

FOLINO'S SIGNATURE ENTREES

ALL ENTREES INCLUDE YOUR CHOICE OF SOUP OF THE DAY, SPRING MIX SALAD. ALSO SERVED WITH VEGGIE OF THE DAY, CHOICE OF STARCH AND FOLINO'S CROSTINI'S. BREAD IS ONLY SERVED UPON REQUEST.

Folino's Mixed Grill

An assorted grilled platter, which includes our fresh roasted sausage, grilled chicken and broiled filet tips.
\$19.95

Steak Tuscany

A 14-ounce strip steak prepared to your liking and served with sautéed Portabella mushrooms.
\$23.95

Filet Tips

Fresh filet of beef tips grilled and topped with sautéed onions and Portabella mushrooms.
\$19.95

Fish Pizzaola

Fresh breaded Pollack fillets fried to a golden brown then baked with sautéed onions, roasted peppers, Marinara sauce and Asiago cheese.
\$13.95

Chicken Portabella Marsala

Fresh chicken breast fillets sautéed with Portabella mushrooms in rich Marsala gravy.
\$15.95

Chicken Romano

Fresh chicken breast dipped in a rich egg and Romano batter then sautéed to a golden brown.
\$15.95

Apple Brandy Pork Chops

A thick and juicy rib chop sautéed in a hint of our apple-brandy glaze.
\$16.95

PASTA SELECTIONS

All Pasta and Entrées include your choice of soup, or spring greens salad and Folino's Crostini's. Bread will be provided upon request in place of your Crostini.

Chicken Athena

Sautéed chicken medallions tossed in extra virgin olive oil wine sauce with fresh spinach and Feta cheese tossed with Penne pasta.
\$14.95

Greek Island Pasta

Penne pasta tossed with garlic, olive oil, Feta cheese, spinach, and Greek Kalamata olives and chopped tomatoes.
\$11.95

Folino's Sampler

Ah, a true taste of Italy. Try a sampling of our Lasagna, Gnocchi, Ravioli and Eggplant Parmesan all married together with Mama's Marinara sauce.
\$16.95

Chicken Rosa

Fresh sautéed chicken medallions tossed in a pink cream sauce with peas and Penne pasta.
\$15.95

Spaghetti & Meatballs

Ma-Ma Mia! We use Mamma's homemade meatballs And Mama's Marinara sauce.
\$11.95

Gnocchi

Fresh Potato Gnocchi tossed with Marinara sauce and Romano cheese.
\$11.95

Ravioli

Fresh large cheese filled Ravioli's in Marinara sauce topped with Romano cheese.
\$11.95

Chicken Alfredo

Fresh chicken breast sautéed and tossed in our rich Alfredo sauce with Fettuccini noodles.
\$15.95

Eggplant Parmesan

Fresh breaded eggplant slices fried to a golden brown then baked in our Marinara sauce and served over spaghetti.
\$12.95

Shrimp Scampi

Large shrimp sautéed in our scampi butter wine sauce then tossed with Fettuccini noodles.
\$16.95

Shrimp Parmesan

Fresh breaded and deep fried shrimp baked in our Marinara sauce with Provolone cheese and served on top of Linguini noodles.

\$16.95

Shrimp Diavolo

Sautéed shrimp tossed with linguini noodles in a spicy Marinara sauce and a splash of white wine.

\$16.95

Lasagna

Mrs. Folino's homemade and delicious.

\$12.95

Creamy Spinach and Artichoke Chicken

Creamy spinach and artichokes tossed with sautéed chicken medallions and Fettuccini noodles.

\$14.95

Chicken Parmesan

Fresh breaded chicken breast sautéed to a crisp golden brown then baked with Provolone cheese and served atop a bed of spaghetti.

\$15.95

Veal Parmesan

Fresh breaded Veal sautéed to a crisp golden brown then baked with Provolone cheese and served atop a bed of spaghetti.

\$16.95

Steak Gorgonzola

Tender beef medallions served over Fettuccini tossed with spinach in a Gorgonzola cream sauce.

\$23.95

Veal Picatta

Tender medallions of Veal sautéed in a lemon wine sauce with capers.

\$16.95

Veal Marsala

Tender medallions of Veal flamed with Portabella mushrooms and Marsala wine.

\$16.95

Veal Scaloppine

Tender medallions of Veal sautéed with fresh peppers, onions and Portabella mushrooms splashed with Sherry wine.

\$16.95

Chicken Folino

Sautéed chicken breast medallions tossed with a basil oil, artichokes, red peppers and Penne pasta.

\$16.95

Chicken Bruschetta Scampi

Breaded chicken breast pan-fried to a golden brown then topped with our tomato bruschetta and Angel hair scampi.

\$14.95

Mediterranean Shrimp

Sautéed Shrimp tossed in garlic, Feta cheese, chopped tomatoes, and wine then joined with linguini noodles.

\$17.95

Shrimp Bruschetta Scampi

Sautéed Shrimp tossed with our fresh tomato bruschetta in Angel hair scampi.

\$16.95

APPETIZERS

Shrimp Bruschetta

Sautéed shrimp scampi flamed with our fresh tomato bruschetta and set atop our crisp crostini's with Asiago cheese.

\$10.95

Crab Dip Crostini

Our own recipe of Jumbo Lump Crab dip served with our garlic crostini's.

\$10.95

Breaded Calamari

Fresh breaded Calamari fried to a golden brown and served Mama's marinara sauce.

\$8.95

Creamy Spinach and Artichoke Dip

Served with our fresh crostini's.

\$8.95

Folino's Appetizer Sampler

Provolone Wheel, Fresh Breaded Zucchini and Calamari served with Mama's marinara sauce.

\$10.95

Prince Edward Island Mussels

Mussels sautéed in a lemon garlic beurre blanc sauce.

\$8.95

Mama's Stuffed Banana Peppers

Three fresh hot banana peppers stuffed with Veal and sausage then baked with Mozzarella cheese and marinara sauce.

\$8.95

Provolone Cheese Wheels

Twin Provolone wheels freshly cut and breaded then fried to a golden brown and served with Mama's marinara sauce.

\$6.95

**STUFFED CIABATTA
APPETIZERS**

Roasted sausage, spinach and Asiago cheese.

\$8.95

Grilled chicken, Portobello mushrooms, peppers and
onions.
\$8.95

Roasted vegetable Asiago
\$7.95

CYO FOLINO'S PIZZA APPETIZER

Choose white or red sauce and up
to four toppings listed below.

Roasted sausage, bell peppers,
roasted red peppers, Greek olives,
Portobello mushrooms, tomato
bruschetta, artichokes, spinach and
onions.

Our pizza is topped with fresh Buffalo
Mozzarella cheese.