

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*

### **SHRIMP COCKTAIL | 22**

four jumbo shrimp served with our famous BaDa-Bing sauce

### **STUFFED MUSHROOMS | 16**

stuffed with parmesan herb breadcrumbs and a lemon sauce | 16

### **CALAMARI GRILLED OR FRIED | 18**

grilled - with red wine vinaigrette. fried - lightly battered & fried until golden.

Calabrese style add | 3

### **ROASTED BRUSSEL SPROUTS | 15**

crispy bacon, capers, red onion, parmesan & lemon

### **Sammys SAUSAGE & PEPPERS | 17**

deliciously charred Italian sausage & sautéed sweet peppers

### **OCEAN 11 EGGPLANT STACK | 18**

herb-breaded eggplant, fresh mozzarella, plum tomatoes, fire roasted peppers, arugula and aged balsamic

## *Soups & Salads | add jumbo shrimp 6 | each chicken breast 8 |*

### **CLASSIC BAKED FRENCH ONION**

#### **SOUP | 14**

Finished with dry sherry

### **SUNDAY SALAD | 12**

romaine, radicchio, cucumbers, pepperoncini, tomato, garbanzos, pecorino cheese with house Italian vinaigrette.

*On every Sunday table in Melrose Park back in the day!*

### **SOUP OF THE DAY | 12**

Locally sourced fresh ingredients, ask your server for more details | 12

### **ITALIAN WEDGE SALAD | 24 full |**

#### **12 half**

iceberg lettuce wedges, crispy thick cut bacon, tomato, cucumber, red onion, and egg.

*Choice of gorgonzola dressing or Mom's Thousand Island dressing*

### **CAESAR'S PALACE SALAD CIRCA :**

#### **1924 | 14**

classic caesar with buttered croutons, guest choice of with or without anchovies

### **THE YOU'LL THINK WE ARE GREEK**

#### **SALAD | 16**

crisp lettuce mix, imported feta, pepperoncini, kalamata olives, red onion, cucumber, Mighty Vine tomatoes, lemon-oregano vinaigrette.

## STEAKS AND CHOPS

**8 OZ. FILET 45 | 16 OZ. STRIP STEAK 48 | 16 OZ. CENTER CUT PORK CHOP 30 |**

served with a nice side of pasta

### **THE BENNETT BURGER | 21**

10 oz. Prime burger, LTO, your choice of gruyère, cheddar, American or blue cheese, on brioche roll substitute charbroiled chicken breast | no problem

## *Pastas*

### **FETTUCINE ALFREDO | 23**

housemade fettuccine, ricotta, heavy cream, parmigiano- romano

### **RIGATONI BOLOGNESE | 25**

perfectly al dente rigatoni with classic meat sauce finished with marsala wine

### **DEAN'S LINGUINE WITH CLAM**

#### **SAUCE | 30**

little neck clams served with your choice of spicy red sauce or white wine garlic sauce

### **ORECCHIETTE RAPINI AND**

#### **SAUSAGE | 24**

baby pasta ears, Italian sausage, garlic & EVOO

### **NANA'S GRAVY | 27**

slow braised pot roast in red wine crushed tomato sauce served over rigatoni gigante topped with fresh ricotta

### **CHICAGO STYLE SPAGHETTI WITH**

#### **MEATBALLS AKA MR. DON**

#### **RICKLES FAV! | 25**

housemade meatballs in rich marinara with fresh ricotta and pecorino

### **GNOCCHI ROMANO | 28**

housemade gnocchi, crumbled sausage, mushrooms, spring peas, tomato cream sauce

### **JOE'S MAMA'S MEATBALLS | 16**

housemade meatballs with marinara & whipped ricotta.

*Make it a meatball salad! add | 8*

### **MILE HIGH LASAGNA | 28**

layers stacked high with ricotta and seasoned ground beef, topped with marinara and mozzarella cheese; baked to perfection

### **PENNE ALLA VODKA | 24**

penne, tomato mascarpone sauce with calabrian chilies, vodka, and basil topped with fresh ricotta

## *Famous Favorites*

### **PORK CHOP SINATRA | 35**

center cut chop pounded thin with herb bread crumb, calabrese & cherry peppers, fresh sage, and white wine sauce. served with a side of roasted potatoes

### **CHICKEN ALLA MARSALA | 29**

boneless chicken breast sautéed, served with wild mushrooms and rich marsala wine sauce. served with a side of pasta

### **CRISPY BRICK CHICKEN | 36**

whole semi-boneless roasted chicken served with sautéed broccolini or roasted potatoes; choice of velasco, original lemon oregano, or vesuvio

### **CHICKEN OR EGGPLANT**

#### **PARMESAN | 29/26**

your choice of sautéed thinly sliced chicken or eggplant with marinara, parmesan and mozzarella then baked to perfection, served with a side of pasta

*add sautéed jalapeño | 3*

### **VEAL SALTIMBOCCA | 32**

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

### **LAMB CHOPS VELASCO | 46**

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

### **THE OLD NEIGHBORHOOD**

#### **PLATTER | 35**

bracirole, our famous meatball, and Italian sausage over housemade cavatelli with tomato wine sauce

## Our Sides

ESCAROLE & BEANS | 16

SAUTÉED BROCCOLINI | 12

SAUTÉED BABY SPINACH | 10

FRESH CUT FRIES | 10

VESUVIO POTATOES | 10

SIDE OF PASTA | 7

*marinara, vodka, buttered noodles, or plain*

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. \* PLEASE NOTE THAT A SERVICE CHARGE OF 2.93% WILL BE ADDED TO YOUR BILL WITH THE USE OF CARD PURCHASES TO OFF SET COST\*