

Lonzerotti's Italian Restaurant

600 E State St - Jacksonville, IL 62650
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STARTERS - \$5

Crab Rangoon, Breaded Mushrooms, Mozzarella Sticks, Breaded Zucchini, Toasted Ravioli, Potato Skins

COMBO PLATTER-\$9

An assortment of Mozzarella Sticks, Toasted Ravioli, Breaded Mushrooms, Breaded Zucchini, Crab Rangoon, Potato Skins

SOUP OF THE DAY - \$2 or \$3

Option: Cup-\$2 or Bowl -\$3

SALADS

(Includes two homemade breadsticks; fat free dressing available upon request)

Grilled Chicken Caesar Salad-\$9

Romaine lettuce, croutons & grated parmesan cheese, topped with grilled chicken strips served with Caesar dressing

Breaded Chicken Tender Salad-\$9

Romaine & iceberg lettuce, shredded provol cheese, tomato & onion topped with sliced deep-fried chicken tenders, served with our house dressing

Spinach Salad-\$9

Fresh spinach topped with bacon pieces, onion, mushrooms, tomato & hardboiled egg served with hot mustard dressing on the side

Lonzerotti's Salad-\$9

Romaine & iceberg lettuce, tomato, onion, shredded provol cheese, Genoa salami, pepperoni, pasta, artichoke hearts & pepperoncini, served with our house dressing; *add Grilled Chicken, add \$2.*

PASTA

Spaghetti & Meatballs-\$11

Spaghetti noodles tossed with savory meat sauce & our oversized meatballs

Spaghetti Salsiccia-\$12

Spaghetti noodles served with meat sauce, Italian sausages, sautéed onions, peppers & mushrooms

Fettuccine Alfredo-\$10

Fettuccine noodles tossed with rich, creamy Alfredo sauce

Chicken Fettuccine-\$12

Fettuccine noodles tossed with alfredo sauce & grilled chicken strips

PASTA (CONT.)

Campanelle Broccoli-\$11

Campanelle pasta in our Alfredo sauce with fresh mushrooms & broccoli

Tortellini-\$11

Meat or cheese filled pasta served with your choice of marinara, tomato, meat or Alfredo sauce

Ravioli-\$11

Pasta squares filled with meat or cheese then tossed with choice of marinara, tomato, meat or alfredo

Shrimp Fettuccine-\$13

Large shrimp sautéed & blended with fettuccine noodles & our creamy Alfredo sauce

Pasta Sampler-\$13

Three of our most popular pasta entrees – lasagna, rigatoni with meat sauce & tortellini with Alfredo sauce

OVEN-BAKED PASTAS

Manicotti-\$12

Manicotti noodles filled with meat & cheese, topped with meat sauce & mozzarella cheese

Cannelloni-\$12

Tubular noodles filled with cheese then topped with alfredo sauce & provol cheese served in a ring of tomato sauce

Lasagna-\$12

Flat wide noodles layered with rich cheeses & savory meat sauce

Seafood Lasagna-\$13

Flat wide noodles layered with rich cheeses, crab, shrimp & topped with alfredo sauce & a ring of tomato sauce

Chicken Parmigiana-\$12

A h& breaded chicken breast topped with meat sauce, mozzarella cheese & fresh parmesan cheese served over spaghetti noodles

Eggplant Parmigiana-\$12

H& breaded eggplant, deep-fried, topped with tomato sauce & mozzarella cheese served over spaghetti noodles



CHICKEN, STEAKS, PORK

Chicken Piccata

Two chicken breasts sautéed in a lemon, white wine sauce with fresh mushrooms ... Sm-\$12 | Lg-\$15

Chicken Roma

Two chicken breasts topped with provol cheese, fresh sautéed green & red peppers, onions, tomatoes in a cream sauce
Sm-\$12 | Lg-\$15

Chicken Marsala

Two chicken breasts sautéed in marsala wine sauce with fresh mushrooms, green & red peppers & onions ... Sm-\$12 | Lg-\$15

Pork Chops – American Cut

Two center cut pork chops marinated in Italian seasoning, charbroiled & served with applesauce ... \$14

Pepperloin Steak

An 8 oz. h&-cut filet rolled in cracked peppercorn (hot or mild) & charbroiled to your taste ... \$21



Filet

An 8 oz. h&-cut filet charbroiled to your taste ... \$21

Steak Marsala

Medallions of beef tenderloin sautéed in marsala wine sauce with fresh sautéed mushrooms, green & red peppers & onions ... \$19

N.Y. Strip

A 12 oz. h&-cut strip loin charbroiled to your taste ... \$19

SEAFOOD

Salmon

Salmon filet, lightly breaded with parmesan cheese, baked with honey & a hint of lemon ... \$15

Catfish Lonzerotti's Style

Two catfish filets breaded, deep-fried, & topped with mozzarella cheese ... Sm-\$10 | Lg-\$14



(All include house salad, homemade bread sticks & choice of baked potato, spaghetti, fettuccine or vegetable)

*Each Entrée is prepared especially for you & quality preparation takes additional time. We feel your patience will be rewarded.
Mangia Bene!*

Parties of 8 or more, gratuity may be added.

www.lonzerottis.biz

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WINE LIST

White Wines

Glass Bottle

Schmitt Sohne Riesling

\$5.5 \$21

Bright & fresh; ripe aromas of citrus & tropical fruits; medium bodied; passion fruit, lemon-lime & crisp apple flavors.



Bartenura Moscato d'Asti

\$5.5 \$21

This wine is on the sweet side, with fruit flavors kept alive by the decent acidity.

New Harbor Sauvignon Blanc

\$5.5 \$21

An enticing bouquet of citrus, passion fruit & guava.

Chateau Ste. Michelle Gewurtztraminer

\$5.5 \$21

White grapefruit, star jasmine & a touch of orange blossom. Fruit flavors of m&arin orange & litchi are followed by a crisp, refreshing finish.

Cavit Pinot Grigio

\$6 \$23

Crisp, light character & appealing fruit flavors with refreshing scents.

Greg Norman Estate Chardonnay

\$6 \$23

Mouthwatering crisp green apple & fleshy pear balanced by creamy vanillian oak.

Kendall Jackson Reserve Chardonnay

\$7 \$27

Aromas of green apples, peaches, honey & vanilla balance flavors of baked apples, lemon, pineapple & mango.

WINE LIST

Red Wines

Glass Bottle

Red Rock Merlot

\$5.5 \$21

Rich concentrations of fruit showing notes of blackberry & cherry. Low in tanins, with a natural balance & a smooth velvety finish.

Parducci Pinot Noir

\$5.5 \$21

Soft, medium bodies, dry red wine characterized by earthy flavors of black cherry, plum & chocolate finish.

McWilliams Shiraz

\$5.5 \$21

Rich plum & raspberry fruit flavors with a hint of spice & vanilla oak with modest tanins & a lingering fruit focused finish.

Ruffino Chianti

\$6 \$23

Soft, ripe, & easy to drink; smooth red fruit flavors meet with rustic earth tones.

Liberty School Cabernet

\$6 \$23

Aggressive yet controlled flavors & aromas of ripe cassis, black cherry, peppery spice & dark chocolate.

Cline Ancient Vines Zinf&el

\$6.5 \$25

Raspberry, blackberry, white pepper & spice with coffee & chocolate characters.



Greg Norman Cabernet/Merlot Blend

\$7 \$27

Vibrant & complex aromas of spicy red berry fruit, cinnamon & clove spice. The same abundant, vibrant fruit is reflected on the palate.

House Wines by the Glass

\$5

Chardonnay, Merlot, Pinot Grigio, White Zinf&el, Cabernet Sauvignon, Lambrusco

