

HOLIDAY

Ferlito's

RESTAURANT

APPETIZERS

BREADED VEGETABLE	8
Fresh cut hand-breaded zucchini or eggplant with marinara sauce	
MOZZARELLA CHEESE STICKS	9
Hand-breaded mozzarella sticks served with marinara sauce	
BREADED CHEESE RAVIOLI	8
Hand-breaded ravioli fried and served with marinara sauce	
BREADED CALAMARI	12
Lightly breaded calamari with capers and buttery amoigue wine sauce	
MUSSELS PEPPERANATA	13
1 pound of sauteed mussels, onions, mixed bell peppers, mild yellow peppers, tomatoes, and capers with a lemon white wine sauce and toast points	
BRUSCHETTA	10
Seasonal fresh tomatoes, onions, garlic, basil, and a balsamic glaze, served with toast points	
PARMA ASPARAGUS	10
Prosciutto wrapped asparagus with sweet goat cheese, grilled and topped with a balsamic glaze	
ARANCINI	10
Garlic parmesan risotto, Italian breadcrumbs stuffed with burrata and served with marinara sauce	

SOUPS & SALADS

	Cup	Bowl
HOMEMADE CHICKEN SOUP	3	5
HOMEMADE MINISTRONE	3	5
ZUPPA DEL GIORNO	3	5
HOUSE SALAD	Small 4	Large 8
Iceberg and Romaine mix, cherry tomatoes, pepperoncini, red onion, garbonzo beans, and cucumber		
CAESAR SALAD	11	
House Caesar dressing tossed with romaine lettuce, home-made croutons, and shaved parmesan		
ANTIPASTO SALAD	12	
House mixed lettuce, tomato, ham, salami, pepperoni, cheese, garbonzo beans, onions, pepperoncini, and black olives		
MICHIGAN CHERRY SALAD	12	
Mixed greens, grilled chicken, red onion, dried cherries, walnuts, gorgonzola, and bacon jam vinaigrette		
BURRATA SALAD	10	
Seasonal fresh tomatoes with roasted garlic, basil pesto oil, balsamic glaze, and toast points		

ADD TO ANY SALAD

Chicken - \$4 Shrimp or Salmon \$6

SIDES

FRENCH FRIES (parmesan)	4
GARLIC TOAST	3
SPAGHETTI	3
HOUSE VEGETABLES	3
ROASTED RED SKIN POTATOES	3

ENTREES

(includes Soup or Salad)

GF *NEW YORK STEAK - 14 oz.	30
Premium Black Angus New York grilled and served with choice of side dish	
SICILIANO (amoigue sauce upon request)	add 2
GF (Amoigue Sauce: Roma tomatoes, extra virgin olive oil, and fresh garlic with herbs)	
*ROSEMARY AUSSIE LAMB CHOPS	25
Chargrilled and served with garlic parmesan risotto and house vegetables	
FRESH ATLANTIC SALMON	MP
Chef's daily presentation (Ask server for details)	
*DUROC TOMAHAWK PORK CHOP	25
Grilled 14oz tomahawk chop served with garlic parmesan risotto and house vegetables	
VEAL CUTLET MARSALA	19
Fresh veal sauteed with a wild mushroom blend, shallots, and sweet Marsala wine sauce	
Served with choice of side dish	
VEAL CUTLET PICATTA	19
Fresh veal sauteed with a wild mushroom blend, garlic, artichoke hearts, capers, and a lemon wine sauce	
Served with choice of side dish	
VEAL CUTLET PARMESAN	18
Fresh veal breaded with Italian breadcrumbs, topped with meat sauce, and baked with mozzarella	
Served with choice of side dish	
GF BABY BACK RIBS	
House dry rubbed and cooked tender with homemade BBQ sauce	
Served with fries	
WHOLE SLAB	25
HALF SLAB	16
CHICKEN PICATTA	16
Sauteed with a wild mushroom blend, garlic, artichoke hearts, capers, and lemon wine sauce	
Served with choice of side dish	
CHICKEN MARSALA	16
Sauteed with a wild mushroom blend, shallots, and sweet Marsala wine sauce	
Served with choice of side dish	
CHICKEN SICILIANO	16
Boneless chicken breast breaded with Italian breadcrumbs, a hint of lemon, served with amoigue sauce	
Served with choice of side dish	
CHICKEN PARMESAN	16
Boneless breast with Italian breadcrumbs, topped with meat sauce and melted mozzarella	
Served with choice of side dish	
EGGPLANT ROLLOTINI	16
Breaded eggplant stuffed with ricotta cheese, spinach and basil, topped with marinara sauce and shaved parmesan	
Served with choice of side dish	

PASTA

(includes Soup or Salad)

- YOUR CHOICE PASTA** 12
Linguini, Spaghetti, Fettuccine, Penne, or Angel Hair with meat sauce or marinara sauce
- GF GLUTEN-FREE PASTA / WHOLE WHEAT PASTA** add 2
- PENNE PESTO** 16
Basil pesto cream sauce with sauteed wild mushrooms and roasted cherry tomatoes
- TORTELLINI PALOMINO** 17
Cheese tortellini with alfredo and marinara sauce mix
- FETTUCCINE ALFREDO** 15
Blend of imported parmesan, romano cheese, and cream
- PASTA PRIMAVERA** 15
Fresh mix of daily vegetables tossed with olive oil, garlic, and Gouda cheese over penne pasta
- SHRIMP PORTOFINO** 19
Roasted garlic alfredo with spinach and sauteed shrimp over cheese ravioli
- LINGUINI CON VONGOLE** (clam sauce) 17
White - olive oil, garlic, white wine, cream, parmesan
Red - olive oil, garlic, white wine, marinara sauce

ADD TO ANY ORDER

Melted Mozzarella Cheese, Palomino, Alfredo, Basil Pesto Cream
Two Meatballs or Italian Sausage - \$3
Chicken - \$4 · Shrimp or Salmon - \$6

GF = GLUTEN-FREE

OLD FAVORITES

(includes Soup or Salad)

- OUR TRADITIONAL BAKED LASAGNA** 15
Layered with mozzarella, provolone, fresh ricotta cheese, and our house marinara sauce. Topped with meat sauce or marinara sauce (vegetarian option)
- VEAL PARMESAN** 14
Veal patties topped with meat sauce and melted mozzarella
Served with choice of side dish
- SICILIAN SAMPLER** 17
Lasagna, 3 Ravioli, 1 Meatball, and Rinaldi™ Italian Sausage with side of spaghetti
- RAVIOLI** 15
Cheese or beef stuffed ravioli with meat sauce or marinara sauce
- MANICOTTI** 15
Rolled noodles stuffed with rich ricotta cheese, topped with melted mozzarella and marinara sauce
- EGGPLANT PARMESAN** 14
Topped with marinara sauce and melted mozzarella
Served with choice of side
- GNOCCHI** 13
Italian potato dumpling topped with meat sauce

HOLIDAY *Specials*

For Tables of 8 or more an 18% gratuity will be added.

NOTICE: *Can be cooked to order. **Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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