



Ferlito's

R E S T A U R A N T



APPETIZERS

BREADED VEGETABLE	8
Breaded Zucchini or Eggplant - Pesto Aioli	
MOZZARELLA CHEESE STICKS	9
Breaded Mozzarella Sticks - Marinara Sauce	
BREADED CHEESE RAVIOLI	9
Breaded Ravioli - Red Pesto Aioli	
BREADED CALAMARI	13
Lightly Breaded Calamari - Capers - Buttery Amoigue Wine Sauce	
BRUSCHETTA	10
Seasonal Tomatoes - Onions - Garlic - Basil - Balsamic Glaze - Toast Points	
ARANCINI	10
Garlic Parmesan Risotto - Italian Breadcrumbs - Burrata - Marinara Sauce	
BRUSSEL SPROUTS	8
Bacon Jam - Balsamic Glaze	

SOUPS & SALADS

	Cup	Bowl
HOMEMADE CHICKEN SOUP	3	5
HOMEMADE MINISTRONE	3	5
ZUPPA DEL GIORNO	4	6
HOUSE SALAD	Small 4	Large 8
Iceberg - Romaine - Cherry Tomatoes - Pepperoncini - Red Onion - Garbonzo Beans - Cucumber		
CAESAR SALAD		11
Caesar Dressing - Romaine Lettuce - Croutons - Shaved Parmesan		
ANTIPASTO SALAD		13
Iceberg - Romaine - Tomatoes - Ham - Salami - Pepperoni - Cheese - Garbonzo Beans - Onions - Pepperoncini - Black Olives		
CAPRESE SALAD		10
Fresh Mozzarella - Basil - Tomatoes - Roasted Garlic - Balsamic Glaze		

ADD TO ANY SALAD

Chicken - \$4 Shrimp or Salmon \$7

SIDES

FRENCH FRIES	4
GARLIC TOAST	3
SPAGHETTI	3
HOUSE VEGETABLES	3
RISOTTO	4
BREAD BASKET	1

ENTREES

(includes Soup or Salad)

GF *RIBEYE STEAK	MP
Premium Black Angus Grilled - Served with choice of side dish	
SICILIANO (Amoigue Sauce upon request)	Add 2
GF (Amoigue Sauce: Roma Tomatoes - Extra Virgin Olive Oil - Fresh Garlic - Herbs)	
FRESH ATLANTIC SALMON	MP
Chef's Daily Presentation (Ask server for details)	
VEAL CUTLET PARMESAN	20
Fresh Veal - Italian Breadcrumbs - Meat Sauce - Mozzarella	
Served with choice of side dish	
GF BABY BACK RIBS	
House Dry Rubbed - Cooked tender with Homemade BBQ Sauce	
Served with Fries	
WHOLE SLAB	MP
HALF SLAB	MP
CHICKEN PICATTA	17
Wild Mushrooms - Artichoke Hearts - Capers - Lemon Wine Sauce - Angel Hair	
VEAL PICATTA	20
Wild Mushrooms - Artichoke Hearts - Capers - Lemon Wine Sauce - Angel Hair	
CHICKEN MARSALA	17
Wild Mushrooms - Shallots - Sweet Marsala Wine Sauce - Angel Hair	
VEAL MARSALA	20
Wild Mushrooms - Shallots - Sweet Marsala Wine Sauce - Angel Hair	
CHICKEN SICILIANO	14
Breaded Chicken - Garlic & Oil - Angel Hair Pasta - Amoigue Sauce	
CHICKEN PARMESAN	17
Boneless Breast - Italian Breadcrumbs - Meat Sauce - Melted Mozzarella	
Served with choice of side dish	
EGGPLANT ROLLOTINI	16
Ricotta Cheese - Spinach - Basil - Marinara Sauce - Shaved Parmesan	
Served with choice of side dish	

PASTA

YOUR CHOICE PASTA	12
Linguini - Spaghetti - Fettuccine - Penne - Angel Hair with Meat Sauce or Marinara Sauce	
GF GLUTEN-FREE PENNE	Add 2
PENNE PESTO	16
Basil Pesto Cream Sauce - Mushrooms - Roasted Cherry Tomatoes	
TORTELLINI PALOMINO	17
Cheese Tortellini - Alfredo - Marinara Sauce Mix	
FETTUCCINE ALFREDO	15
Parmesan - Romano Cheese - Cream	
PASTA PRIMAVERA	16
Vegetables Tossed - Olive Oil - Garlic - Gouda Cheese - Penne Pasta	
SHRIMP PORTOFINO	19
Roasted Garlic Alfredo - Spinach - Sautéed Shrimp - Cheese Ravioli	
LINGUINI CON VONGOLE (Clam Sauce)	18
White - Garlic - White Wine - Cream - Parmesan	
Red - Garlic - Wine - Marinara - Parmesan	
SAUSAGE & PEPPERS	16
Sausage - Garlic - White Wine - Peppers - Onions - Penne	
SHRIMP SALVATORE	18
Tomato - Green Olives - Cream - Linguini	
CHICKEN JOSEPH	15
Sautéed Chicken - Wild Mushrooms - Lemon White Wine Sauce -	
Dried Michigan Cherries - Angel Hair Pasta	

ADD TO ANY ORDER

Ricotta - \$2
Melted Mozzarella Cheese - Palomino - Alfredo - Basil Pesto Cream - \$3
Italian Sausage - \$3 · Chicken - \$4
Two Meatballs - \$6 · Shrimp or Salmon - \$7

GF = GLUTEN-FREE

OLD FAVORITES

(includes Soup or Salad)

OUR TRADITIONAL BAKED LASAGNA	16
Mozzarella - Provolone - Fresh Ricotta Cheese - Marinara Sauce topped with Meat Sauce or Marinara Sauce (Vegetarian Option)	
VEAL PARMESAN	14
Veal - Meat Sauce - Melted Mozzarella	
Served with choice of side dish	
SICILIAN SAMPLER	18
Lasagna - Ravioli - Meatball - Rinaldi™ Italian Sausage - Spaghetti	
RAVIOLI	15
Cheese or Beef Stuffed Ravioli · Meat Sauce · Marinara Sauce	
EGGPLANT PARMESAN	15
Sliced Eggplant - Marinara sauce - Melted Mozzarella	
Served with choice of side	
GNOCCHI	14
Italian Potato Dumpling - Meat Sauce	

DESSERTS

CANNOLI (limited availability)	4
Bommarito Bakery's™ homemade specialty	
TIRAMISU	6
KEY LIME PIE (limited availability)	5
VANILLA GELATO	3
CHOCOLATE BAR CAFÉ™	5
Ask your server for details	
CHOCOLATE CREAM PIE	4
BANANA CREAM PIE	4

FERLITO'S CRAFT PIZZA

OUR HAND TOSSED ROUNDS	6 pc.	10 pc.
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Pizza with Cheese	7.5	9.5

PIZZA TOPPINGS

VEGGIES - Small .75 each — Large 1.00 each
Mushrooms - Green Pepper - Onions - Black Olives - Green Olives
Seasonal Tomatoes - Pineapple - Mild Yellow Peppers - Spinach
Artichoke Hearts - Roasted Red Peppers - Roasted Garlic
Meats - Small 1.50 each — Large 2.00 each
Pepperoni - Dearborn™ Smoked Ham - Rinaldi™ Italian Sausage
Bacon - Chicken - Anchovies

CHICAGO STYLE - DEEP DISH ROUND PIZZA

Our Blend of 4 Delicious Cheeses, Fresh Garlic, and one topping
8 cheesy slices \$16

MARGHERITA	Small 11..... Large 13
Fresh Basil - Seasonal Tomatoes - Fresh Mozzarella	
WHITE	Small 13..... Large 16
Alfredo Sauce - Roasted Garlic - Mozzarella - Provolone - Chicken - Spinach	
CHICKEN PESTO	Small 13..... Large 16
Basil Pesto Sauce - Seasonal Tomatoes - Roasted Garlic - Fresh Ricotta	
SMOKED GOUDA BBQ CHICKEN	Small 13..... Large 16
Smoked Gouda - Mozzarella - Sweet Red Onions - Pineapple - Bacon - House Bbq Sauce	
SUPREME	Small 13..... Large 16
Cheese - Pepperoni - Dearborn™ Smoked Ham - Black Olives - Mushrooms - Green Peppers - Onions	
(No Substitutions)	

3-CHEESE CHEESY BREAD	9
With Fresh Ricotta - Mozzarella - Provolone - Garlic Butter	
GARLIC KNOTS	8
Garlic - Butter - Parmesan	

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.