

Jhon's Place

RISTORANTE ITALIANO

We hope your dining experience is an enjoyable one. To insure your satisfaction, all food is cooked to order.

Antipasto Caldo

Clams Oreganato 7.

Whole clams infused with garlic, olive oil, topped with our own herb breadcrumbs

Stuffed Mushrooms 7.

Steamed Clams Ala Jhon 8.

Little Neck clams in garlic, white wine and clam broth

Jumbo Shrimp Cocktail 8.5

Calamari 8.

Hand breaded and fried

Jhon's Sampler 9.

Two clams, two mushrooms, two shrimp, and all stuffed!

Antipasto Freddo Small 9. Large 12.

Genoa salami, ham, provolone, sliced egg, olives, tomatoes, onion, red & green peppers served on a bed of lettuce

Insalata

Caesar Salad 7.

Hearts of romaine, Caesar dressing and fresh herb croutons

Romaine Salad 5.

Hearts of romaine and garden fresh vegetables

Insalata Della Casa 4.

Garden fresh vegetables

Bleu cheese dressing, add 1.

Brodo

Crock of French Onion Soup 6.

Baked in a crock, homemade croutons, topped with cheese

Cappelletti Soup Cup 4. Bowl 6.

Homemade cappelletti in our own chicken broth

Lobster Bisque Cup 5. Bowl 7.

Lobster blended with seasonings and cream

Shared Entrée, Plate Charge add 3.

Nonna's Pasta

Homemade Manicotti & Meatballs 15.

Homemade Pasta & Meatballs 14.

Linguini with Clam Sauce 16.

Red or White sauce

Angel Hair Marinara 14.

Fettuccini Alfredo 15.

With chicken, add 3. With shrimp, add 5.

Homemade Ravioli & Meatballs 15.

Choice of meat or cheese

Gnocchi & Meatballs 14.

Eggplant Parmesan 15.

Thin sliced eggplant, lightly breaded, sautéed in olive oil, layered with mozzarella cheese and tomatoes.

Pollo

Chicken Strips 16.

Sautéed tenderloin strips of chicken with butter and garlic sauce

Calabrese 17.

Tenderloin strips of chicken with Calabrese potatoes and green peppers

Parmigiana 16.

Chicken breast pounded thin, breaded and Layered with cheese and sauce

Franchise 17.

Egg dipped chicken breast with a lemon-butter white wine sauce

Chicken Cordon Bleu 17.

Chicken breast stuffed with prosciutto and cheese, breaded and topped with a wine sauce

Chicken Marsala 17.

Chicken strips sautéed in olive oil with mushrooms, Garlic and Marsala sauce

Roast Half Chicken 16.

Slow roasted with Italian seasoning and a balsamic vinegar glaze

Thon's Place

RISTORANTE ITALIANO

Vitello

We use only prime formula fed veal.

Veal Calabrese 19.

Sautéed veal with Calabrese potatoes, green peppers and a special Italian seasoning

Marsala 19.

Veal sautéed in olive oil with mushrooms, garlic and Marsala wine

Parmigiana 19.

Breaded then baked to perfection, topped with mozzarella and red sauce

Franchise 19.

Egg dipped veal, sautéed, topped with a lemon-butter white wine sauce

Veal Satimbocca 21.

Breaded, stuffed with prosciutto, cheese, spinach and egg

Veal T-Bone Steak 29.

Rib chop pan seared

Carne

Pork Chops Calabrese 18.

Grilled with potatoes and green peppers

Mixed Grill 24.

NY strip steak, chicken breast and Italian sausage over a bed of potatoes and peppers

NY Strip Steak Calabrese Market Price

Served with Calabrese potatoes

Filet Mignon Black & Blue Market Price

Broiled and topped with bleu cheese, and mushrooms in a Marsala wine sauce

Pesce

Fried Jumbo Shrimp 19.

Breaded and served with tartar sauce and lemon

Filet of Sole 18.

Broiled with butter.

With homemade crab stuffing, add 2.

Jumbo Sea Scallops 22.

Broiled and served with a butter sauce

Shrimp Scampi 19.

Sautéed Gulf shrimp, served with a butter garlic sauce over a bed of rice or angel hair

Shrimp Fra Diavolo 24.

Shrimp and clams in a spicy Marinara sauce

Zuppa Di Clams 18.

Simmered clams in Marinara and white wine sauce

Lobster Fra Diavolo Market Price

Chunks of lobster, shrimp and clams in a spicy Marinara sauce

Lobster Tail 12 oz. Market Price

Broiled and served with drawn butter

Piatti Fritti

Our Famous Calabrese Potatoes 5.

Homemade Pasta 6.5

Linguini 7.5

With Red or White Clam Sauce

Gnocchi 6.5

Fettuccini Alfredo 7.5

Ravioli 7.5

Meat or Cheese

Angel Hair Pasta 6.5

Dolci

Homemade desserts presented tableside.

Caffe

Cappuccino – Espresso – Coffee – Tea

Shared Entrée, Plate Charge add 3.