

LUNCH

Phil
Trani's

Appetizers

Calamari Strips Lightly breaded, deep fried with tartar and cocktail sauce, topped with Parmesan cheese and oregano	\$10.75
Steamed Clams Eastern littlenecks with garlic butter sauce	\$13.50
Antipasto Roasted red peppers, salami, cheese, marinated tomatoes, and grilled eggplant	\$11.75
Shrimp Cocktail Jumbo South American shrimp, chilled and served with cocktail sauce	\$12.75
Fried Zucchini	\$9.50
Mozzarella Marinara Breaded cheese, fried and topped with marinara	\$9.50
Toasted Garlic Bread Made with roasted garlic and whipped butter	\$5.50
Seared Ahi Pan-seared in sesame seed oil over spinach	\$12.00

Soup

Clam Chowder or Soup du Jour	
Cup	\$5.75
Bowl	\$7.00

Sandwiches

Wet Beef with Cheese 7hr pot roast and au jus on French bread, served with soup or salad	\$12.00
8oz. Deluxe Hamburger Our fresh ground beef charbroiled and served with cheese, fresh garnish and French fried potatoes	\$12.00

Salads

Served with fresh made dressings of your choice.

Café Caesar Salad	\$10.50
With Chicken	\$13.75
With Blackened Atlantic Salmon	\$15.50
Pot Roast Caesar Salad	\$14.00
Crispy romaine lettuce tossed with pot roast, tomatoes, onions, Parmesan cheese, and croutons	
Trani's Seafood Salad	\$16.50
Jumbo South American white shrimp, lump crab and marinated octopus over mixed greens	
Octopus Salad	\$16.25
Marinated octopus over mixed greens, roasted peppers, oregano, and fresh garnish	
Dinner Salad Supreme	\$10.00
Tomatoes, black olives, blue cheese, egg, green onions over mixed greens	
Cajun Chicken Salad	\$14.50
Blackened chicken breast served over mixed greens with Bleu cheese crumbles, black olives, and tomatoes	
Shrimp Louie	\$16.25
Jumbo South American white shrimp served with Louie dressing	
Cobb Salad	\$12.00
Chicken, bacon, Bleu cheese crumbles, tomato, egg and avocado over mixed greens	

Steaks

*Served with soup or salad, rice pilaf, pasta, or garlic mashed potatoes.
We are not responsible for the quality of well done meats.*

Blackened 10 oz. Ribeye	\$18.00
Ribeye steak seared in a hot skillet with Cajun spices	
Center Cut Flat Iron Steak	\$15.25
Top Sirloin Cabernet	\$16.75
Charbroiled top sirloin covered with melted blue cheese and thick cabernet sauce	
10oz Steak Sandwich & Salad	\$16.75
Charbroiled New York served open face on garlic bread with french fried potatoes	

Our theme at Trani's is 'Creative Cuisine'.
Any of our entrees can be prepared to your liking. Please ask your server.

SWSCA 971718

LUNCH

Pasta

*Served with soup or salad,
hot baked bread and whipped butter.*

Linguini with Fresh Clams	\$18.00
Fresh steamed clams with your choice of white garlic or red tomato sauce	
Linguini with Clam Sauce	\$15.00
Chopped clams with your choice of white garlic or red tomato sauce	
Seafood Marinara	\$19.00
Angel hair pasta with bay scallops, South American Shrimp, lump crab meat and clams sautéed in tomatoes and garlic	
Fettucine Alfredo	\$13.00
Rich cream sauce with grated Romano cheese	
Pesto	\$13.00
Angel hair pasta tossed with pureed basil, garlic Parmesan cheese, olive oil and cream. Topped with pine nuts	
Lasagna	\$13.00
Generously layered with ricotta cheese, ground beef, marinara and mozzarella	
Pasta Primavera	\$13.75
Fresh tomatoes and vegetables served over angel hair pasta	
Pasta Marinara	\$12.75
With meatballs or sausage	

Fresh seafood

*Served with soup or salad, rice pilaf, pasta or garlic mashed potatoes. Prepared charbroiled or blackened.
Subject to availability.*

Halibut Filet	\$19.75
Atlantic Salmon	\$16.50
Chilean Sea Bass	\$19.75

Fresh seafood specialties

Served with soup or salad, rice pilaf, pasta or garlic mashed potatoes. Subject to availability.

Bacon Crusted Halibut	\$19.75
Halibut Filet crusted with bacon seasoned bread crumbs, paired with creamy dill sauce	
Pan Fried Sand Dabs	\$15.00
Lightly breaded and pan fried with olive oil	
Fish & Chips	\$17.50
Alaskan Halibut battered and fried	
Calamari Steak	\$14.75
Herb Crusted Chilean Sea Bass	\$19.75
Charbroiled and topped with fresh herbs in olive oil caper sauce	

Specialties

Served with soup or salad.

Seafood & Sausage Jambalaya	\$18.00
South American Shrimp, bay scallops, chicken breast and sausage over angel hair pasta in a creamy Cajun sauce	
Chicken Marsala	\$16.00
Chicken breast sautéed in butter, marsala wine, and mushroom caps	
Chicken Parmigiana	\$16.00
Chicken breast baked with marinara and mozzarella cheese	
Chicken Piccata	\$16.00
Chicken breast sautéed with capers, lemon and mushroom caps	
Eggplant Parmigiana	\$14.75
Slices of eggplant baked with marinara and mozzarella cheese	
Ground Sirloin Steak	\$15.00
Our own ground beef, charbroiled and topped with brown gravy	
7hr. Pot Roast & Pasta	\$17.00
Our famous pot roast topped with gravy and served with mostaccioli with ricotta marinara sauce	

Desserts

Spumoni & Vanilla Ice Cream	\$6.25
Specialty Cakes	\$8.00
Ice Cream Truffles	\$7.25
Chocolate Raspberry Amaretto Cappuccino	

Beverages

Please enjoy our extensive wine list, full bar and specialty coffees.

Iced Tea, Milk, Coffee, Hot Tea, Lemonade	\$3.50
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DINNER

Appetizers

Calamari Strips	\$12.00
Lightly breaded, deep fried with tartar and cocktail sauce, topped with Parmesan cheese and oregano	
Steamed Clams	
Eastern little necks with garlic butter sauce "Trani's Steamers"	
full order	\$15.50
half order	\$9.50
Antipasto	\$12.50
Roasted red peppers, salami, cheese, marinated tomatoes, and grilled eggplant	
Shrimp Cocktail	\$14.75
Jumbo white American shrimp chilled and served with cocktail sauce	
Tomatoes Nicole	\$10.50
Fresh tomato slices, basil leaves and mozzarella covered with warm bacon blue cheese reduction	
Escargot	\$16.50
Tender snails sautéed in garlic butter served with garlic bread	
Baked Sausage	\$10.50
Our own mild Italian sausage topped with melted mozzarella cheese and marinara sauce	
Fried Zucchini	\$10.50
Mozzarella Marinara	\$10.50
Breaded cheese, fried and topped with marinara	
Toasted Garlic Bread (4)	\$6.00
Made with roasted garlic, parmesan cheese, and whipped butter	
Seared Ahi	\$15.00
Pan-seared in sesame seed oil over spinach	

Soup

Clam Chowder or Soup du Jour	
Cup	\$6.25
Bowl	\$7.50

Salads

Served with fresh made dressings.

Café Caesar Salad	\$12.00
With Chicken	\$16.25
With Blackened Atlantic Salmon	\$18.75
Pot Roast Caesar Salad	\$17.75
Crispy romaine lettuce tossed with pot roast, tomatoes, onions, Parmesan cheese, and croutons	
Trani's Seafood Salad	\$19.00
Jumbo white American shrimp, lump crab, and marinated octopus over mixed greens	
Octopus Salad	\$18.50
Marinated octopus over mixed greens, roasted peppers, oregano, and fresh garnish	
Dinner Salad Supreme	\$12.00
Tomatoes, black olives, blue cheese, egg, green onions over mixed greens	
Shrimp Louie	\$17.75
South America Shrimp served with Louie dressing	
Blue Cheese, Onion & Tomato Salad	\$10.00

Pasta

Served with soup or salad, hot baked bread and whipped butter.

Linguini with Fresh Clams	\$23.00
Fresh steamed clams in garlic 'white' or tomato 'red' sauce	
Linguini with Clam Sauce	\$17.50
Chopped clams with your choice of white garlic sauce or red tomato sauce	
Seafood Marinara	\$25.00
Angel hair pasta with bay scallops, South American Shrimp, lump crab meat, and clams sautéed in tomatoes and garlic	
Fettucine Alfredo	\$16.00
Rich cream sauce with grated Romano cheese	
Pesto	\$16.00
Angel hair pasta tossed with pureed basil, garlic, Parmesan cheese, olive oil and cream. Topped with pine nuts	
Lasagna	\$16.00
Generously layered with ricotta cheese, ground beef, marinara and mozzarella cheese	
Pasta Marinara	\$15.00
with meatballs or sausage	\$16.75

Our theme at Trani's is 'Creative Cuisine'. Any of our entrees can be prepared to your liking. Please ask your server.

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DINNER

All entrees include fresh baked bread,
soup or salad, rice pilaf, pasta,
mashed potatoes or baked potato.

Steaks

We are not responsible for the quality of well done meats.

Rack of Lamb	\$32.75
16 oz tender New Zealand lamb charbroiled and served with mint sauce	
New York Steak	
16 oz	\$29.75
9 oz	\$23.25
Top Sirloin, Baseball Cut	\$23.75
10 oz tender center cut topped with brown butter	
Pepper Steak	\$24.75
10 oz top sirloin coated with cracked pepper then topped with sautéed bacon, shallots and green onions	
Filet Mignon	
16 oz jumbo cut	\$31.50
12 oz center cut	\$27.25
8 oz petit cut	\$22.25
Center Filet Cabernet	\$26.50
Charbroiled center cut filet mignon topped with melted blue cheese and thick cabernet sauce	
22 oz Bone In Ribeye	\$32.75
Charbroiled or blackened with cajun spices	
Flat Iron Steak Center Cut	\$23.25
Tournedos of Beef	\$22.50
3 petite filets wrapped with bacon topped with mushroom caps and bernaïse sauce	

Seafood Specialties

Bacon Crusted Halibut	\$27.50
Filet crusted with bacon seasonal bread crumbs and topped with creamy dill sauce.	
Pan Fried Sand Dabs	\$20.75
Lightly breaded and pan fried with olive oil.	
Calamari Steak	\$19.00
Canadian Scallops	\$23.75
Jumbo scallops sautéed in a spinach cream sauce over pasta.	
Bacon Wrapped Shrimp (5)	\$23.00
Served with caper green rice.	

Fresh Seafood

Prepared charbroiled or blackened.

Halibut Filet	\$32.50
Atlantic Salmon	\$24.50
Chilean Sea Bass	\$32.50
Herb Crusted Chilean Sea Bass	\$32.75
Charbroiled and topped with fresh herbs in olive oil caper sauce	

Specialties

Seafood & Sausage Jambalaya	\$24.00
Jumbo American shrimp, bay scallops, chicken breast, and sausage over angel hair pasta in a creamy Cajun sauce	
Stuffed Chicken	\$19.75
Breaded chicken breast stuffed with spinach and feta cheese then topped with garlic dill sauce	
Chicken Marsala	\$19.75
Chicken breast sautéed in butter, marsala wine and mushroom caps	
Chicken Parmigiana	\$19.75
Chicken breast baked with marinara and mozzarella	
Chicken Picatta	\$19.75
Chicken breast sautéed with capers, lemon, and mushrooms	
Veal Scallopini	\$23.25
Veal medallions sautéed with garlic, white wine, mushrooms, and tomatoes	
Veal Marsala	\$23.25
Veal medallions sautéed in butter, marsala wine and mushrooms	
Veal Parmigiana	\$23.25
Breaded veal cutlet baked with mozzarella and marinara	
Veal Picatta	\$23.25
Veal medallions sautéed with capers, lemon and mushrooms	
Eggplant Parmigiana	\$18.50
Slices of eggplant baked with marinara and mozzarella cheese	
7hr. Pot Roast & Pasta	\$20.75
Our famous pot roast topped with gravy and served with mostaccioli and ricotta marinara	