

DINING ROOM MENU



CELEBRATING

54
YEARS!

APPETIZERS

Italian Beef Rolls 12
Fried Mozzarella Cheese 11
Sausage & Peppers 13 SERVED WITH CRUSTINI BREAD
Fried Calamari 15
Fried Artichoke Hearts 10
Chicken Wings 12.75 PLAIN, BUFFALO OR BBQ
Toasted Ravioli 12.95
Garlic Bread 6.95

SOUPS

Minestrone CUP 4.95 BOWL 7.95
Chicken Jalapeno CUP 4.95 BOWL 7.95

CHICKEN, RIBS, VEAL

Chicken Piccata 22 BONELESS CHICKEN BREAST LIGHTLY FLOURED SERVED IN A LEMON CAPER SAUCE OVER MOSTACCIOLI PASTA
Chicken Parmesan 21 CHICKEN BREADED AND BAKED WITH MARINARA MOZZARELLA OVER PASTA
Full Slab BBQ Ribs 20 SERVED WITH FRIES AND COLESLAW
Veal Parmesan 24 BAKED WITH MARINARA SAUCE AND MOZZARELLA CHEESE OVER PASTA

FROM THE SEA

Fried Breaded Shrimp 20 A FULL POUND OF SHRIMP FRIES COLESLAW AND COCKTAIL SAUCE
Norwegian Salmon Fillet 19.50 PAN SEARED AND SERVED WITH SAUTEED VEGETABLES
Lobster Ravioli 21 LARGE RAVIOLI FILLED WITH RICOTTA CHEESE AND LOBSTER IN A CREAMY TOMATO SAUCE
Tuna Steak 19 MARINATED AND GRILLED, SERVED WITH SAUTEED VEGETABLES

BEVERAGES

Coke	Lemonade
Diet Coke	Iced Tea
Sprite	Milk
Rootbeer	Chocolate Milk
Dr. Pepper	

FEATURED ITEMS

Cranberry, Pecan Chicken Salad 16.95 SPRING MIX TOPPED WITH SLICED APPLES, CRANBERRIES, PECANS, BLACKENED CHICKEN BREAST AND BLUE CHEESE CRUMBLES. SERVED WITH AN APPLE CIDER DRESSING.
Chicken Caprese Sandwich 17 GRILLED CHICKEN BREAST ON FRENCH BREAD TOPPED WITH FRESH MOZZARELLA, TOMATO, LETTUCE, BACON SERVED WITH A PESTO MAYONNAISE.
Butternut Squash Ravioli 19 RAVIOLI STUFFED WITH BUTTERNUT SQUASH AND RICOTTA CHEESE, SERVED IN A BUTTER SAGE SAUCE.

SALADS

Barone's House Salad Entree 12.95 Table 17.95 CHOPPED LETTUCE, BELL PEPPER, ONION, TOMATO, CUCUMBER, FETA CHEESE AND KALAMATA OLIVES	Caesar Salad Entree 11.95 Table 16.95 CREAMY CAESAR DRESSING, CROUTONS AND ASIAGO CHEESE
Tuscany Salad Entree 12.95 Table 17.95 ROMAINE, HICKORY BACON, RED ONION, ROASTED GARLIC, BLEU CHEESE	Lazio Salad Entree 15.95 CHOPPED ROMAINE, SALAMI, PEPPERONI, ARTICHOKE, ROASTED RED PEPPERS, PEPPERONCINIS, OLIVES AND ASIAGO CHEESE WITH OUR HOUSE ITALIAN

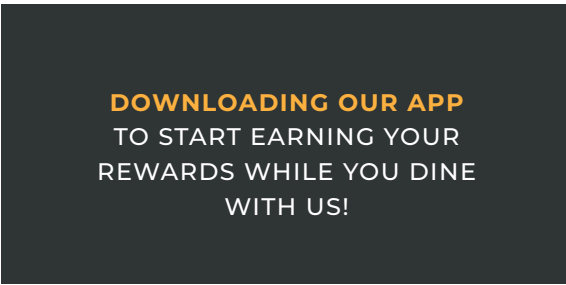
PASTA AL FORNO

Baked Mostaccioli 16 IN OUR MEAT OR MARINARA SAUCE AND BAKED WITH MOZZARELLA CHEESE	Baked Shells 17 FOUR LARGE PASTA SHELLS STUFFED WITH RICOTTA CHEESE AND MARINARA SAUCE COVERED IN MOZZARELLA
Meat Lasagna 19 LAYERS OF PASTA, RICOTTA CHEESE AND MARINARA BAKED WITH MOZZARELLA CHEESE	Italian Feast 23 CHICKEN PARMESAN, LASAGNA, FETTUCCINE ALFREDO
Eggplant Parmesan 19 BREADED LAYERS OF FRESH EGGPLANT BAKED WITH MOZZARELLA CHEESE	Cheese Ravioli 18 SERVED IN OUR MARINARA SAUCE

GLEN ELLYN FAVORITES

Spaghetti or Mostaccioli with Meatballs 16.95 WITH MARINARA OR MEAT SAUCE	Venetian Gnocchi 19 DUMPLING LIKE PASTA TOSSED IN OUR VODKA SAUCE WITH FIRE ROASTED CHICKEN AND ITALIAN SAUSAGE
Garden Fettuccine Alfredo 18 TOSSED WITH CREAM, BUTTER, AND PARMESAN CHEESE, WITH SAUTEED SPINACH AND GRAPE TOMATOES	Field and Creek Penne 19.95 PORTABELLA, SHITAKE AND BUTTON MUSHROOMS GENTLY SAUTEED AND TOSSED WITH FRESH SPINACH, TOMATO, SHRIMP, SCALLOPS, AND AN OLIVE OIL SAUCE FINISHED WITH ASIAGO CHEESE
Chicken Tetrazzini 18 CHICKEN SAUTEED WITH MUSHROOMS IN A CREAMY PARMESAN CHEESE SAUCE OVER PENNE PASTA	Angel Hair w/ Basil & Garlic 17 SAUTÉED BASIL AND GARLIC TOSSED WITH PASTA OVER A LIGHT TOMATO SAUCE
Penne and Walnuts 17 PENNE TOSSED IN THE PAN WITH A HINT OF GARLIC AND BUTTER FRESH SPINACH, WALNUTS, ITALIAN SEASONED BREAD CRUMBS TOPPED WITH FETA CHEESE	Lake Ellyn Picnic Pasta 19.95 SAUTÉED SPINACH, MUSHROOMS, GARLIC, CHICKEN, TOMATOES PAN TOSSED WITH ANGEL HAIR PASTA IN A LIGHT CITRUS OLIVE OIL SAUCE

Join Our Loyalty Program





PIZZA



THINCRUST

	SMALL 10"	MEDIUM 12"	LARGE 14"	FAMILY 16"	PARTY 18"
Cheese	14.75	17.30	22.75	25.00	29.25
½ Cheese ½ Choice	15.75	18.55	24.25	26.75	31.25
Cheese + 1 ingredient	16.75	19.80	25.75	28.50	33.25
Cheese + 2 ingredients	18.75	22.30	28.75	32.00	37.25
Cheese + 3 ingredients	21.75	24.80	31.75	35.50	41.25
Cheese + 4 ingredients	23.75	27.00	34.75	39.00	45.25
Extra ingredients	2.00	2.50	3.00	3.50	4.00

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, FETA CHEESE, GOAT CHEESE, LOW FAT MOZZARELLA, DAIRY FREE CHEESE

Crusts:

GLUTEN FRIENDLY CRUST (12" ONLY)
CAULIFLOWER CRUST (10" ONLY)

Sauces:

OLIVE OIL AND GARLIC, ALFREDO SAUCE, PESTO, DAIRY FREE PIZZA SAUCE

PAN

	SMALL 10"	MEDIUM 12"	LARGE 14"
Cheese	17.25	19.80	25.25
½ Cheese ½ Choice	18.25	21.05	26.75
Cheese + 1 ingredient	19.25	22.30	28.25
Cheese + 2 ingredients	21.25	24.80	31.25
Cheese + 3 ingredients	23.25	27.30	34.25
Cheese + 4 ingredients	25.25	29.80	37.25
Extra ingredients	2.00	2.50	3.00

STUFFED

	SMALL 10"	MEDIUM 12"	LARGE 14"
Cheese	18.25	20.80	26.25
½ Cheese ½ Choice	19.25	22.30	27.75
Cheese + 1 ingredient	20.25	23.30	29.25
Cheese + 2 ingredients	22.25	25.80	32.25
Cheese + 3 ingredients	24.25	28.30	35.25
Cheese + 4 ingredients	26.75	30.80	38.25
Extra ingredients	2.00	2.50	3.00

SPECIALTY PIZZAS

	SMALL 10"	MEDIUM 12"	LARGE 14"
Chicken Barbecue Pizza HERBS, CHICKEN, RED ONION, BBQ SAUCE AND MOZZARELLA	20.25	23.25	27.25
Garden Fresh  BROCCOLI, ZUCCHINI, YELLOW SQUASH, ROASTED RED PEPPER & ONIONS TOPPED WITH MOZZARELLA	20.25	23.25	27.25
The Fire House ITALIAN BEEF, GREEN PEPPERS AND HOT GIARDINIERA	21.00	24.00	28.00
Margherita  RED SAUCE, FRESH MOZZARELLA, SLICED PLUM TOMATO AND FRESH BASIL	19.45	22.45	26.45
The Hilltopper PEPPERONI, BACON, ITALIAN SAUSAGE, CANADIAN BACON	21.25	24.25	28.25
The Salvador FIRE ROASTED CHICKEN, FRESH BASIL, JALEPENO PEPPERS, RED ONION AND OUR CHEESY ALFREDO SAUCE	21.25	24.25	28.25

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

SANDWICHES

<i>Served with coleslaw and your choice of fries, sweet potato fries, or onion rings</i> Glen Ellyn Burger 16.95 OUR HANDMADE PATTIES WITH AMERICAN CHEESE ON A BRIOCHE BUN	Italian Beef Melt 16.95 ITALIAN BEEF ON GARLIC BREAD SMOTHERED WITH MELTED MOZZARELLA CHEESE *Grilled Chicken Sandwich 15 FLAME BROILED FRESH BONELESS CHICKEN BREAST, BACON AND MOZZARELLA CHEESE	Meatball Sandwich 13 HOMEMADE MEATBALLS ON FRENCH BREAD TOPPED WITH MELTED MOZZARELLA CHEESE *Barone Burger 15 OUR HALF POUND BURGER ON A BRIOCHE BUN WITH AMERICAN CHEESE AND ALL THE TRIMMINGS
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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.