

**UTICA GREENS**

14

Fresh escarole sauteed in olive oil, cherry peppers, Italian sausage, imported Romano cheese & cracker crumbs. Mild, Med or Hot. (Vegetarian & GF Option)

**FRIED CALAMARI**

14

Breaded tender pieces of squid, coated in seasoned flour & deep fried to a golden perfection

**JUMBO SHRIMP COCKTAIL**

14

Boiled in pickling spices & Served with our homemade tangy cocktail sauce (GF)

**ANTIPASTI/  
APPETIZERS**



**CRAB STUFFED MUSHROOMS**

12

Cream cheese, onions, parsley, homemade breadcrumbs with imported Romano & Dijon mustard

**STEAMED CLAMS**

15

12 little necks steamed and served with lemon & butter (GF)

**MARGHERITA PIZZA**

10

Homemade with fresh basil leaves, mozzarella & fresh tomato (GF Option \$2) 8in or 12in

13

**BRUSCHETTA BREAD**

9

A classic Italian dish made with fresh tomato, garlic, basil leaves, fresh mozzarella with balsamic glaze served on toasted flat bread

**MOZZARELLA STICKS**

9

Fried mozzarella served with our homemade marinara sauce

**CHICKEN TENDERS**

11

Breaded, fried & served with choice of BBQ sauce, honey mustard, or creamy bleu. Upgrade to Buffalo Style Tenders Add \$1

**PESCE/SEAFOOD**



**DIJON CRUSTED SALMON**

28

Grilled crusted herb wild Atlantic salmon topped with a homemade Dijon cream sauce & cracker crumbs served over fresh asparagus.

**CRAB CRUSTED BOSTON HADDOCK**

25

Grilled haddock baked with seasoned crab bread stuffing

**BROILED SEAFOOD PLATTER**

38

Haddock, shrimp, scallops, 5oz lobster tail in white wine, lemon & butter (GF)

**FRIED SEAFOOD PLATTER**

26

Haddock, shrimp, scallops & clams

**FRESH HADDOCK**

22

Broiled in white wine, lemon & butter or Fried. Served with coleslaw (GF)

**SICILIAN HADDOCK PARMESAN**

24

Broiled & layered with eggplant, our marinara & mozzarella

**FRIED SHRIMP**

21

Seven lightly breaded fantail shrimp

**SEA SCALLOPS**

27

Broiled in butter or fried

**BISTECCA/STEAK**

**ROASTED PRIME RIB**

21

Slow roasted for 6 hours, seasoned with Italian seasoning. Served with au jus. 10oz, 14oz or 22oz. Add sauteed mushrooms, peppers & onions for \$2 (GF)

28

**SIRLOIN**

27

A 10oz aged sirloin lightly seasoned, grilled to liking, topped with sauteed mushrooms served with asparagus (GF) Add a 5oz lobster tail +16

32

**CARNE DI MAIALE/PORK**

**GRILLED PORK RIB EYE**

24

Lightly seasoned with a blend of salt, pepper and garlic, served with broccoli & a side. (GF)

**PORK RIB EYE PIZZIOLA**

25

Topped with sauteed onions, peppers, mushrooms & our marinara sauce (GF)

**VITELLO/VEAL**

**VEAL ROSSINI**

24

Dipped in our homemade Italian bread crumbs, imported Romano, baked with prosciutto, fresh tomato, mozzarella & our house sauce

**VEAL PARMIGANA**

23

Dipped in our homemade Italian bread crumbs, imported Romano, baked with mozzarella & our house sauce

**POLLO/CHICKEN**

**CHICKEN PARMIGANA**

23

Boneless chicken breast, breaded & baked with our house sauce topped with mozzarella (GF Option \$2)



**CHICKEN FRANCAISE**

24

Egg-dipped chicken breast sauteed in white wine, lemon & butter with mushrooms and scallions (GF Option \$2)

**CHICKEN MARCO POLO**

22

Boneless chicken breast topped with broccoli, mushrooms, & American cheese (GF)

**CHICKEN MARSALA**

24

Boneless chicken breast sauteed in marsala wine with prosciutto, mushrooms & scallions (GF Option \$2)

**VEGETARIANO/  
VEGETARIAN**

**BAKED EGGPLANT**

21

Layered with mozzarella, imported romano & our marinara sauce



# PASTA

ANGEL HAIR ~ FETTUCCINE ~ PENNE ~ RIGATONI ~ LINGUINI ~ GF PENNE (\$2)

**ALL ENTREES Served with fresh Italian bread, butter, homemade garlic butter & garden salad or soup.**

Caesar salad \$2 - Gluten free dinner rolls \$2 - Add sausage or 2 homemade meatballs \$4.50

## OUR HOMEMADE SAUCES

MARINARA 17 - HOUSE ITALIAN 17 - ALFREDO 18 - VODKA SAUCE 18

### CHOOSE YOUR PASTA CHOOSE YOUR SAUCE

17-/18

#### BAKED PENNE

19

Baked with our house Italian sauce, Mozzarella & imported Romana

#### CHEESE RAVIOLI

19

Stuffed with ricotta & our special seasonings

#### LARGE STUFFED SHELLS

19

Stuffed with savory seasoned ricotta & topped with mozzarella & our house sauce

#### CHICKEN RIGGIES

23

Grilled chicken breast & rigatoni seasoned in our vodka sauce. Prepared mild, medium or hot (GF Option \$2)

#### LASAGNA

23

Layered with ricotta cheese & a special blend of sausage and beef topped with mozzarella

#### CHICKEN CACCIATORE

23

Sauteed chicken breast with peppers, onions & mushrooms in our marinara sauce over linguini

#### SHRIMP & CRAB ALFREDO

26

Tossed in our alfredo sauce over fettuccine

# T

# A

# S

# S

# O

# N

# E

# S

#### CHICKEN & BROCCOLI ALFREDO

24

Chicken breast with broccoli smothered in our alfredo sauce over fettuccine

#### ITALIAN PLATTER

24

A large platter of angel hair, lasagna, penne, sausage, meatball a chicken cutlet served with our house sauce

#### CHEF'S SPECIAL

26

Sea scallops, crab & shrimp in our marinara sauce over linguini

#### SHRIMP SCAMPI

24

Shrimp sauteed with lemon butter & garlic over linguini

#### CLAM SAUCE OVER LINGUINI

25

Choice of red or white sauce with whole clams

#### SCALLOPS O'GRADY

27

Sauteed sea scallops, bacon, scallions, fresh tomatoes & garlic in white wine, lemon & butter sauce over linguini

#### BLACK & BLEU SHRIMP & SCALLOPS

26

Shrimp & sea scallops tossed in a Cajun, bleu cheese alfredo sauce over fettuccine

#### BLACK & BLEU BAKED CHICKEN RIGGIES

24

Cajun seasoned baked chicken with crumbly bleu cheese & our alfredo sauce

## INSALATA/SALADS

#### TASSONE'S CREATION

18

Grilled, marinated chicken, fresh tomato, onion, olives, steamed broccoli, American cheese, topped with egg (GF)

#### ANTIPASTO SALAD

18

Choice of traditional ham & salami, all turkey or all tuna with tomato, onion, roasted red peppers, pepperoncini, olives, egg & provolone cheese (GF)



#### TASSONE'S GRILLED STEAK SALAD

22

Prime rib grilled to perfection over a bed of lettuce with fresh tomatoes, roasted red peppers, olives, onions & egg for added protein (GF)

#### CHICKEN CAESAR SALAD

18

Fresh romaine, homemade croutons in Caesar dressing & topped with parmesan cheese OR substitute for shrimp add \$3 (GF option)

#### PIZZA CHOPPED SALAD

21

Fresh chopped romaine tossed with pepperoni, salami, roasted red peppers, black olives, crumbly bleu cheese & our homemade Italian dressing served with an 8" garlic cheese pizza (GF option)

### SIDES:

FRENCH FRIES

SALT POTATOES

ONION RINGS

PASTA

WILD RICE

SEASONAL VEGETABLES

SWEET POTATO FRIES +\$2

HOMEMADE APPLESAUCE

HOMEMADE MASHED POTATOES

HOMEMADE MAC' N CHEESE

ITALIAN -  
AMERICAN &  
FAMILY OWNED

EST. 1991

315.635.5133

www.TassonesWineGarden.com

8113 Dexter Parkway, Baldwinsville, N.Y.

THANK YOU!



WE OFFER DELIVERY - TAKE OUT - CATERING

Find us on