

STARTERS

APPETIZERS

cold

- Antipasto.....7.95
Assorted Italian meats and cheeses, anchovies & an array of fresh vegetable garnishes dressed in our Italian vinaigrette
- Shrimp Cocktail.....9.95
The finest gulf shrimp, served cold with homemade cocktail sauce
- Crab Meat Cocktail.....9.95
Jumbo lump crab meat served with homemade cocktail sauce

hot

- Shrimp Scampi.....9.95
Tender gulf shrimp broiled in garlic butter, with a touch of olive oil & lemon
- Stuffed Mushrooms.....8.95
Fresh caps stuffed with crab meat & covered with cheese
Our Traditional Style.....6.95
Homemade breadcrumbs, garlic butter & lemon
- Steamed Clams.....Market
Fresh littlenecks steamed to perfection, with drawn butter
- Stuffed Clams.....Market
Fresh cherrystones stuffed with crab meat & covered with cheese
Our Traditional Style.....Market
Homemade breadcrumbs, garlic butter & lemon
- Gnocchi.....8.95
Baked with lemon butter & garlic sauce
- Mozzarella Sticks.....6.95
Mozzarella cheese, battered & fried; served with our marinara sauce
- Onion Rings.....4.95
Sweet, freshly battered onion rings deep-fried to perfection
- Fried Calamari w/Marinara Sauce.....8.95



SOUPS

All soups are homemade from the freshest ingredients

Cup 3.50 - Bowl 4.50

- Pasta Fagioli-
Andy's old world recipe
- Minestrone
The Italian classic
- Chicken Cappelletti
A customer favorite
- Chicken Pastina
Good for the body & soul
- Soup Du Jour
Created daily from the freshest ingredients

SALADS

- Andy's Special Salad.....4.95
A large portion of crisp California iceberg lettuce tossed with tomato, onions, radishes, peppers & cucumbers
- Caesar Salad.....5.95
Crisp romaine lettuce tossed in our famous Caesar dressing with homemade croutons.
Add Grilled Chicken Tenders.....7.95
- Tossed Salad.....3.95
California iceberg lettuce, tomato, cucumbers & radishes

Dressing Choices

Italian, Creamy Italian, French, Russian, Ranch, Parmesan Peppercorn, Balsamic Vinaigrette, Raspberry Vinaigrette Roquefort: add. 75, Dry Blue: add 1.25



PASTA ALA PERUGINO'S

Our specialty! Fabulous pasta sauces prepared daily paired with the finest imported grain wheat semolina pasta. Perugino's secret homemade sauce recipes have been handed down from generation to generation and made with select California tomatoes. Served with choice of one; tossed salad or vegetable

Pasta Choices

Spaghetti, Penne, Fettuccine, Angel Hair, Linguine

Sauce Choices

Tomato 9.95, Marinara 9.95, Meat 12.50, Butter 7.95, Alfredo 14.50, Olive Oil & Garlic 8.95 add Meatballs 2.50, add Sausage-3.00

PASTA SPECIALTIES

Splitting Dinners add \$3.00

- Sautéed Shrimp.....19.95
Tender gulf shrimp sautéed in a creamy garlic wine sauce or marinara sauce, served over pasta
- Sautéed Clams.....16.95
Fresh littlenecks sautéed in our special white sauce or red sauce over pasta
- Sautéed Chicken Tenderloins.....16.95
Chicken tenderloins seasoned & sautéed in red sauce over pasta

ITALIAN SPECIALTIES

From our family to yours we proudly present our selection of lovingly prepared, homemade Italian dishes that have made Perugino's famous! Served with a house salad.

- Lasagna.....15.95
Our homemade favorite; layers of pasta, meat sauce & Italian cheeses
- Fettuccine Ala Andy.....14.95
Fettuccine prepared with olive oil, prosciutto, mushrooms & broccoli, garlic & parmesan cheese
- Gnocchi.....14.95
Homemade gnocchi served in tomato sauce or baked in butter
With Meat Sauce or Alfredo Sauce.....15.95
- Ravioli.....13.95
Choose meat or cheese wrapped in a pillow of pasta
- Cappelletti Alfredo.....15.95
Meat cappelletti smothered in our Alfredo sauce
- Chicken & Broccoli Alfredo.....17.95
Fettuccine with fresh chicken tossed with broccoli in our delicate Alfredo sauce
- Manicotti.....13.95
Handcuffed with ricotta & mozzarella cheeses; served with marinara sauce

MORE ITALIAN

Served with choice of vegetable or potato

- Eggplant Parmigiana.....14.95
Fresh eggplant delicately breaded & topped with marinara sauce & cheese
- Eggplant Rollantini.....16.95
Ricotta cheese & spinach with garlic rolled in fresh eggplant with marinara sauce
- Italian Platter.....22.95
Chicken ala andy, veal fraicaise, homemade sausage, lasagna, minestrone & pizzola vegetables



The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.

Prices subject to change without notice.

TREASURES FROM THE SEA

Whether broiled, baked, steamed, sautéed or fried, our seafood selections are sure to please, we use the finest and freshest the sea has to offer! Served with choice of 2; salad, potato, vegetable or side of pasta

SEAFOOD PLATTERS

- Broiled.....19.95
Gulf shrimp, sea scallops, flounder & crab imperial broiled to perfection
- Fried.....19.95
Deep-fried shrimp, sea scallops, flounder & 1 deviled crab cake
- Fra Diavolo.....Market
Petite lobsters, clams, shrimp, & scallops served over a bed of linguine with a spicy red sauce

SHRIMP

- Fried.....19.95
Gulf shrimp delicately breaded with flour & egg, gently fried to a golden brown
- Stuffed.....22.50
Gulf shrimp with crab meat stuffing, seasoned & broiled in butter
- Scampi.....19.95
Large shrimp broiled with wine, lemon & garlic, topped with bread crumbs



SCALLOPS

- Broiled.....19.95
Fresh large sea scallops broiled & served in fresh butter
- Fried.....19.95
Delicately sautéed in our special butter
- Seasoned.....19.95
Broiled in garlic, basil & oregano

CRABMEAT

- En Casserole.....19.95
Jumbo lump crab seasoned & baked in butter, our specialty!
- Au Gratin.....19.95
Jumbo lump crab in a creamy white sharp cheddar cheese sauce
- Naomi.....19.95
Jumbo lump crab cake prepared with our secret recipe, then gently egg-battered & pan fried

CLAMS

- Zuppa Di Clams.....Market
Clams & scallops sautéed in olive oil, garlic, sherry wine & house seasonings served over linguine & choice of red or white sauce
- Special Zuppa Di Clams.....Market
Clams, petite lobsters, shrimp, & scallops served over a bed of linguine & choice of red or white sauce

FLOUNDER

- Broiled.....17.95
Broiled in lemon butter
- Stuffed.....19.95
Broiled in lemon butter & stuffed with crab meat
- Francese.....18.95
Egg-battered & sautéed in lemon butter sauce

HADDOCK

- Broiled.....17.95
- Stuffed.....19.95
Stuffed with crab meat & broiled in lemon butter

SALMON

- Broiled or Cajun.....19.95

LOBSTER TAIL

- Petite.....Market
2 oz of sweet Brazilian lobster tail broiled to perfection
- Grand.....Market
Hot Brazilian tail broiled & served with fresh melted butter
- Stuffed.....Market
With crab meat



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BEEF

We hand-select & cut only the finest USDA graded beef from America's heartland & prepare it to your liking served with choice of 2; salad, potato, vegetable or side of pasta

- Delmonico Steak (14oz).....Market
14oz cut from the heart of the rib
- Petite Filet.....Market
- Filet Mignon.....Market
The queen of steaks!
- Land & Sea Platter.....Market
Enjoy the best of both worlds! Our petite filet & an 8oz Brazilian lobster tail



PRIME RIB OF BEEF

Brimming with flavor!

- Queen-Cut (15oz).....Market
15oz for the smaller appetite
- Cattleman's Cut (20oz).....Market
20oz of nature's finest grain fed beef
- Milanese.....Market
Seared with garlic & spices

PERUGINO'S ALL-AMERICAN FAVORITES

- Served with choice of 2; salad, potato, vegetable or side of pasta
- Tenderloin Tips.....23.50
A generous portion of seasoned tips served in a sherry wine sauce with peppers, onions & mushrooms
- Sausage Calabrese.....16.95
Sausage, potatoes, peppers, & onions

CHICKEN

We use only the finest & freshest boneless cutlets nature has to offer; enjoy! Served with choice of 2; salad, potato, vegetable or side of pasta.

- Ala Andy.....17.50
Tenders breaded & sautéed in white wine, served in a lemon garlic sauce with fresh broccoli
- Tenderloin Scampi.....16.50
Sautéed chicken tenderloins sautéed in a butter, lemon, garlic & white wine
- Cacciatore.....16.50
Sautéed chicken, peppers & mushrooms in our house or white wine sauce
- Marsala.....16.50
Lightly sautéed with mushrooms in a marsala wine sauce
- Saltimbocca.....18.95
Tenderloins stuffed with prosciutto cheese & pine nuts, sautéed in white wine sauce & mushroom caps
- Parmigiana.....16.50
Lightly breaded & baked, topped with mozzarella cheese & our homemade marinara sauce
- Fraicaise.....16.50
Egg-battered tenderloins sautéed in a lemon butter sauce



VEAL

At Perugino's we serve only the finest, most tender cuts of veal served with choice of 2; salad, potato, vegetable or side of pasta

- Ala Andy.....23.50
Tender veal breaded & sautéed in white wine, served in a lemon garlic sauce with fresh broccoli
- Fraicaise.....22.50
Egg-battered & sautéed in butter & lemon, served over french toast
- Parmigiana.....22.50
Lightly breaded & baked, topped with mozzarella cheese & our homemade marinara sauce
- Marsala.....22.50
Lightly sautéed with mushrooms in a marsala wine sauce
- Scaloppine.....22.50
Sautéed chicken, peppers & mushrooms & choice of red or white wine sauce