



Welcome to Farina's Supper Club. We specialize in the Italian-American cuisine of Culinary Director, Chef Joseph Farina. Local ingredients. Classic flavors. Enjoy!

hors d'oeuvres

SAMMY'S SAUSAGE & PEPPERS deliciously charred Italian sausage & sautéed sweet peppers | 17

SHRIMP COCKTAIL four jumbo shrimp served with our famous BaDa-Bing sauce | 22

OCEANS 11 EGGPLANT STACK herb-breaded eggplant, fresh mozzarella, plum tomatoes, fire roasted peppers, and aged balsamic | 17

ROASTED BRUSSELS SPROUTS crispy bacon, capers, red onion, parmesan & lemon | 15

CALAMARI GRILLED OR FRIED | 18
grilled - with red wine vinaigrette. fried - lightly battered & fried until golden. Calabrese style add | 3

STUFFED MUSHROOMS stuffed with parmesan herb breadcrumbs and a lemon sauce | 16

soups & salads

CLASSIC BAKED FRENCH ONION SOUP Finished with dry sherry | 14

SOUP OF THE DAY Locally sourced fresh ingredients, ask your server for more details | 12

SUNDAY SALAD romaine, radicchio, cucumbers, pepperoncini, tomato, garbanzos, pecorino cheese with house Italian vinaigrette. **On every Sunday table in Melrose Park back in the day!** | 12

add jumbo shrimp | 6 each chicken breast | 8

CAESAR'S PALACE SALAD CIRCA:1924 classic caesar with buttered croutons, guest choice of with or without anchovies | 14

ITALIAN WEDGE SALAD iceberg lettuce wedges, crispy thick cut bacon, tomato, cucumber, red onion, and egg. choice of gorgonzola dressing or Mom's Thousand Island dressing | 24 half | 12

THE YOU'LL THINK WE ARE GREEK SALAD
crisp lettuce mix, imported feta, pepperoncini, kalamata olives, red onion, cucumber, Mighty Vine tomatoes, lemon-oregano vinaigrette | 16

steaks and chops

USDA Prime cuts served with au jus, maître d'butter, and a nice side of pasta

8 OZ. FILET | 45

16 OZ. CENTER CUT PORK CHOP | 30

SATURDAY PRIME RIB | 52 22 oz. / 42 16 oz. our slow roasted prime rib, au jus, housemade horseradish cream, and mashed potato

THE BENNETT BURGER 10 oz. Prime burger, LTO, your choice of gruyère, cheddar, American or blue cheese, on brioche roll | 21

substitute charbroiled chicken breast | no problem

CHICAGO STYLE ITALIAN BEEF thinly sliced, slow roasted, served with au jus, sweet & hot peppers | 15

all sandwiches served with a side of fresh cut fries

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

pastas

FETTUCINE ALFREDO housemade fettuccine, ricotta, heavy cream, parmigiano- romano | 21

RIGATONI BOLOGNESE perfectly al dente rigatoni with classic meat sauce finished with marsala wine | 24

NANA'S GRAVY slow braised pot roast in red wine crushed tomato sauce served over rigatoni gigante topped with fresh ricotta | 28

MILE HIGH LASAGNA layers stacked high with ricotta and seasoned ground beef, topped with marinara and mozzarella cheese; baked to perfection | 26

DEAN'S LINGUINE WITH CLAM SAUCE little neck clams served with your choice of spicy red sauce or white wine garlic sauce | 30

JOE'S MAMA'S MEATBALLS | 16
housemade meatballs with marinara & whipped ricotta. **Make it a meatball salad!** add | 8

CHICAGO STYLE SPAGHETTI WITH MEATBALLS AKA MR. DON RICKLES FAV! housemade meatballs in rich marinara with fresh ricotta and pecorino | 25

ORECCHIETTE RAPINI & SAUSAGE baby pasta ears, Italian sausage, garlic & EVOO | 24

PENNE ALLA VODKA penne, tomato mascarpone sauce with calabrian chilies, vodka, and basil topped with fresh ricotta | 24

GNOCCHI ROMANO housemade gnocchi, crumbled sausage, mushrooms, spring peas, tomato cream sauce | 26

famous favorites

PORK CHOP SINATRA
center cut chop pounded thin with herb bread crumb, calabrese & cherry peppers, fresh sage, and white wine sauce | 35

CHICKEN OR EGGPLANT PARMESAN
your choice of sautéed thinly sliced chicken or eggplant with marinara, parmesan and mozzarella then baked to perfection, served with a side of pasta | 29/26
add sautéed jalapeño | 3

LAMB CHOPS VELASCO two double cut lamb chops, jalapeño peppers, roasted potatoes in a garlic white wine sauce. Or simply broiled with mint jelly | 46

CHICKEN ALLA MARSALA
boneless chicken breast sautéed, served with wild mushrooms and rich marsala wine sauce. | 29

VEAL SALTIMBOCCA
tender veal pounded thin with prosciutto fresh sage and provolone in tomato wine sauce over linguine | 32

THE OLD NEIGHBORHOOD PLATTER
braciolo, our famous meatball, and Italian sausage over housemade cavatelli with tomato wine sauce | 35

CRISPY BRICK CHICKEN
whole semi-boneless roasted chicken served with sautéed broccolini; choice of velasco, original lemon oregano, or vesuvio | 36

our sides

ESCAROLE & BEANS escarole, gigante beans, Grecco Italian sausage, EVOO, fresh garlic, parmesan broth, served with crostini | 16

BROCCOLINI SAUTÉED IN GARLIC & OIL | 12
SAUTÉED BABY SPINACH GARLIC & OLIVE OIL | 10
FRESH CUT FRIES | 7 · **VESUVIO POTATOES** | 9