

# LUNCH

*Phil*  
**Trani's**

## Appetizers

<b>Calamari Strips</b> Lightly breaded, deep fried with tartar and cocktail sauce, topped with Parmesan cheese and oregano	14
<b>Steamed Clams</b> Eastern littlenecks with garlic butter sauce	16
<b>Antipasto</b> Roasted red peppers, salami, cheese, marinated tomatoes, and grilled eggplant	14
<b>Shrimp Cocktail</b> Jumbo South American shrimp, chilled and served with cocktail sauce	16
<b>Fried Zucchini</b>	11.5
<b>Mozzarella Marinara</b> Breaded cheese, fried and topped with marinara	11.5
<b>Toasted Garlic Bread</b> Made with roasted garlic and whipped butter	6
<b>Seared Ahi</b> Pan-seared in sesame seed oil over spinach	15

## Soup

<b>Clam Chowder or Soup du Jour</b>	
Cup	7
Bowl	8.5

## sandwiches

<b>Wet Beef with Cheese</b> 7hr pot roast and au jus on French bread, served with soup or salad	15
<b>8oz. Deluxe Hamburger</b> Our fresh ground beef charbroiled and served with cheese, fresh garnish and French fried potatoes. Served with soup or salad	14

## salads

*Served with fresh made dressings of your choice.*

<b>Café Caesar Salad</b> With Chicken	13 16
With Blackened Atlantic Salmon	18
<b>Pot Roast Caesar Salad</b>	17
Crispy romaine lettuce tossed with pot roast, tomatoes, onions, Parmesan cheese, and croutons	
<b>Trani's Seafood Salad</b>	19
Jumbo South American white shrimp, lump crab and marinated octopus over mixed greens	
<b>Octopus Salad</b>	19
Marinated octopus over mixed greens, roasted peppers, oregano, and fresh garnish	
<b>Dinner Salad Supreme</b>	13
Tomatoes, black olives, blue cheese, egg, green onions over mixed greens	
<b>Cajun Chicken Salad</b>	17
Blackened chicken breast served over mixed greens with Bleu cheese crumbles, black olives, and tomatoes	
<b>Shrimp Louie</b>	19
Jumbo South American white shrimp served with Louie dressing	
<b>Cobb Salad</b>	15
Chicken, bacon, Bleu cheese crumbles, tomato, egg and avocado over mixed greens	

## steaks

*Includes rice pilaf, pasta, or garlic mashed potatoes. We are not responsible for the quality of well done meats.  
Add a cup of soup or a house salad 3.5*

<b>Center Cut Flat Iron Steak</b>	18
<b>Top Sirloin Cabernet</b> Charbroiled top sirloin covered with melted blue cheese and thick cabernet sauce	20
<b>10oz Steak Sandwich &amp; Salad</b> Charbroiled New York served open face on garlic bread with french fried potatoes	19

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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# LUNCH

## Pasta

*Includes hot baked bread and whipped butter.  
Add a cup soup or house salad 3.5*

<b>Linguini with Fresh Clams</b>	20
Fresh steamed clams with your choice of white garlic or red tomato sauce	
<b>Linguini with Clam Sauce</b>	17
Chopped clams with your choice of white garlic or red tomato sauce	
<b>Seafood Marinara</b>	22
Angel hair pasta with bay scallops, South American Shrimp, lump crab meat and clams sautéed in tomatoes and garlic	
<b>Fettucine Alfredo</b>	16
Rich cream sauce with grated Romano cheese	
<b>Pesto</b>	15
Angel hair pasta tossed with pureed basil, garlic Parmesan cheese, olive oil and cream. Topped with pine nuts	
<b>Lasagna</b>	15
Generously layered with ricotta cheese, ground beef, marinara and mozzarella	
<b>Pasta Primavera</b>	16.5
Fresh tomatoes and vegetables served over angel hair pasta	
<b>Pasta Marinara</b>	15
With meatballs or sausage	17

## Fresh seafood

*Includes rice pilaf, pasta or garlic mashed potatoes.  
Prepared charbroiled or blackened.  
Subject to availability.*

<b>Halibut Filet</b>	22
<b>Atlantic Salmon</b>	19
<b>Chilean Sea Bass</b>	21.5

## Fresh seafood specialties

*Includes rice pilaf, pasta or garlic mashed potatoes.  
Subject to availability. Add a cup soup or house salad 3.5*

<b>Bacon Crusted Halibut</b>	22
Halibut Filet crusted with bacon seasoned bread crumbs, paired with creamy dill sauce	
<b>Pan Fried Sand Dabs</b>	18
Lightly breaded and pan fried with olive oil	
<b>Fish &amp; Chips</b>	20
Alaskan Halibut battered and fried	
<b>Calamari Steak</b>	17
<b>Herb Crusted Chilean Sea Bass</b>	22
Charbroiled and topped with fresh herbs in olive oil caper sauce	

## Specialties

*Includes hot baked bread and whipped butter.  
Add a cup soup or house salad 3.5*

<b>Seafood &amp; Sausage Jambalaya</b>	20
South American Shrimp, bay scallops, chicken breast and sausage over angel hair pasta in a creamy Cajun sauce	
<b>Chicken Marsala</b>	18
Chicken breast sautéed in butter, marsala wine, and mushroom caps	
<b>Chicken Parmigiana</b>	18
Chicken breast baked with marinara and mozzarella cheese	
<b>Chicken Piccata</b>	18
Chicken breast sautéed with capers, lemon and mushroom caps	
<b>Eggplant Parmigiana</b>	17
Slices of eggplant baked with marinara and mozzarella cheese	
<b>Ground Sirloin Steak</b>	18
Our own ground beef, charbroiled and topped with brown gravy	
<b>7hr. Pot Roast &amp; Pasta</b>	19
Our famous pot roast topped with gravy and served with mostaccioli with ricotta marinara sauce	

## Desserts

<b>Spumoni &amp; Vanilla Ice Cream</b>	7
<b>Specialty Cakes</b>	8
<b>Ice Cream Truffles</b>	8
Chocolate Raspberry Amaretto Cappuccino	

## Beverages

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

<b>Iced Tea, Milk, Coffee, Hot Tea, Lemonade</b>	3.5
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# DINNER

## Appetizers

<b>Calamari Strips</b>	15
Lightly breaded, deep fried with tartar and cocktail sauce, topped with Parmesan cheese and oregano	
<b>Steamed Clams</b>	
Eastern little necks with garlic butter sauce "Trani's Steamers"	
full order	18
half order	12
<b>Antipasto</b>	15.5
Roasted red peppers, salami, cheese, marinated tomatoes, and grilled eggplant	
<b>Shrimp Cocktail</b>	17
Jumbo white American shrimp chilled and served with cocktail sauce	
<b>Tomatoes Nicole</b>	13
Fresh tomato slices, basil leaves and mozzarella covered with warm bacon blue cheese reduction	
<b>Escargot</b>	19
Tender snails sautéed in garlic butter served with garlic bread	
<b>Baked Sausage</b>	12
Our own mild Italian sausage topped with melted mozzarella cheese and marinara sauce	
<b>Fried Zucchini</b>	12.5
<b>Mozzarella Marinara</b>	12
Breaded cheese, fried and topped with marinara	
<b>Toasted Garlic Bread (4)</b>	7
Made with roasted garlic, parmesan cheese, and whipped butter	
<b>Seared Ahi</b>	18.5
Pan-seared in sesame seed oil over spinach	

## Soup

<b>Clam Chowder or Soup du Jour</b>	
Cup	7.5
Bowl	8.5

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

## Salads

Served with fresh made dressings.

<b>Café Caesar Salad</b>	14
With Chicken	19
With Blackened Atlantic Salmon	21
<b>Pot Roast Caesar Salad</b>	20
Crispy romaine lettuce tossed with pot roast, tomatoes, onions, Parmesan cheese, and croutons	
<b>Trani's Seafood Salad</b>	22
Jumbo white American shrimp, lump crab, and marinated octopus over mixed greens	
<b>Octopus Salad</b>	21
Marinated octopus over mixed greens, roasted peppers, oregano, and fresh garnish	
<b>Dinner Salad Supreme</b>	15
Tomatoes, black olives, blue cheese, egg, green onions over mixed greens	
<b>Shrimp Louie</b>	21
South America Shrimp served with Louie dressing	
<b>Blue Cheese, Onion &amp; Tomato Salad</b>	13

## Pasta

Includes hot baked bread and whipped butter.  
Add a cup soup or house salad 4.5

<b>Linguini with Fresh Clams</b>	26
Fresh steamed clams in garlic 'white' or tomato 'red' sauce	
<b>Linguini with Clam Sauce</b>	20
Chopped clams with your choice of white garlic sauce or red tomato sauce	
<b>Seafood Marinara</b>	28
Angel hair pasta with bay scallops, South American Shrimp, lump crab meat, and clams sautéed in tomatoes and garlic	
<b>Fettucine Alfredo</b>	19
Rich cream sauce with grated Romano cheese	
<b>Pesto</b>	19
Angel hair pasta tossed with pureed basil, garlic, Parmesan cheese, olive oil and cream. Topped with pine nuts	
<b>Lasagna</b>	19
Generously layered with ricotta cheese, ground beef, marinara and mozzarella cheese	
<b>Pasta Marinara</b>	17
with meatballs or sausage	19
<b>Pasta Primavera</b>	19

# DINNER

All entrees include fresh baked bread, rice pilaf,  
pasta, mashed potatoes or baked potato.  
Add a cup of soup or house salad 4.5

## Steaks

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

<b>Rack of Lamb</b>	35
16 oz tender New Zealand lamb charbroiled and served with mint sauce	
<b>New York Steak</b>	
16 oz	33.5
9 oz	26.5
<b>Top Sirloin, Baseball Cut</b>	27
10 oz tender center cut topped with brown butter	
<b>Pepper Steak</b>	28
10 oz top sirloin coated with cracked pepper then topped with sautéed bacon, shallots and green onions	
<b>Filet Mignon</b>	
16 oz jumbo cut	35
12 oz center cut	30
8 oz petit cut	25
<b>Center Filet Cabernet</b>	28.5
Charbroiled center cut filet mignon topped with melted blue cheese and thick cabernet sauce	
<b>22 oz Bone In Ribeye</b>	36.5
Charbroiled or blackened with cajun spices	
<b>Flat Iron Steak Center Cut</b>	26
<b>Tournedos of Beef</b>	26
3 petite filets wrapped with bacon topped with mushroom caps and bernaise sauce	

## Seafood Specialties

<b>Bacon Crusted Halibut</b>	30
Filet crusted with bacon seasonal bread crumbs and topped with creamy dill sauce.	
<b>Pan Fried Sand Dabs</b>	23
Lightly breaded and pan fried with olive oil.	
<b>Calamari Steak</b>	22
<b>Canadian Scallops</b>	28
Jumbo scallops sauteed in a spinach cream sauce over pasta.	
<b>Bacon Wrapped Shrimp (5)</b>	26
Served with caper green rice.	

## Fresh Seafood

*Prepared charbroiled or blackened.*

<b>Halibut Filet</b>	35
<b>Atlantic Salmon</b>	27
<b>Chilean Sea Bass</b>	35
<b>Herb Crusted Chilean Sea Bass</b>	36
Charbroiled and topped with fresh herbs in olive oil caper sauce	

## Specialties

<b>Seafood &amp; Sausage Jambalaya</b>	27
Jumbo American shrimp, bay scallops, chicken breast, and sausage over angel hair pasta in a creamy Cajun sauce	
<b>Stuffed Chicken</b>	22
Breaded chicken breast stuffed with spinach and feta cheese then topped with garlic dill sauce	
<b>Chicken Marsala</b>	22
Chicken breast sautéed in butter, marsala wine and mushroom caps	
<b>Chicken Parmigiana</b>	22
Chicken breast baked with marinara and mozzarella	
<b>Chicken Picatta</b>	22
Chicken breast sautéed with capers, lemon, and mushrooms	
<b>Veal Scallopini</b>	26
Veal medallions sautéed with garlic, white wine, mushrooms, and tomatoes	
<b>Veal Marsala</b>	26
Veal medallions sautéed in butter, marsala wine and mushrooms	
<b>Veal Parmigiana</b>	26
Breaded veal cutlet baked with mozzarella and marinara	
<b>Veal Picatta</b>	26
Veal medallions sautéed with capers, lemon and mushrooms	
<b>Eggplant Parmigiana</b>	21
Slices of eggplant baked with marinara and mozzarella cheese	
<b>7hr. Pot Roast &amp; Pasta</b>	23
Our famous pot roast topped with gravy and served with mostaccioli and ricotta marinara	