

Celebrating
50
 Golden Years!

Dishin' Up the Past

BARONE'S THROWBACK MENU

SALADS

Barone's House Salad

Entree 9 | Table 14.95
 CHOPPED LETTUCE, BELL PEPPER, ONION, TOMATO, CUCUMBER, FETA CHEESE AND KALAMATA OLIVES

Tuscany Salad

Entree 9 | Table 14.95
 ROMAINE, HICKORY BACON, RED ONION, ROASTED GARLIC, BLEU CHEESE

Caesar Salad

Entree 8.75 | Table 14.95
 CREAMY CAESAR DRESSING, CROUTONS AND ASIAGO CHEESE

Chicken Bruschetta Salad

Entree 12

OVER ROMAINE LETTUCE WITH GARLIC TOAST

Lazio Salad

Entree 11
 CHOPPED ROMAINE, SALAMI, PEPPERONI, ARTICHOKE, ROASTED RED PEPPERS, PEPPERONCINIS, OLIVES AND ASIAGO CHEESE WITH OUR HOUSE ITALIAN

APPETIZERS

Fried Mozzarella Cheese | 9

Italian Beef Roll | 10

Fried Calamari | 10

Italian Cheese Bake | 9

Fried Artichoke Hearts | 9

Chicken Wings | 11
 PLAIN, BUFFALO OR BBQ

Toasted Ravioli | 8.95

Garlic Bread | 5.95

Mussels in Red Sauce | 11

PASTA AL FORNO

1973 Baked Mostaccioli | 15

IN OUR MEAT OR MARINARA SAUCE AND BAKED WITH MOZZARELLA CHEESE

1973 Meat Lasagna | 16

LAYERS OF PASTA, RICOTTA CHEESE AND MARINARA BAKED WITH MOZZARELLA CHEESE

1977 Eggplant Parmesan | 15

BREADED LAYERS OF FRESH EGGPLANT BAKED WITH MOZZARELLA CHEESE

1977 Baked Shells | 15

FOUR LARGE PASTA SHELLS STUFFED WITH RICOTTA CHEESE AND MARINARA SAUCE COVERED IN MOZZARELLA

1986 Italian Feast | 21

CHICKEN PARMESAN, LASAGNA, FETTUCCINE ALFREDO

1989 Fiesta Platter | 20

MEAT LASAGNA, EGGPLANT PARMESAN, PENNE PASTA WITH OUR MARINARA SAUCE AND COVERED WITH MOZZARELLA CHEESE

1997 Spaghetti Express | 16

MUSHROOMS AND BLACK OLIVES SIMMERED WITH OUR MEAT SAUCE AND TOPPED WITH MOZZARELLA

SOUPS

Minestrone

CUP 3.95 | BOWL 5

Chicken Jalapeno

CUP 3.95 | BOWL 5

GLEN ELLYN FAVORITES

1973 Spaghetti or Mostaccioli with Meatballs | 12.95

WITH MARINARA OR MEAT SAUCE

1977 Fettuccine Alfredo | 15

TOSSED WITH CREAM, BUTTER, AND PARMESAN CHEESE

1982 Chicken Tetrazzini | 16

CHICKEN SAUTEED WITH MUSHROOMS IN A CREAMY PARMESAN CHEESE SAUCE OVER PENNE PASTA

1991 Penne and Walnuts | 16

PENNE TOSSED IN THE PAN WITH A HINT OF GARLIC AND BUTTER FRESH SPINACH, WALNUTS, ITALIAN SEASONED BREAD CRUMBS TOPPED WITH FETA CHEESE

1999 Springtime Medley | 15

BROCCOLI AND CAULIFLOWER IN A LIGHT CHARDONNAY SAUCE WITH FONTANELLA CHEESE OVER WHEAT PASTA

1999 Mostaccioli with Sausage & Zucchini | 16

FINISHED WITH PARMESAN CHEESE

2002 Venetian Gnocchi | 17

DUMPLING LIKE PASTA TOSSED IN OUR VODKA SAUCE WITH FIRE ROASTED CHICKEN AND

ITALIAN SAUSAGE

2007 Field and Creek Penne | 18

PORTABELLA, SHITAKE AND BUTTON MUSHROOMS GENTLY SAUTEED AND TOSSED WITH FRESH SPINACH, TOMATO, SHRIMP, SCALLOPS, AND AN OLIVE OIL SAUCE FINISHED WITH ASIAGO CHEESE

2008 Angel Hair w/ Basil & Garlic | 14

SAUTEED BASIL AND GARLIC TOSSED WITH PASTA OVER A LIGHT TOMATO SAUCE

2012 Lake Ellyn Picnic Pasta | 16

SAUTEED SPINACH, MUSHROOMS, GARLIC, CHICKEN, TOMATOES PAN TOSSED WITH ANGEL HAIR PASTA IN A LIGHT CITRUS OLIVE OIL SAUCE

CHICKEN, RIBS, VEAL

1973 Chicken Parmesan | 19

CHICKEN BREADED AND BAKED WITH MARINARA MOZZARELLA OVER PASTA

1973 Half Fried Chicken | 12

SERVED WITH FRIES COLESLAW AND HONEY

1979 Full Slab BBQ Ribs | 19

SERVED WITH FRIES COLESLAW AND GARLIC TOAST

1973 Veal Parmesan | 21

BAKED WITH MARINARA SAUCE AND MOZZARELLA CHEESE OVER PASTA

1982 Chicken Mama Barone | 17

CHICKEN BREAST SAUTEED WITH TOMATOES BELL PEPPERS ONIONS AND OLIVES IN AN OLIVE OIL TOMATO SAUCE

1991 Veal Cordon Bleu | 23

FILLED WITH CAPICOLA, HAM, FONTINELLA CHEESE AND ITALIAN SPICES SAUTEED IN A TOMATO SAUCE WITH ONIONS, PEPPERS AND OLIVES OVER PENNE PASTA

FROM THE SEA

1973 Fried Breaded Shrimp | 17.95
 A FULL POUND OF SHRIMP FRIES COLESLAW AND COCKTAIL SAUCE

1975 Fried Perch | 16
 WITH FRIES COLESLAW & TARTAR SAUCE

1990 Norwegian Salmon Fillet | 17.95
 PAN SEARED AND SERVED WITH SAUTEED VEGETABLES

2012 Poor Man Lobster | 16
 NORTH ATLANTIC COD BAKED WITH

BUTTER AND LEMON WITH BAKED POTATO

1999 Seafood Medley | 18
 SHRIMP MUSSELS CLAMS FRESH BASIL AND VEGETABLES OVER FETTUCCINE PASTA

2020 Lobster Ravioli | 18
 LARGE RAVIOLI FILLED WITH RICOTTA CHEESE AND LOBSTER IN A CREAMY TOMATO SAUCE

BEVERAGES

Coke

Diet Coke

Sprite

Rootbeer

Dr. Pepper

Orange

Fruit Punch

Lemonade

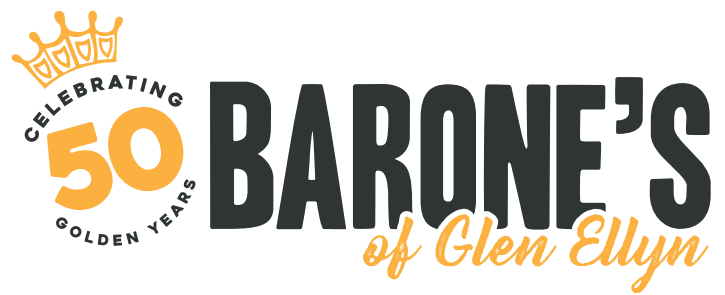
Iced Tea

Milk

Chocolate Milk



PIZZA



THINCRUST

| | SMALL 10" | MEDIUM 12" | LARGE 14" | FAMILY 16" | PARTY 18" |
|-------------------------------|--------------|---------------|--------------|---------------|--------------|
| Cheese | \$13.25 | \$15.80 | \$19.25 | \$21.00 | \$27.75 |
| ½ Cheese ½ Choice | \$13.70 | \$16.65 | \$20.10 | \$22.25 | \$28.55 |
| Cheese + 1 ingredient | \$14.75 | \$17.80 | \$21.40 | \$23.45 | \$30.30 |
| Cheese + 2 ingredients | \$16.25 | \$19.80 | \$23.55 | \$25.90 | \$32.85 |
| Cheese + 3 ingredients | \$17.75 | \$21.80 | \$25.70 | \$28.35 | \$35.40 |
| Cheese + 4 ingredients | \$19.25 | \$23.80 | \$27.85 | \$30.80 | \$37.45 |
| Extra ingredients | \$1.50 | \$2.00 | \$2.15 | \$2.45 | \$2.55 |

Ingredients:

SAUSAGE, PEPPERONI, GROUND BEEF, MUSHROOMS, GREEN PEPPERS, ONIONS, SHRIMP, PINEAPPLE, SPINACH, CANADIAN BACON, ANCHOVY, FRESH MUSHROOMS, BROCCOLI, PEPPERONCINI PEPPERS, ARTICHOKE HEARTS, BLACK OLIVES, GREEN OLIVES, KALAMATA OLIVES, FRESH GARLIC, BACON, TOMATOES, ITALIAN BEEF, ROASTED RED PEPPER, BASIL, CHICKEN, SUN DRIED TOMATOES, MEATBALL, GIARDINIERA (HOT), BLEU CHEESE, FETA CHEESE, GOAT CHEESE, ASIAGO CHEESE, LOW FAT MOZZARELLA, DAIRY FREE CHEESE

Crusts:

GLUTEN FRIENDLY CRUST (12" ONLY)
CAULIFLOWER CRUST (10" ONLY) \$1.80 UPCHARGE

Sauces:

OLIVE OIL AND GARLIC, ALFREDO SAUCE, PESTO

PAN

| | SMALL 10" | MEDIUM 12" | LARGE 14" |
|-------------------------------|--------------|---------------|--------------|
| Cheese | 15.55 | 17.75 | 19.50 |
| ½ Cheese ½ Choice | 16.25 | 18.75 | 20.50 |
| Cheese + 1 ingredient | 16.90 | 19.55 | 21.40 |
| Cheese + 2 ingredients | 18.25 | 21.35 | 23.30 |
| Cheese + 3 ingredients | 19.60 | 23.15 | 25.20 |
| Cheese + 4 ingredients | 20.95 | 24.95 | 27.10 |
| Extra ingredients | 1.35 | 1.80 | 1.90 |

STUFFED

| | SMALL 10" | MEDIUM 12" | LARGE 14" |
|-------------------------------|--------------|---------------|--------------|
| Cheese | 16.50 | 20.40 | 22.50 |
| ½ Cheese ½ Choice | 17.15 | 21.30 | 23.25 |
| Cheese + 1 ingredient | 17.85 | 22.20 | 24.40 |
| Cheese + 2 ingredients | 19.20 | 24.00 | 26.30 |
| Cheese + 3 ingredients | 20.55 | 25.80 | 28.70 |
| Cheese + 4 ingredients | 21.90 | 27.60 | 30.10 |
| Extra ingredients | 1.35 | 1.80 | 1.90 |

SPECIALITY PIZZAS

| | SMALL 10" | MEDIUM 12" | LARGE 14" |
|---|--------------|---------------|--------------|
| Chicken Barbecue Pizza HERBS, CHICKEN, RED ONION, BBQ SAUCE AND MOZZARELLA | 17.75 | 19.75 | 22.50 |
| Garden Fresh BROCCOLI, ZUCCHINI, YELLOW SQUASH, ROASTED RED PEPPER & ONIONS TOPPED WITH MOZZARELLA | 17.75 | 19.75 | 22.50 |
| The Fire House ITALIAN BEEF, GREEN PEPPERS AND HOT GIARDINIERA | 18.50 | 21.50 | 24.25 |
| Margherita RED SAUCE, FRESH MOZZARELLA, SLICED PLUM TOMATO AND FRESH BASIL | 16.95 | 18.95 | 21.35 |
| The Hilltopper PEPPERONI, BACON, ITALIAN SAUSAGE, CANADIAN BACON | 18.75 | 21.75 | 24.50 |
| The Salvador FIRE ROASTED CHICKEN, FRESH BASIL, JALEPENO PEPPERS, RED ONION AND OUR CHEESY ALFREDO SAUCE | 18.75 | 21.75 | 24.50 |

All specialty and artesian pizzas are available in 10", 12", and 14" (unless otherwise labeled)

SANDWICHES

| | | |
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| <i>Comes with coleslaw and your choice of fries, sweet potato fries, or onion rings</i> | Italian Beef Melt 13 ITALIAN BEEF ON GARLIC BREAD SMOTHERED WITH MELTED MOZZARELLA CHEESE | Meatball Sandwich 12 HOMEMADE MEATBALLS ON FRENCH BREAD TOPPED WITH MELTED MOZZARELLA CHEESE |
| Pizza Guys Sandwich 14 MEATBALLS ON OPENED FACED GARLIC BREAD, PILED WITH ITALIAN BEEF, FRENCH FRIES, ONION RINGS AND BAKED WITH MOZZARELLA CHEESE SERVED WITH GIARDINIERA AND BBQ SAUCE | Grilled Chicken Sandwich 13 FLAME BROILED FRESH BONELESS CHICKEN BREAST, BACON AND MOZZARELLA CHEESE | Barone Burger 13 OUR HALF POUND BURGER ON A BRIOCHE BUN WITH AMERICAN CHEESE AND ALL THE TRIMMINGS |

PLEASE REMEMBER

We do our best to meet any food allergy request but we are a flour rich environment and our kitchens do use shellfish and nuts that may come in contact with foods. Consuming raw or under cooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

Prices are subject to change without notice.

5.00 plate charge for split meals. 8.00 corking fee.

We reserve the ability to modify, change, or cancel any dine in special at anytime.