

perlo's italian grill

...a tradition of fine food, family and friends...

APPETIZERS

SAM BONACCI'S STEAMED CLAMS: Farm raised little neck clams steamed and served with fresh tomato, garlic, extra virgin olive oil, white wine and butter sauce..... 8.00

JIM & ANGIE ANTONIO'S SAUTÉED MUSSELS CAMPANIA STYLE: Farm raised mussels sautéed with fresh tomato, garlic, extra virgin olive oil, white wine and butter sauce.....8.00

JOHN & MARY PAVONE'S STUFFED PEPPER: One red bell pepper with a classic Italian sausage and rice stuffing topped with melted mozzarella cheese and marinara sauce.....8.00

PAULA & GARY GIANFORTI'S ARTICHOKE FRENCH: Artichokes prepared in the classic French style drenched in an egg batter, sautéed with white wine and lemon.....8.00

NUCCITELLI'S FRIED CALAMARI: Crispy fried calamari drenched in our spicy flour blend tossed with lemon and parmesan cheese, served with our spicy marinara dipping sauce.....8.00

THE "MONDAY NIGHT GANG'S" SAUTÉED CALAMARI: Crispy fried calamari drenched in our famous homemade spicy flour blend, tossed with kalamata olives, red onion, banana pepper rings, chopped tomato, garlic and extra virgin olive oil.....8.00

BOBBY & LESLIE CODARO'S GRILLED CHICKEN WINGS: Jumbo chicken wings marinated in our homemade garlic herb blend then char grilled and served with blue cheese dressing...\$8.00

GORDY AND STAR'S GREENS AND BEANS: Tender escarole and cannellini beans tossed with roasted garlic, onion, butter and white wine.....8.00
Add Italian sausage.....10.00
Add homemade gnocchi.....13.00

THE DELEO'S ARANCINI de RISO: Three rice balls made with risotto rice, stuffed with chopped prosciutto, peas and mozzarella cheese topped with our homemade marinara sauce.....\$8.00

THE TERRANOVA'S GARBAGE PLATE: Sautéed garlic, white onion, bell peppers, hot cherry peppers, banana pepper rings, cannellini beans, Italian sausage, kalamata olives and parmesan cheese tossed with escarole.....\$8.00

DICK & THERESA KEHOE'S BAKED POTATO CHIPS: Thick cut baked potato chips piled high and smothered with gorgonzola & gruyere cheese.8.00

SALADS

THE COYNE'S GRILLED VEGETABLE MEDLEY: Marinated & grilled eggplant, portobello mushroom, yellow squash, zucchini, red onion, roasted red pepper & asparagus tossed with fresh mozzarella cheese and a basil vinaigrette dressing.....8.00

MIKE AMICO'S LEMONCELLO SALAD: Mixed field greens tossed with crumbled blue cheese, roasted red peppers, pine nuts and scallions in a lemoncello vinaigrette dressing.....8.00

JOE CARUSO'S SPINACH SALAD: Baby spinach leaves, mushrooms, red onion and hard cooked egg, tossed with a smoked pancetta and honey vinaigrette dressing.....8.00

CAZ & DR. SUE'S WEDGE SALAD: Iceberg lettuce wedge, topped with chopped pancetta and creamy blue cheese dressing, a balsamic glaze and almonds.....8.00

"BULL" FILIACI'S ROASTED BEET SALAD: Roasted beets sliced & tossed with goat cheese, a touch of lemon vinaigrette, extra virgin olive oil served on a bed of fresh field greens.....8.00

BARB'S CLASSIC CAESAR SALAD: Crisp romaine lettuce, croutons, lemon and Asiago cheese tossed in our homemade classic Caesar dressing.8.00
Add grilled chicken.....13.00
Add grilled shrimp.....16.00

SANDWICHES

BOB & MARYJANE FARONE'S GRILLED CHICKEN SANDWICH: Grilled chicken breast with lettuce, tomato, mayo and bacon served on a hard roll with sweet potato fries...10.00

TIM & DEBBIE ALLYN'S BURGER: A thick chopped steak burger, served on a hard roll with sweet potato fries. Or add your choice of American, Swiss, cheddar, mozzarella, or blue cheese.....10.00

PERLO'S IS OPEN EVERYDAY
EXCEPT CHRISTMAS DAY
• SPECIAL EVENTS •

EASTER SUNDAY BRUNCH.....17.95
MOTHER'S DAY BRUNCH.....17.95
FATHER'S DAY BRUNCH.....17.95
THANKSGIVING DINNER.....20.00

HOMEMADE SPECIALS AVAILABLE
EVERYDAY...\$10.00

MEAT LOAF • CHICKEN & BISCUITS
BEEF STEW • CHEESE STUFFED SHELLS

ALL OF OUR ENTREES & SPECIALS ARE SERVED WITH A HOUSE SALAD OR CUP OF SOUP, ITALIAN BREAD AND BUTTER *ADD \$1.00 PER SALAD FOR CRUMBLLED BLUE CHEESE

PIZZA MENU

THE "CAR GUYS" PIZZA: This is our traditional homemade thin crusted pizza grilled to perfection and topped with mozzarella cheese and pepperoni "EVERYONE'S FAVORITE PIZZA"..10.00

FATHER STEVE'S MARGARITA PIZZA: Homemade thin crusted pizza, grilled and topped with extra virgin olive oil, chopped garlic, crushed tomato, fresh basil and mozzarella cheese.....10.00

ANN, MAUREEN & THE GANG'S CLASSICO WHITE PIZZA: Authentic "Italian Style" pizza grilled to perfection, drizzled with extra virgin olive oil, topped with chopped garlic, onion, broccoli, kalamata olives and mozzarella cheese.....10.00

THE DEPALMA'S SAUSAGE, PEPPER & ONION PIZZA: Thin crusted pizza grilled and topped with classic red sauce, crumbled Italian sausage, pepperoni, fresh bell peppers, onions and mozzarella cheese.....10.00

TERRY BRENNAN'S CHICKEN PESTO PIZZA: Homemade thin crusted pizza grilled to perfection and topped with grilled chicken, basil pesto, artichoke hearts, sundried tomato and mozzarella cheese10.00

THE MANGUS CHEESE PIZZA: Homemade thin crusted pizza grilled to perfection topped with gorgonzola & gruyere cheese spinach, caramelized onions & portobello mushrooms ..10.00

PAUL & MARY REINHARDT'S CLAMS CASINO PIZZA: Homemade thin crusted pizza grilled to perfection topped with fresh clam meat and our homemade casino mix.....10.00

SIDE ADDITIONS

SOUP DU JOUR.....4.00

HOUSE SALAD.....4.00

CAESAR SALAD.....4.00

PASTA served with our classic red or marinara sauce.....4.00

ANGEL HAIR AIOLI.....4.00

BRUSCHETTA.....4.00

GARLIC BREAD.....4.00

SWEET POTATO FRIES.....4.00

STEAK CUT FRIES.....4.00

HOMEMADE GNOCCHI with classic red or marinara sauce....4.00

GRILLED ASPARAGUS.....4.00

SAUTEED BROCCOLI RABE....4.00

SAUTEED SPINACH.....4.00

ONE MEATBALL OR SAUSAGE2.00

GRILLED VEGETABLES.....4.00

STEAMED VEGETABLES.....4.00

Proprietor: Donna Perlo • Executive Chef: Ronald L. Pearo

202 North Washington Street • East Rochester, New York 14445

Telephone: 585-248-5060 • Facsimile: 585-248-4999 • Web Address: www.perlos.us

SERVING DINNER: MONDAY ~ SATURDAY: 4:00 P.M. TO 10:00 P.M. • SUNDAY: 4:00 P.M. TO 8:00

Not all ingredients are listed on the menu; please notify your server of any food allergies or special needs

ALL MENU ITEMS AVAILABLE FOR CARRY OUT • PLEASE ADD \$1.00 TO EACH CARRY OUT ITEM

WE WOULD BE HAPPY TO PREPARE ANY OF YOUR OLD RECIPE FAVORITES TIME PERMITTING

MAJOR CREDIT CARDS ACCEPTED • NO PERSONAL CHECKS ACCEPTED

VEAL

VEAL CHOP ALLA CANNITO MILANESE STYLE One ten ounce French cut veal chop butterflied, pounded thin, bread crumb crusted, pan fried served over broccoli rabe with diced tomato & onion.....16.00

JOHN, TONY, LINDY & MIKE'S VEAL SALTIMBOCCA: Milk-fed veal sautéed with prosciutto, portobello mushrooms, kalamata olives, fresh sage, escarole & marsala wine16.00
Add shrimp.....19.00

JAKE & DEBBIE DIMICHEL'S VEAL PARMIGIANA: Milk-fed veal cutlets pounded thin and breaded, topped with fresh mozzarella cheese and our classic red sauce, served over penne pasta.....16.00

VEAL FRENCH ALLA HAYMES: Tender veal medallions, sautéed with sherry wine, lemon and butter, served over linguine.....16.00

CHICKEN

BOBBY & JOSETTE'S CHICKEN ASIAGO: Tender chicken breast cutlet pounded thin, bread crumb crusted and stuffed with spinach, prosciutto, roasted red peppers, pan fried and topped with a rich asiago cheese sauce or a lighter French sauce.....12.00

CHICKEN MILANESE ALLA MEG SCHUCKER: Tender chicken breast cutlet pounded thin, bread crumb crusted, pan fried served over mixed field greens and topped with lemon vinaigrette dressing.....12.00

NANCY & LOWELL PATRIC'S CHICKEN PARMIGIANA: Tender chicken breast cutlet pounded thin and breaded, topped with fresh mozzarella cheese and our classic red sauce, served over penne pasta.....12.00

ANGELA & MIKE KARNES' CHICKEN FRENCH: Tender chicken breast cutlets, sautéed with sherry wine, lemon and butter, served over linguine.....12.00

ANDY CARAFOS' GRILLED BRICK CHICKEN: Half chicken marinated in our olive oil and lemon herb blend grilled under a brick served with rosemary parmigiana potatoes....\$12.00

SHEILA & RICK'S CHICKEN PORTOBELLO: Tender chicken breast sautéed with portobello mushrooms, sundried tomatoes, spinach and madeira wine, served over gemelli pasta.....12.00

JOE & BRUCE'S CHICKEN CACCIATORE: Tender chicken breast sautéed with portobello mushrooms, onion, garlic, red and green bell peppers, served with a light crushed tomato sauce over a bed of angel hair pasta.....12.00

CHICKEN VERDE ALLA PETER "I GOTTA GO" SORGE: Tender chicken breast strips sautéed in a garlic aioli sauce tossed with fresh peas, broccoli, asparagus and gemelli pasta.....12.00

PORK, LAMB AND BEEF

THE BATTAGLINI FAMILY'S FLAT IRON STEAK: Flat iron steak marinated, grilled and served over broccoli rabe with a red wine au jus and sweet potato fries.....14.00

DONNA & JIM SIDOTI'S BRAISED SHORT RIBS: Tender slow-cooked beef short ribs, braised with zinfandel wine and vegetables served with smashed potato and cole slaw.....14.00

JOE ROSSI'S PORK BRACIOLE: Pork cutlet pounded thin and rolled with prosciutto, escarole, hard cooked egg topped with our classic red sauce served over penne pasta.....16.00

PORK CHOP ALLA MORABITO: Two eight ounce, grilled French cut pork chop finished with a veal demi-glaze, with a fresh vegetable medley, smashed potato & homemade applesauce....16.00

MIKE BEYMA'S BRAISED LAMB SHANK: Slow-cooked lamb shank served with fresh vegetables and smashed potato.....16.00

JOE LOBOZZO'S NEW YORK STRIP STEAK RUSTICANA: Seasoned, grilled fourteen ounce sirloin, topped with gorgonzola butter and served with sweet potato fries and asparagus..20.00

SEAFOOD

RUDY & MARILYN'S FISH FRY: Haddock filet, bread or beer battered, served with cole slaw, tartar sauce & steak fries..AVAILABLE EVERYDAY..10.00

CLIFF & NANCY'S HADDOCK FRENCH: Haddock sautéed with sherry wine, lemon and butter, served over escarole & linguine.....11.00

THE DISPAQUALE FAMILY GRILLED TILAPIA: Fresh tilapia filet grilled and topped with a light tomato salsa served with rice pilaf & asparagus.....14.00

VINCE & LOIS ALFIERI'S LINGUINE WITH WHITE OR RED CLAM SAUCE: Fresh farm raised littleneck clams sautéed with extra virgin olive oil, white wine, onions, garlic, fresh herbs and tossed with linguine.....12.00

DAVE AND ROSANNE BONACCHI'S MUSSELS POMIDORI: Mussels sautéed with white wine, fresh tomatoes and fresh herbs, tossed with linguine .13.00

THE HOWE'S SHRIMP SCAMPI: Sautéed jumbo shrimp, garlic, olive oil & white wine tossed with angel hair pasta.....16.00

THE CORLETTA'S ARTICHOKE PESTO SCALLOPS: Pan seared jumbo scallops sautéed with roasted red peppers, broccoli, lemon artichoke pesto, tossed with asiago cheese and rigatoni....16.00

SHRIMP AND CLAMS ALLA SUSANNE DICESARE: Jumbo shrimp and little neck clams sautéed in an olive oil and garlic white wine fresh herb sauce with broccoli tossed with orecchiette pasta.....18.00

PASTA

THE MARSH'S COUNTRY STYLE RIGATONI AND BEANS: Wonderfully hearty pasta dish made with Italian sausage, diced prosciutto and white cannellini beans tossed with roasted garlic, broccoli and rigatoni.....10.00

SETH & BOBBI BORG'S EGGPLANT PARMIGIANA: Tender eggplant sliced thin and breaded, topped with fresh melted mozzarella cheese served over penne pasta topped with our home made marinara sauce.....10.00

THE MAURO'S ORECCHIETTE WITH BROCCOLI RABE AND SAUSAGE: Mild Italian sausage and broccoli rabe sautéed with extra virgin olive oil, roasted garlic, onion and tossed with "little ear" shaped pasta.....11.00

DR. BOB AND MARYANN'S HOMEMADE BAKED LASAGNA: Layers of fluffy pasta stuffed with ground beef and ricotta cheese, oven baked with mozzarella cheese and smothered with our homemade classic red sauce.....11.00

FRANK & SALLY TROVATO'S SAUSAGE, BROCCOLI & RIGATONI ITALIANO: Fresh pan-roasted garlic, mild Italian sausage and broccoli florets sautéed in a dark veal demi-glaze sauce tossed with rigatoni pasta "VERY OLD SCHOOL ITALIAN".....11.00

YVONNE & JOE'S PENNE ALLA VODKA: Chopped onion, extra virgin olive oil, fresh plum tomatoes, heavy cream and vodka blended into a rich and creamy tomato sauce tossed with penne pasta.....10.00
Add grilled chicken.....13.00
Add shrimp.....16.00

PASTA, PEAS & RICOTTA ALLA CARDAMONE: Chopped garlic, onion, parsley and extra virgin olive oil tossed with fresh peas, ricotta cheese and farfalle pasta "THAT'S OLD SCHOOL ITALIAN".....10.00
Add grilled chicken.....13.00
Add shrimp.....16.00

BLISS, MARCIA & MICHELLE'S PASTA SPECIALTIES: spaghetti, linguine, rigatoni, angel hair, gemelli, orecchiette or penne pasta served with our homemade classic red sauce, marinara sauce, alfredo or bolognese sauce.10.00

DESSERTS

HOMEMADE TIRAMISU.....5.00

HOMEMADE CHEESE FILLED CANNOLI.....5.00

SPUMONI.....3.00

LEMON SORBET.....3.00

VANILLA ICE CREAM.....3.00

DOUBLE CHOCOLATE BROWNIE TOPPED WITH VANILLA ICE CREAM.....6.00

CAKE OF THE DAY.....6.00

COFFEE OR TEA.....2.00

CAPPUCCINO.....3.00

ESPRESSO.....3.00