



Appetizers

Soup of the Day

5.99

House Salad (add crumbly bleu)

4.99 (add \$1.00)

Classic Caesar Salad

5.99

The Wedge

The Rat Pack Classic

Green Goddess dressing over a wedge of iceberg lettuce, topped with walnuts and gorgonzola crumbles.

8.99

Roasted Beet Salad

Served over baby greens with pecan encrusted goat cheese and strawberry balsamic vinaigrette.

8.99

Insalata Caprese

Sliced tomatoes, fresh mozzarella, and basil drizzled with extra virgin olive oil and balsamic vinegar.

11.99

Sal's Old World Italian Plate

In honor of Chesterfield's Restaurant in Utica, New York

Two fried meatballs, mozzarella, roasted garlic, sautéed long hot and roasted peppers drizzled with basil, topped with Romano.

11.99

East Utica Greens

Sautéed escarole, prosciutto, salami, cheese, bread crumbs, and cherry peppers.

Please specify with or without hot peppers.

8.99

Fried Calamari

Served with marinara and our famous spicy sesame dipping sauce.

for one 9.99 for two 13.99

Shrimp Cocktail

Served with homemade cocktail sauce.

9.99

Crab Cake

Served with homemade remoulade sauce.

9.99

Let us be your hosts for cocktail receptions with hors d'oeuvres to our famous Wine Dinners, buffets, carving stations, and sit-down meals.

Brindisi's provides the perfect setting for conferences, employee training workshops, company functions, and board meetings. Let us host or cater your special event and treat your family and friends to our award-winning atmosphere and fare! Ask about our back room for parties.

Bring me to Brindisi's!

Dinner Salads

Asian Shrimp Salad

Shrimp served over baby greens with walnuts, mandarin oranges, and a citrus vinaigrette.

18.99

Everything Crusted Ahi Tuna Salad

Sushi-grade Ahi tuna, pan-seared and crusted served over a bed of baby greens with a lime Wasabi crème fraiche dressing.

18.99

Pasta & Vegetarian Dishes

Eggplant Florentine

Breaded and fried eggplant layered with sautéed spinach and mozzarella cheese, served with pasta and a light red sauce.

\$17.99

Penne alla Vodka

Penne tossed with sautéed onions in our signature pink vodka sauce and Parmesan cheese.

(Add grilled chicken for 4.99.)

(Add grilled shrimp for 6.99.)

\$18.99

Spaghetti and Meatballs

Spaghetti served with tomato sauce with your choice of either homemade meatballs or sausage.

This may also be served marinara-style, without meat.

\$17.99

Pasta Bolognese

Chef's choice of pasta served with our homemade, hearty, and **meaty** bolognese.

\$17.99

Stuffed Shells

With ricotta cheese and marinara sauce.

\$17.99

Cheese Ravioli

Cheese ravioli with choice of tomato sauce or garlic and oil.

\$18.99

Chicken Riggies

Made famous by our hometown of Utica, New York. Pieces of sautéed boneless chicken with mushrooms and both sweet and hot peppers in a white wine red sauce.

This dish may be served with or without hot peppers.

Please specify your preference to your server.

Riggies Degrees of Heat

Mild – Wimpy wimpy wimpy

Medium – You're getting there...

Hot – For the brave

Really Hot – Now you're crazy!

\$19.99

Note: Brindisi's Restaurant prepares food to order.

If time is of the essence during your visit please notify your server.

On busy nights we will do our best to accommodate.

Enjoy your experience.



Chicken and Veal

(All chicken and veal dishes are served with pasta except as noted*.)

Karen and Bill's Tuscan Chicken

In honor of our loyal patrons, Bill and Karen
Grilled marinated chicken on a bed of rustic greens and beans and topped with balsamic vinaigrette salad.
\$19.99

Parmagiano

Breaded with tomato sauce and mozzarella cheese.
chicken \$22.99 / veal \$25.99

Rosa Maria

Prepared with artichokes and sun-dried tomatoes finished in a marsala and tomato demi.
chicken \$22.99 / veal \$25.99

Buono's Marsala

Named after our friends from Clifton Park
Finished in a mushroom and marsala glace de viande served with house vegetable.
chicken \$22.99 / veal \$25.99

Mediterranean Stuffed Chicken

Chicken breast stuffed with prosciutto, feta, spinach, tomatoes, olives, and breadcrumbs in a sherried Asiago cream sauce served on a bed of rice.
\$23.99

Scamardo

In honor of Utica Chef Richie Scamardo
Lightly breaded and fried, topped with prosciutto, eggplant, and fontina cheese finished in a light red sauce.
chicken \$23.99 / veal \$25.99

Chicken Piccata

Finished in a white wine lemon caper sauce, and and served with rice pilaf and house vegetable.
\$23.99

Sipperly's Rustic Veal Chops

Topped with potatoes, peppers, onions, and mushrooms in a light red sauce*.
Our veal chops are also available *simply grilled**.
\$32.99

Veal Osso Bucco

A traditional Italian classic.
Two and 1/2-inch shanks slow-roasted with tomato and saffron, white wine, and garlic.
\$29.99

Many of our selections can be prepared
gluten-free or with rice pasta.

Please ask your server for details and indicate any dietary restrictions.

Please mention coupons to your server prior to ordering.
A plate-sharing charge of \$14.99 may be added for appetizers enjoyed as entrees or for shared meals.

Chef's Creation

For those desiring a most uniquely crafted dish
Created by our Head Chef specifically for you.
Chef Kevin selects what is included; you specify only what is not included. Reservations are recommended as the Chef's Creation requires extra time.
\$97.99

Steaks and Chops

Brindisi's Prime Rib

16-Ounce cut served with potato and house vegetable.
\$23.99

Steak Delmonico

14-Ounce cut, served with potato and house vegetable.
\$23.99

New York Strip

14-Ounce cut, served with potato and house vegetable.
\$27.99

Filet Mignon

9-10 Ounce Cut, grilled and cooked to perfection, served with potato and house vegetable.
\$29.99

Specialty Steaks:

Black and Blue Steak

14-Ounce cut of blackened Delmonico Steak topped with melted gorgonzola cheese.
\$23.99

New York Strip Diane

14-Ounce cut with mushrooms, green peppercorns, and brandy crème demi glace. Served with potato and house vegetable.
\$27.99

Mediterranean Sliced Filet

Filet mignon sliced, with capers, roasted peppers and portobellos sautéed in a light garlic oil and garlic sauce.
\$29.99

Filet Involtini

Filet mignon pounded paper thin, filled with prosciutto, mozzarella, spinach, parmigiano, and garlic, served over pasta, with a mushroom and marsala glace de viande.
\$24.99

From the Sea

Shrimp Parmagiano

Breaded and fried with tomato sauce and mozzarella cheese.
\$18.99

Grilled Salmon Piccata

Finished in a white wine lemon caper sauce, and served with rice pilaf and house vegetable.
\$24.99

Asian Sea Scallops

Thai-blackened scallops, served with our signature orange blossom hoison sauce, accompanied by rice pilaf and vegetable.
\$26.99

Stuffed Shrimp

Crab-stuffed shrimp wrapped in prosciutto and served over rice pilaf.
\$26.99

Oscar's Ahi Tuna

Sashimi-grade Ahi tuna, seared and sesame-crust, served rare with our wasabi Oriental mustard sauce, rice pilaf, and house vegetable.
\$28.99

Fresh Lobster

Fresh from our on-premises lobster tank.
Ask your server for description and market price.