

# APPETIZERS

## Broccoli Rabe

Sauteed and served with sliced caramelized garlic, parmesan cheese and cherry peppers 9 with Italian sausage 11

## Bruschetta

Toasted Italian bread topped with diced tomato, fresh basil and sharp provolone cheese 10 Add **Crab** 3

## Stuffed Mushrooms

Mushroom caps stuffed with crab imperial, topped with melted mozzarella and DiLeo seasoning 10

## Mozzarella Sticks

Breaded mozzarella deep fried to just crisp served with tomato sauce 6

## Garlic Bread

Toasted Italian bread with butter and fresh garlic 5 with **Mozzarella Cheese** 6

## Chicken Wings

**Mild, Hot or "Don't Go There" Inferno**  
The meatiest wings in town, dipped in DiLeo's special sauce, served with celery and blue cheese - 1 pound - 8

## Calamari

Semolina encrusted calamari fried to perfection, served with tomato sauce 12

# SOUPS

## Zuppa Del Giorno (Soup of the Day)

Priced accordingly

## Italian Wedding Soup

Cup 6 Bowl 8

## Italian Minestrone

Cup 6 Bowl 8

# SALADS

Housemade Dressings: Caesar, Light Italian, Creamy Italian, French, Ranch, Creamy Roasted Garlic, Balsamic Vinaigrette.  
Homemade Blue Cheese Dressing add 1.00 Add **Shrimp, Lump Crab or Chicken** 6 Add **Fresh Fish** Market Price

## Wedge Salad

Iceberg lettuce topped with blue cheese crumbles, pancetta, red onion, tomatoes and cucumber topped with house made bleu cheese dressing, extra virgin olive oil and red wine vinegar 9

## Greek Salad

Bed of lettuce topped with Feta cheese, Kalamata olives, artichoke hearts, mushrooms, pepperoncini, cucumbers and tomatoes. Served with extra virgin olive oil, oregano and kosher salt. Full Salad 10 Half Salad 7

## Antipasto Salad

Cappicola, provolone, salami, celery, roasted red peppers, black olives, tuna, artichoke hearts and mushrooms over field greens  
Full Salad 15 Half Salad 9

## DiLeo's Garden Salad

Mixed greens served with alfalfa sprouts, carrots, cucumbers, onion, red cabbage and tomatoes  
Full Salad 6 Half Salad 4

## DiLeo's Caesar Salad

Romaine, Italian croutons, Pecorino Romano cheese and our own homemade Caesar dressing Full Salad 9 Half Salad 6

## Tricolore Signature Salad

Arugula, radicchio, Belgian endive, Treviso and spring mix hand tossed with lemon juice, fresh garlic and olive oil.  
Full Salad 10 Half Salad 7  
Add **Nuts, Berries and Crumbled Blue Cheese** XX

## Mozzarella Alla Caprese

(Seasonal) House made fresh mozzarella, beef steak tomatoes, fresh basil, pignolli nuts, three-herb pesto, topped with first cold press extra virgin olive oil and balsamic reduction 10

# NEW YORK STYLE PIZZA

Our dough is made fresh daily. Start with our **Classic Cheese Pizza** Medium 14" Pizza 14 Large 18" Pizza 16

## Classic Toppings

Add these toppings on a **Medium Pizza** 2 on **Half of a Medium Pizza** 1

Add these toppings on a **Large Pizza** 3 on **Half of a Large Pizza** 2

**Tomatoes**

**Garlic**

**Green Peppers**

**Black Olives**

**Low Fat Cheese**

**Onions**

**Pineapple**

**Extra Cheese**

**Mushrooms**

**Sausage**

**Pepperoni**

**Ground Beef**

**Meatballs**

## Premium Toppings

Add these toppings on a **Medium Pizza** 3 on **Half of a Medium Pizza** 2

Add these toppings on a **Large Pizza** 4 on **Half of a Large Pizza** 3

**Bacon**

**Spinach**

**Broccoli**

**Feta Cheese**

**Eggplant**

**Anchovies**

**Ham**

**Jalapeños**

**Grilled Chicken**

**Kalamata Olives**

**Pignolli Nuts**

**Three Herb Pesto**

**Artichoke Hearts**

**Sun-Dried Tomatoes**

**Portabella Mushroom**

**Roasted Red Peppers**

# HOUSE SPECIALTY PIZZA

## Old Forge Red

6 cuts 11 12 cuts 17

## Low Fat Veggie

14" 17 18" 19

## Mediterranean

Feta cheese, kalamata olives, spinach, artichokes, fresh tomatoes, extra virgin olive oil 14" 20 18" 24

## Diablo Pizza

Red devil - hot! 14" 14 18" 16

## Supreme

Choose 8 classic toppings 14" 20 18" 24

## New York White Ricotta

14" 16 18" 19

## Old Forge

### Double Crust White

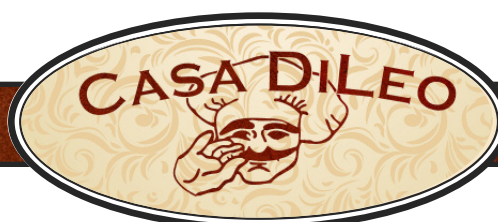
6 cuts 14 12 cuts 21  
With broccoli 6 cuts 16 12 cuts 22

## Pizza Margarita

Fresh mozzarella, fresh basil, tomatoes, pecorino Romano cheese, extra virgin olive oil 14" 17 18" 21

# PIZZA BY THE SLICE

**New York Style** 4 **Toppings** 75¢ each



# CALZONES AND STROMBOLIS

All calzones and stromboli are served with side of tomato sauce. Add your favorite pizza toppings to the following:

## Calzone

Blend of ricotta and mozzarella cheese, topped with Italian herbs.  
9" only 10 18" only 18

## Stromboli

Sausage, salami, pepperoni, mozzarella cheese and onions  
9" only 11 18" only 19 28" only XX

## Steak & Cheese Stromboli

9" 11 18" 19 28" 30

## Supreme Stromboli

Ham, salami, cappicola, pepperoni and mozzarella  
9" 12 18" 20 28" 30

## Veggie Boli

Spinach, broccoli, mushrooms, roasted red peppers, low fat cheese and insalata spices  
9" 11 18" 17 28" 27

## DiLeo Boli

Ground beef, Italian seasoning, sauce and cheese  
9" 11 18" 19 28" 28

## Galena

Tender white chicken breast, tomatoes, sauce and cheese  
9" 12 18" 19 28" 28

## DiLeo Florentine

Garlic, herbs, spinach and blend of cheese  
9" 11 18" 18 28" 28

## PASTAS

Start with your favorite pasta: Choose from **Penne, Spaghetti, Fettuccini, Angel Hair or Linguine**, then choose your sauce and additional toppings

\*Gluten-Free and Whole Wheat Pasta available upon request, add 3

Add Side Order of Meatballs (2) 6 Add Side Order of Sausage (2, hot or mild) 6 Add Chicken, Crab, Fish or Shrimp 6

Sauce	Half	Full Order	Sauce	Half	Full Order
Alfredo	10	14	Amatriciana	9	15
Tomato Sauce	8	12	Broccoli, Oil & Garlic	9	14
Sauce with Meatballs or Sausage	10	14	Bolognese	10	15
Oil & Garlic	8	13	Bianco (White) Clam	10	15
Marinara	8	15	Pomodoro (Red) Clam	10	15
Scampi	?	??			

## ENTRÉES

ALL SAUCES AND ENTRÉES MADE FRESH DAILY • All entrées served with garden salad • Substitute Caesar salad for 5  
Substitute Specialty Sauces for entrées (**Alfredo, Bolognese, Oil & Garlic or Marinara**) 3

### Fettuccine Alfredo

DiLeo's homemade Alfredo sauce sautéed with fettuccine. Legendary cheese sauce of Rome 14 Add **Grilled Chicken** 4

### Eggplant Parmesan

Fresh eggplant breaded and cooked until golden. Served with DiLeo's homemade sauce, cheese and your choice of pasta 15

### Fresh Chicken Parmesan

Tender chicken breast breaded and cooked until golden. Served with DiLeo's homemade sauce, cheese and your choice of pasta 17

### Stuffed Shells

Pasta shells filled with a blend of Italian cheese. Served with DiLeo's homemade sauce 15

### Chicken & Eggplant Parmesan

The best of both worlds. Served with DiLeo's homemade sauce, cheese and your choice of pasta 18

### Veal Cutlet Parmesan

Veal cutlet breaded and cooked until golden. Served with DiLeo's homemade sauce and your choice of pasta. 20

### Chicken or Veal Marsala

Chicken or Veal sautéed with a dry Marsala wine and mushroom demi-glaze. Served with chef's choice side dish. Chicken 18 Veal 21

### Cheese Ravioli

Stuffed pasta filled with blend of Italian cheese. Served with DiLeo's homemade sauce 14 With meat sauce 17

### Gnocchi with Parmesan Sauce

Tender potato pasta served with parmesan tomato sauce 15

### DiLeo's Homemade Meat Lasagna

Layers of pasta, Italian cheeses, ground meat and sauce 16

### Chicken Scarparelli

The "Filet Mignon of Chicken." Fresh chicken strips sautéed in a butter garlic sauce, served with your choice of pasta or chef's suggestion 19

### Pasta DiLeo

Linguine with white clam sauce and jumbo lump crab meat 21

## DESSERTS

### Cannoli

filled with DiLeo's homemade cream 5

### Chocolate Cannoli

6

### Pizza Fritas

4

### DiLeo's Award-Winning Chocolate Mousse

8

### Homemade Zabaglione

with fresh berries 8

### Tiramisu

Slice 8

### NY Cheesecake

Slice 8

## BEVERAGES

Coke, Diet Coke, Rootbeer, Ginger Ale, Sprite, Lemonade, Orange Fanta, Unsweetened Iced Tea, Club Soda 24 oz. (free refills) 3

Coffee/Hot Tea 2 Assorted Juices 3 San Pellegrino 1 liter 5

**We'd love to cater your next special event!**  
**Ask your server about Casa DiLeo's New Catering Menu!**

