delicious!* 27.99

THE BIG MEAT

Pepperoni, meatballs, bacon, sausage and ham. 27.99

THE BRUSCHETTA

Made with fresh tomatoes, garlic, basil, olive oil, and mozzarella cheese. *You're going to love it!* 24.99

THE CHICKEN WING

We introduced the chicken wing pizza, then we **perfected** the chicken wing pizza! Today, we make over a mile of chicken wing pizzas every year! 26.99

THE SUPREME

Everybody knows this one: pepperoni, mushrooms, onions, sausage and bell peppers. 27.99

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

Add grilled chicken, crispy chicken, or eggplant:
4.25 (Small) 4.75 (Large)

NON-ALCOHOLIC BEVERAGES

FOUNTAIN DRINKS

2.99

Pepsi, Diet Pepsi, Mountain Dew, Starry, Raspberry Iced Tea, Pink Lemonade, Dr. Pepper, Mug Root Beer, Ginger Ale

ICED TEA *Free Refills

2.99

JUICE

2.99

Apple, Orange, or Cranberry

MILK

1.99

ESPRESSO

2.99

CAPPUCCINO

3.99

COFFEE OR HOT TEA

2.99

HOT CHOCOLATE

2.99

JUST REMEMBER

When ordering pizza, we make your creation fresh to order. All of our pizza is hand-tossed and baked 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.**

 Vegetarian

 Gluten-Friendly Available



WINES BY THE GLASS

WHITES

Chateaux Souverain Chardonnay, CA	7.75
Glennora Chardonnay, NY	7.75
Clos DuBois Chardonnay, CA	7.75
Ecco Domani Pinot Grigio, Italy	7.75
Lakewood Vineyards Dry Riesling, NY	7.75
Dr. Frank Sauvignon Blanc, NY	8.75
Glenora Riesling, NY	7.75
Lakewood Vineyards Riesling, NY	7.75
Lakewood Vineyards Niagara, NY	7.75
Barefoot Moscato, CA	7.75
Bogle Chardonnay, CA	7.75

REDS

Banfi Chianti, Italy	7.75
Swedish Hill Pinot Noir, NY	7.75
Wines of Francis Coppola Pinot Noir, CA	7.75
William Hill Cabernet Sauvignon, CA	8.00
Fetzer Cabernet Sauvignon, CA	7.75
Black Stone Merlot, CA	7.75
Lakewood Cabernet Franc, NY	7.75
Alamos Malbec, Argentina	7.75
Lakewood Longstem Red, NY	7.75
Riunite Lambrusco, Italy	7.50
Hazlitt Red Cat, NY	7.50

BLUSH

Banfi Centine Rosé, Italy	7.75
Lakewood Vineyards Abby Rosé, NY	7.75
Bogle Dry Rosé, CA	7.75
Lakewood Vineyards Dry Rosé, NY	8.50
Stone Cellars White Zinfandel, CA	7.75

WINES BY THE BOTTLE

WHITES

Dr. Konstantin Frank Chardonnay, NY	24.99	<i>Notes of fresh pineapple, dried apricot and honeysuckle.</i>
Chateau Souverain Chardonnay, CA	24.99	<i>Inviting aromas of roasted pears, lemon and subtle baking spices with elegant layers of pineapple and creme brûlée with a long flavorful finish.</i>
Glenora Chardonnay, NY	25.99	<i>Pleasant fruit aromas, balanced by a long, lingering, dry finish.</i>
Lakewood Vineyards Chardonnay, NY	24.99	<i>Soft, toasty nose with aromas of vanilla and butter. Elegantly dry.</i>
Dr. Konstantin Frank Sauvignon Blanc, NY	29.99	<i>Classic aromas of grapefruit, guava and wet stones perched alongside dried grass and herbs rounding out the generous body.</i>
Clos DuBois Chardonnay, CA	24.99	<i>Intense aromas of apple blossom, ripe pear and sweet lemon drop, often with notes of toasty oak, vanilla, and caramel.</i>
Ecco Domani Pinot Grigio, NY	24.99	<i>Light citrus, delicate floral aromas, tropical fruit flavors and a crisp finish.</i>
Lakewood Vineyards Dry Riesling, CA	25.99	<i>Fresh citrus-floral aromas with hints of tree fruit and a bright, crisp finish.</i>
Dr. Konstantin Frank Semi-Dry Riesling, NY	26.99	<i>Flavors of apple, peach and Mandarin oranges into a zesty fruit finish.</i>
Glenora Riesling, NY	25.99	<i>Fresh fruit aromas reminiscent of apricots and peaches. Semi-dry finish.</i>
Lakewood Vineyards Riesling, NY	25.99	<i>Bright aromas of pear, citrus and a hint of peach with luscious flavors.</i>
Lakewood Vineyards Niagara, NY	22.99	<i>Bursting with the fresh, aromatic fruitiness of the Niagara grape.</i>

SPARKLING

Lakewood Vineyards Candeo, NY	25.99 (Glass 8.99)	<i>Light, fruity, and on the verge of dry. Edgy, scintillating, and fun!</i>
Glenora Brut, NY	26.99	<i>Fruit and fine, yeasty flavors with a full body and crisp acidity with a semi-dry finish.</i>
Gancia Asti Spumante, Italy	26.99	<i>Sweet, delicate flavors of melon, peach, apple and grapefruit.</i>

WINES BY THE BOTTLE

BLUSH

Bogle Dry Rosé, NY	23.99	<i>An easy-to-drink rosé with notes of watermelon, strawberry and citrus.</i>
Banfi Centine Rosé, Italy	23.99	<i>Fresh and dry with rich berry flavors; well-structured with a long, crisp and clean finish.</i>
Lakewood Vineyards Abby Rosé, NY	20.99	<i>A vibrant mix of vanilla and strawberry aromas. Sweet and fruity.</i>
Lakewood Vineyards Dry Rosé, NY	27.99	<i>This light-bodied wine is easy on the palate and supple in feel, with tangy acidity leading to a brisk finish.</i>
Stone Cellars White Zinfandel, CA	22.99	<i>Very fruity with a light and sweet finish, with hints of strawberry, raspberry, and a hint of peach.</i>

REDS

Louis M. Martini Cabernet Sauvignon, CA	27.99	<i>Full-bodied red with deep flavors of blackberry, blueberry and black currant flavors.</i>
William Hill Cabernet Sauvignon, CA	26.99	<i>A rich palate of dark fruit flavors of subtle hints of caramel and cocoa.</i>
Fetzer Valley Oaks Cabernet Sauvignon, CA	24.99	<i>Full of black cherry flavors, a hint of chocolate, vanilla and spice aromas.</i>
Glenora Cabernet Sauvignon, CA	27.99	<i>Robust red wine from grapes grown in the Finger Lakes appellation.</i>
Hess Allomi Cabernet Sauvignon, CA	49.99 / 99.99	<i>Layers of blackberry, black cherry and currant, often with notes of lavender, vanilla and espresso. Available in 375 mL or a full 750 mL.</i>
The Wines of Francis Coppola Pinot Noir, CA	24.99	<i>Silky with crushed raspberries followed by luscious flavors of plums.</i>
Swedish Hill Pinot Noir, NY	24.99	<i>Fruit-driven, silky tannins with notes of amarena cherry and white pepper.</i>
Dr. Konstantin Frank Merlot, NY	28.99	<i>Blackberry and plum supported by sage characters with a mocha undertone.</i>
Lakewood Vineyards Cabernet Franc, NY	26.99	<i>Subtle aromas of blackberry, tea and rich earth cocoa.</i>
Alamos Malbec, Argentina	25.99	<i>Dark cherry and blackberry flavors unified with brown spice and vanilla.</i>
Lakewood Vineyards Longstem Red, NY	24.99	<i>A bouquet of briar fruit, vanilla, plum, supple tannins and a soft finish.</i>
Riunite Lambrusco, Italy	20.99	<i>Fruit aromas and flavors, a slightly sweet character and a subtle sparkle.</i>
Hazlitt Red Cat, NY	20.99	<i>With a sweet sangria-style taste and finishes with a tangy, mouth-watering bite.</i>
Banfi Chianti, Italy	24.99	<i>Robust and fruit forward with notes of black cherry.</i>
Bogle Merlot, CA	25.99	<i>Silky with prominent flavors of dark plum, summer cherry, and occasionally a hint of mocha or cocoa-dusted tannins.</i>
Blackstone Merlot, CA	25.99	<i>Flavors of ripe black cherry, plum jam, dark chocolate and raspberry aromas with hints of vanilla and toasty oak.</i>

BEER

Goose Island IPA	4.50	Landshark	4.50
Sam Adams Boston Lager	4.50	Michelob Light	4.25
Sam Adams Seasonal	4.50	Michelob Ultra	4.25
Southern Tier IPA	4.50	Budweiser	4.25
Blue Moon	4.50	Bud Light	4.25
Yeungling	4.50	Coors Light	4.25
Heineken	4.50	Miller Light	4.25
Guinness	4.50	Hamburg Cider	4.50
Labatt Blue	4.50	Heineken 0.0 (NA)	4.50
Labatt Blue Light	4.50	Michelob Ultra 0 (NA)	4.50

Ask your server about today's draft beer selections!

