

Ilario's Trattoria

425 North State

St 315-478-1400

Appetizers and Soups

Soup: Italian Wedding or Pasta Fagioli Call For Price

Tomato Bruschetta Call For Price

› Four Garlic Crostini topped with Fresh Tomatoes, Basil and Garlic

Steamed Clams Call For Price

› One Dozen Fresh Littleneck Clams with Drawn Butter

Frutti Di Mare (Fried Calamari) Call For Price

› Lightly Breaded Calamari served with Marinara Sauce

Gambroni (Shrimp Cocktail) Call For Price

› Three Jumbo Shrimp and Cocktail Sauce

Ilario's Greens Call For Price

› Escarole, Cherry Peppers, Olive Oil and Prosciutto

Salciccia Grilia (Grilled Sausage) Call For Price

› Fresh Homemade Sweet Sausage, Grilled and served over Rapini

Ilario's Ultimate Call For Price

› Two Lamb Chops, Two Grilled Sausage, Two Fried Meatballs, and Greens

Pizza Margherita Call For Price

› Plum Tomatoes, Garlic and Mozzarella

Polpette Fritte (Fried Meatballs) Call For Price

› Four Fried Meatballs with Marinara Sauce

Bacon Wrapped Shrimp Call For Price

› Five Bacon Wrapped Shrimp with Dijon Mustard Sauce

Salads

House Salad Call For Price

› Field Greens, Black Olives, Tomatoes and Onions.

Caesar Salad Call For Price

› Crisp Romaine tossed with our Homemade Caesar Dressing and Garlic Croutons

Antipasto Salad Call For Price

› Only the Best Imported Tuna, Salami, Cappicola, Sopressata, Provolone, Olives, Eggs, Artichoke Hearts, and Roasted Peppers over Romaine

Grilled Vegetable Salad Call For Price

› Balsamic Marinated Eggplant, Zucchini, Yellow Squash, Mushrooms and Onions over Field Greens

Ilario's Salad Call For Price

› Field Greens, Fresh Fennel, Sliced Oranges, Toasted Walnuts, and Dried Cranberries with a Refreshing Citrus and Herb Vinaigrette

Steaks and Chops

Entrées are accompanied by choice of Pasta, Ilario's Potatoes, or Risotto

Lamb Chops Call For Price

› served with Greens

Veal Chop Call For Price

› served with Greens

20oz Rib eye Call For Price

14oz New York Strip Call For Price

› Hand Cut Certified Choice Black Angus prepared to your liking

8oz Filet Call For Price

Surf and Turf Call For Price

› Juicy Eight Ounce Filet and a Six Ounce Lobster Tail

Seafood

Broiled Lobster Tail Dinner Call For Price

› One Six Ounce Tail

Frutti Di Mare Alla Ilario's Call For Price

› Mussels, Clams, Scallops, and Shrimp simmered in White Wine and Plum Tomatoes

Herb Crusted Salmon Call For Price

› Pan-Seared Salmon Filet with a velvety Garlic and White Wine Sauce

Pan Seared Sea Scallops Call For Price

› Served with White Wine, Peas, Prosciutto and Mushrooms

Bacon Wrapped Shrimp Call For Price

› Eight Bacon Wrapped Shrimp with a Dijon Mustard Sauce

Salmon Silvana Call For Price

› Pan-Seared Salmon Filet topped with Mushrooms, and Tomatoes with a Tangy Lemon Caper Sauce

Veal

Veal Ilario's Call For Price

› Breaded Veal Cutlets in a Creamy Alfredo Sauce topped with Asparagus, Provolone Cheese, and Lobster Meat

Veal Saltimbocca Call For Price

› Medallions of Veal wrapped around Prosciutto and sautéed with Mushrooms and Escarole in a White Wine Sauce

Veal Toscana

Call For Price

› Medallions of Veal pounded with Prosciutto and served with a White Wine, Plum Tomato, Artichoke Hearts, and Capers

Veal Marsala

Call For Price

› Medallions of Veal sautéed with Sweet Peas and Marsala Wine

Veal Francaise

Call For Price

› Egg battered Veal Medallions with Butter, Lemon, and White Wine

Veal Rugola

Call For Price

› Veal Cutlets with Balsamic Arugula Salad

*Pollo***Pollo Alla Maria**

Call For Price

› Chicken Breasts Sautéed with Mushrooms, Prosciutto, and Onion topped with Mozzarella in a Sweet Vermouth Sauce

Pollo Bianco

Call For Price

› Boneless Breast of Chicken sautéed with Fresh Mushrooms, Escarole, in a light White Wine Sauce

Pollo Francaise

Call For Price

› Egg Battered Chicken Breasts in a Lemon and White Wine Sauce

Pollo Mackenzie

Call For Price

› Grilled Chicken topped with Sun dried Tomatoes, Goat Cheese, Basil, and silky White Wine Sauce

Pollo Napoli

Call For Price

› Chicken Cutlet layered with Eggplant, Prosciutto, and Provolone topped with Vermouth Sauce

Pollo Parmesan

Call For Price

› Tender Chicken Cutlet topped with Plum Tomato Sauce and Mozzarella

Pollo Marsala

Call For Price

› Sautéed Chicken Breast topped with Mushrooms, Marsala Sauce, and Sweet Peas

Pollo Picatta

Call For Price

› Sautéed Chicken Breast, Capers, Mushrooms, Tomatoes, and a Tangy Lemon White Wine Sauce

Pollo Scampi

Call For Price

› Sautéed Chicken Breast topped with Shrimp, Artichoke Hearts, and a Lemon garlic Sauce

Pollo Rollatini

Call For Price

› Whole Chicken Breast Stuffed with Asparagus, Prosciutto, and Provolone. Topped with Roasted Peppers and a White Wine Sauce

*Pastas***Rigatoni with Meatballs**

Call For Price

› topped with homemade sauce and meatballs

Fettuccine Alfredo

Call For Price

› Fettuccine Pasta in a rich Alfred Sauce

Penne with Broccoli

Call For Price

› tossed with Vodka Sauce

Cavatelli Oil & Garlic

Call For Price

› with Broccoli

Lasagna

Call For Price

Bucatini Carbonara

Call For Price

› A Rich Sauce of Egg, Romano Cheese, Prosciutto, and Onion tossed with Bucatini Pasta

Linguine Clam Sauce (Red or White) ..

Call For Price

Shrimp Valencia

Call For Price

› Roasted Peppers, Spinach, Artichoke Hearts, and Scallions in a White Wine Sauce tossed with Linguini

Lobster Ravioli

Call For Price

› with Homemade Vodka Sauce

Gnocchi

Call For Price

Chicken Riggies

Call For Price

› Chicken, Roasted Peppers, Hot Cherry Peppers tossed with Marinara Sauce

Bucatini Fradiavlo

Call For Price

› Shrimp, Scallops, Clams, and Mussels in a Spicy Tomato Sauce

Paccari Con Braciola

Call For Price

› Pork Braciola over Paccari Pasta with Homemade Sauce