

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
13

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

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 cumbs 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
28
32

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)

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

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

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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.

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