

## Antipasti (Appetizers)

<b>Roasted Red Peppers</b> .....	9
<i>Sauteed in minced garlic and extra virgin olive oil.</i>	
<b>Baby Spinach</b> .....	9
<i>Sauteed in minced garlic and extra virgin olive oil.</i>	
<b>Broccoli Rabe</b> .....	9
<i>Sauteed in garlic and extra virgin olive oil.</i>	
<b>Garlic Bread</b> .....	5
<i>Fresh toasted Italian bread topped with minced garlic and seasoned herb butter.</i>	
<b>Bruschetta</b> .....	6
<i>Diced Plum tomatoes, minced garlic, scallions, red onion, fresh basil and parmesan drizzled with extra virgin olive oil on our signature Italian bread.</i>	
<b>Stuffed Portabella</b> .....	8
<i>Grilled and stuffed with your choice of roasted red peppers, baby spinach or broccoli rabe topped with aged sharp provolone, baked to perfection.</i>	
<b>Mussels</b> .....	10
<i>Steamed in a red marinara or white wine garlic sauce.</i>	
<b>Shrimp Cocktail</b> .....	11
<i>Shrimp on a bed of fresh assorted field greens, a slice of lemon and cocktail sauce.</i>	
<b>Fried Calamari</b> .....	11
<i>Tender rings of calamari served with lemon wedges and marinara sauce.</i>	
<b>Steamed Clams</b> .....	11
<i>Clams steamed in a red marinara or white wine lemon butter garlic sauce.</i>	

**Homemade Soups** *Ask your server about our soups of the day.*

## Ensalata (Salads)

<b>Side Caesar Salad</b> ...3.50	<b>Tossed Salad</b> ...3.50
<b>Caesar Salad</b> ...7	<b>With Chicken</b> ...11
<i>Romaine hearts, parmesan cheese and croutons tossed in Caesar dressing.</i>	
<b>Grilled Chicken Salad</b> .....	12
<i>A combination of fresh assorted field greens, romaine hearts, marinated grilled chicken tenderloins, roasted red peppers, fresh mozzarella, tomatoes, cucumbers, Italian olives and red onion.</i>	
<b>Filippo's Salad</b> ...12	<b>With Chicken</b> ...14
<i>Romaine hearts, grilled seasoned portabella mushroom, marinated artichoke hearts, fresh mozzarella, tomatoes, cucumbers, Italian olives and red onion.</i>	
<b>Caprese Salad</b> .....	10
<i>Seasoned tomato slices topped with fresh mozzarella, basil and a touch of oregano drizzled with extra virgin olive oil.</i>	
<b>Italian Antipasto</b> .....	13
<i>A bed of romaine, sliced prosciutto, cured sopressata, aged sharp provolone, roasted red peppers, tomatoes, Italian olives and red onion.</i>	
<b>Mixed Spring Salad</b> .....	8
<i>Tomatoes, cucumbers, Italian olives and red onion on a bed of fresh assorted field greens.</i>	

## Pasta

<b>Al Pomodoro</b> .....	13
<i>Fresh herbs and spices added to diced ripe plum tomatoes, parmesan, simmered to perfection and tossed with angel hair.</i>	
<b>Aglio é Olio</b> .....	13
<i>Extra virgin olive oil, fresh garlic, spices, and parsley with a touch of parmesan tossed with linguini.</i>	
<b>Rosé Vodka Sauce</b> .....14	<b>With Chicken</b> .....17
<i>Our light rosé cream sauce and red onion, spiked with a splash of vodka and parmesan tossed with penne.</i>	
<b>Marinara</b> .....	13
<i>Fresh Italian plum tomatoes, garlic and spices with a splash of white wine simmered to perfection, tossed with angel hair.</i>	
<b>Al Funghi</b> .....	16
<i>Delicate porcini and button mushrooms, red onion, a splash of white wine in a rosé cream sauce, tossed with fettuccine.</i>	
<b>Bolognesa</b> .....	15
<i>Sauteed fresh ground beef and bay leaves simmered in our delicious homemade tomato sauce, tossed with penne.</i>	
<b>Boscaiola</b> .....	16
<i>Ham, mushrooms, red onion and peas with a splash of white wine in our rosé cream sauce, tossed with penne.</i>	
<b>Sorrentina</b> .....	16
<i>Diced plum tomatoes, fresh basil a splash of white wine and marinara sauce tossed with potato gnocchi topped mozzarella, parmesan and oregano.</i>	
<b>Alfredo</b> ...14	<b>With Chicken</b> ...16
<i>The classic parmesan cheese red onion and cream sauce tossed with fettuccine.</i>	
<b>Tortellini</b> .....	16
<i>Ring noodles stuffed with meat or cheese simmered with your choice of rosé cream, tomato or meat sauce.</i>	
<b>Puttanesca</b> .....	16
<i>Diced Plum Tomatoes, minced garlic, spices, Italian olives, red onion and capers, with a splash of white wine and anchovies, tossed with penne.</i>	

## Melezani (Eggplant)

*(Served with a side of pasta, rosemary potatoes and/or seasoned vegetables)*

<b>Parmigiana</b> .....	15
<i>Layers of homemade battered eggplant, tomato sauce, mozzarella, parmesan and oregano baked to perfection.</i>	
<b>Manicotti</b> .....	16
<i>Battered eggplant rolled and stuffed with ricotta, tomato sauce, mozzarella, parmesan and oregano baked to perfection.</i>	
<b>Florentine</b> .....	16
<i>Battered eggplant, baby spinach Aglio é Olio, tomato sauce, mozzarella, parmesan and oregano baked to perfection.</i>	

## Pollo (Chicken)

*(Served with a side of pasta, rosemary potatoes and/or seasoned vegetables)*

<b>Monique</b> .....	20
<i>Buttery sweet sherry wine sauce with shrimp and sea scallops.</i>	
<b>Tonina</b> .....	17
<i>Diced seasoned plum tomatoes, bacon and a splash of white wine topped with provolone.</i>	
<b>Marsala</b> .....	17
<i>Sweet marsala wine and mushroom sauce.</i>	
<b>Pizzaiola</b> .....	16
<i>Diced seasoned plum tomatoes, Basil, a splash of white wine, parmesan and oregano topped with mozzarella.</i>	
<b>Sorrento</b> .....	17
<i>Mushrooms, and a splash of white wine simmered in our homemade tomato sauce, and battered eggplant, topped with mozzarella.</i>	
<b>Parmigiana</b> .....	16
<i>Homemade and prepared tender cutlets topped with tomato sauce, mozzarella, parmesan and oregano, baked to perfection.</i>	
<b>Cacciatore</b> .....	18
<i>Sauteed mushrooms and roasted red peppers with a splash of white wine simmered in our homemade tomato sauce.</i>	
<b>Francesé</b> .....	16
<i>White wine, lemon and butter with a touch of fresh rosemary.</i>	

## Pesce (Seafood)

*(Served with a side of pasta, rosemary potatoes and/or seasoned vegetables)*

<b>Blue Claw Crab Cakes</b> .....	23
<i>Two seasoned homemade jumbo crab cakes, pan seared and baked, served with our homemade roasted red pepper remoulade.</i>	
<b>Broiled Salmon</b> .....	22
<i>A generous 8oz. portion of Norwegian salmon seasoned and broiled to perfection.</i>	
<b>Shellfish over Linguini</b> .....	26
<i>Shrimp, clams, sea scallops, mussels and calamari sauteed and steamed in a red marinara or white wine butter garlic sauce.</i>	
<b>Shrimp Fantasia</b> .....	20
<i>Shrimp, seasoned tomatoes, a splash of marinara and zucchini in a white wine garlic sauce, tossed with angel hair.</i>	
<b>Sea Scallop and Shrimp Scampi</b> .....	22
<i>Shrimp and sea scallops simmered in a rosé cream sauce tossed with fettuccine.</i>	
<b>Mussels over Linguini</b> .....	17
<i>Served in a red marinara or white wine garlic sauce.</i>	
<b>Vongole</b> .....	17
<i>Clams steamed in a red marinara or white wine lemon butter garlic sauce, tossed with linguini.</i>	

## Vitello (Veal)

*(Served with a side of pasta, rosemary potatoes and/or seasoned vegetables)*

<b>Monique</b> .....	23
<i>Buttery sweet sherry wine sauce with shrimp and sea scallops.</i>	
<b>Marsala</b> .....	21
<i>Sweet marsala wine and mushroom sauce.</i>	
<b>Sorrento</b> .....	22
<i>Mushrooms, a splash of white wine simmered with our homemade tomato sauce and battered eggplant, topped with mozzarella.</i>	
<b>Parmigiana</b> .....	20
<i>Tender cutlets topped with tomato sauce, mozzarella, parmesan and oregano, baked to perfection.</i>	
<b>Milano</b> .....	21
<i>Portabella mushrooms and sundried tomatoes sauteed in a sweet sherry wine sauce, topped with mozzarella.</i>	
<b>Saltimbocca</b> .....	21
<i>Sauteed mushrooms simmered in a white wine sauce with prosciutto, topped with mozzarella.</i>	

## Carne (Meat)

*(Served with a side of pasta, rosemary potatoes and/or seasoned vegetables)*

<b>Filet Pizzaiola</b> .....	28
<i>Tender filet grilled and topped with seasoned marinara sauce, mozzarella, parmesan and oregano.</i>	
<b>New York Strip</b> .....	22
<i>Seasoned, cooked to your desire and topped with our homemade red wine demi glaze.</i>	
<b>Filet Mignon</b> .....	26
<i>Succulent filet seasoned and cooked to your desire, topped with our homemade red wine demi glaze.</i>	

## Beverages

<b>Coffee</b> Regular or Decaf .....	2
<b>Hot Tea</b> Regular or Decaf .....	2
<b>Hot Chocolate</b> .....	2
<b>Milk</b> .....	2
<b>Chocolate Milk</b> .....	3
<b>Soda</b> .....	3
<b>Fresh Brewed Ice Tea</b> Unsweetened .....	3
<b>Cappuccino</b> .....	4
<b>Espresso</b> Regular or Decaf .....	3

An 18% gratuity will be added to all parties of 8 or more.

All prices subject to change without notice.

## Specialty Pizza

	Personal	Large
<b>The Works</b> .....	10.50	18.00
Pepperoni, Sausage, Fresh Mushrooms, Roasted Red Peppers & Red Onions.		
<b>Hawaiian</b> .....	8.50	15.00
Pineapple & Ham.		
<b>Meat Lovers</b> .....	11.00	19.00
Pepperoni, Sausage, Ham, Meatballs & Bacon.		
<b>Four Cheese</b> .....	10.75	18.50
Mozzarella, Provolone, Ricotta & Grated Parmesan		
<b>Philly Cheese Steak</b> .....	9.00	16.50
Sauteed Chip Steak with your choice of American Cheese & Fried Onions.		
<b>Quattro Gusti</b> .....	11.00	19.00
Marinated Artichokes, Fresh Mozzarella & Prosciutto, drizzled with extra virgin olive oil and Oregano.		

## White Pizza

	Personal	Large
<b>Bruschetta</b> .....	8.50	14.50
Fresh Diced Tomatoes, Onion, Scallions, Fresh Garlic, Basil, Oregano & Grated Romano Cheese Drizzled with Extra Virgin Olive Oil.		
<b>White Pizza (Vegetarian)</b> .....	11.00	19.00
Broccoli, Spinach, Tomatoes, Ricotta Cheese & Fresh Garlic.		
<b>Margherita</b> .....	9.00	16.00
Fresh Tomatoes, Fresh Mozzarella & Basil Drizzled with Extra Virgin Olive Oil.		
<b>The Ottsville Inn</b> .....	12.00	19.75
Spinach, Roasted Red Peppers & Marinated Grilled Chicken topped with Mozzarella Cheese.		
<b>Pete's Favorite</b> .....	11.00	15.75
Sauteed Broccoli Rabe & Sausage with Fresh Garlic and Extra Virgin Olive Oil.		
<b>Buffalo Chicken</b> .....	10.00	16.50
Diced Fresh Grilled Chicken Tenders Drizzled with Hot Sauce & BBQ Sauce.		
<b>Chicken Pesto</b> .....	11.00	19.00
Diced Fresh Grilled Chicken Tenders Mixed in our Homemade Pesto Cream Sauce.		

## Pizza

Personal Plain 12".....	6.50
Large Plain 16".....	12.00
Sicilian Plain 16".....	15.50

## Pizza Toppings

Personal 12" - \$1.00 • Large Pizza 16" - \$2.00 • Sicilian 16" - \$2.50

Sausage	Caramelized Onions	Ricotta
Fresh Mushrooms	Black Olives	Broccoli
Meatballs	Extra Cheese	Broccoli Rabe
Anchovies	Sweet Peppers	Spinach
Pepperoni	Hot Peppers	Tomatoes
Garlic	Ham	Sun Dried Tomatoes
Red Onions	Bacon	Pineapple
		Roasted Red Peppers

### SPECIALTY TOPPINGS

<b>Grilled Chicken</b>
\$2.50-Personal • \$4.00-LG • \$5.00-Sicilian
<b>Chip Steak</b>
\$2.50-Personal • \$4.00-LG • \$5.00-Sicilian
<b>Prosciutto</b>
\$2.00-Personal • \$3.00-LG • \$4.00-Sicilian
<b>Marinated Artichokes</b>
\$2.50-Personal • \$4.00-LG • \$4.50-Sicilian
<b>Baby Shrimp</b>
\$3.00-Personal • \$5.00-LG • \$6.00-Sicilian

## Focaccia

(Served with French Fries)

<b>Grilled Chicken Filippo's Focaccia</b> .....	9.75
Spinach, Roasted Red Peppers & Marinated Grilled Chicken topped with Provolone Cheese.	
<b>Grilled Chicken Pete's Focaccia</b> .....	9.75
Sauteed Broccoli Rabe & Sausage with Fresh Garlic and Extra Virgin Olive Oil topped with Provolone.	

## Super Italian Subs

(Served with French Fries)

<b>Sausage Parmigiana</b> .....	8.50
<b>Meatball Parmigiana</b> .....	8.50
<b>Chicken Parmigiana</b> .....	8.75
<b>Veal Parmigiana</b> .....	10.75
<b>Eggplant Parmigiana</b> .....	8.50
<b>Grilled Chicken Filippo's Grinder</b> .....	9.00

## Hoagies

(Served with French Fries)

<b>Italian Hoagie</b> .....	8.50
<b>Turkey Hoagie</b> .....	8.50

## Burgers

(Served with French Fries)

<b>Burger</b> .....	8.00
<b>Cheeseburger</b> .....	8.50
<b>California Cheeseburger</b> .....	9.25
<b>Bacon Cheeseburger</b> .....	9.75

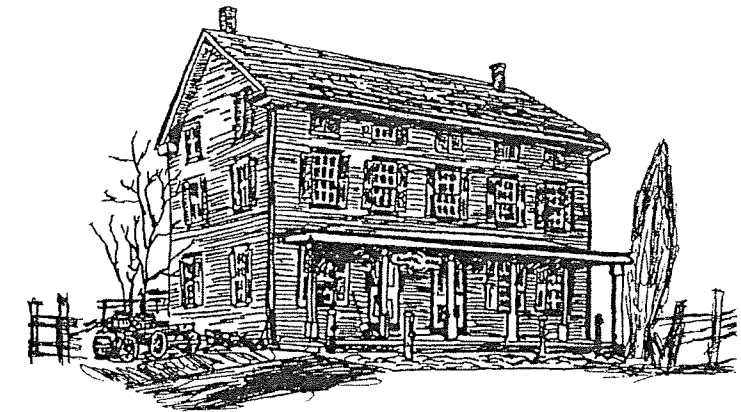
## Steak Sandwiches

(Served with French Fries)

<b>Cheese Steak</b> .....	8.00
<b>Cheese Steak Hoagie</b> .....	9.00
<b>Cheese Steak with Sauce &amp; Fried Onions</b> .....	9.00
<b>Chicken Cheese Steak</b> .....	8.50
<b>Chicken Cheese Steak Hoagie</b> .....	9.50
<b>Chicken Cheese Steak with</b>	
Sauce & Fried Onions.....	9.50

## Kids Menu

<b>Homemade Mac &amp; Cheese</b> .....	6.00
Penne or Spaghetti	
with Tomato Sauce or Butter.....	5.50
with one meatball.....	6.25
<b>Ravioli (4)</b> .....	6.50
<b>Chicken Fingers with Fries</b> .....	6.50
<b>Mozzarella Sticks</b> .....	4.00



# Ottsville Inn

**Dine In or Take Out.**  
Call ahead for fast pick-up  
or reservations.

**Open Monday – Sunday**  
4PM TO 10PM

**Full Bar Service**

**Bar Menu available**  
Sunday - Thursday in Dining area

Available for Catering,  
Special occasions,  
Banquets and  
Party trays.

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