



15 Calendar Court, LaGrange, IL 60525

www.marconis.net

708-352-1621

HOURS

Monday through Thursday - 11:00 a.m. - 10:00 p.m.

Friday - 11:00 a.m. - 11:00 p.m.

Saturday - 4:00 p.m. - 11:00 p.m.

Available Sunday for Private Parties

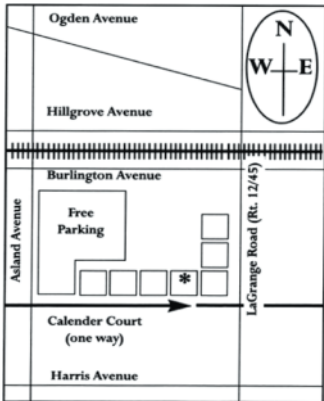
Have your party at Marconi's!

Restaurant Available for Private Parties!

Saturday afternoons until 3:30 p.m.

Sunday afternoons and evenings.

CALL (708) 352-1621 FOR FURTHER INFORMATION.



DINNER MENU

Antipasti

- Calamari Fritti 7.95
Fried tender calamari served with housemade marinara sauce.
- Baked Clams 1/2 Dozen 7.95 Dozen 11.95
- Bruschetta di Pomodoro 4.95
Toasted bread topped with roma tomatoes, basil and red onion.
- Crostini di Fegato 5.95
Toasted bread topped with chicken livers and capers.
- Antipasto (2) 10.95
Salami, prosciutto, fontina cheese, pepperoncini, olives & tomatoes.
- Zucchini Fritti 4.95
- Zuppa del Giorno 4.95
Housemade soup of the day

Insalate

- Insalata Marconi ala carte 11.95
with dinner 3.95
Lettuce, mortadella cheese, salami, pepperoncini, olives, tomatoes & onions served with our housemade vinagrette
- Insalata Cesare ala carte 7.95
with dinner 3.95
Romaine lettuce, anchovies, parmigiano cheese, croutons
- Insalata Mista 3.95
Lettuce, tomato, cucumber

Dressings: Housemade Vinagrette,
Creamy Garlic, French, Ranch
Crumbled Bleu Cheese \$1.50

Pasta

- Penne or Linguine 10.95
Marinara or Bolognese sauce.
- Tortellini 11.95
Meat filled, marinara or Bolognese sauce.
- Gnocchi 11.95
Potato dumplings, tomato, basil sauce.
- Fettuccini Alfredo 13.95
Traditional cream and parmesan cheese sauce.
- Fettuccini Primavera 13.95
Broccoli, carrots & cauliflower, alfredo or oil and garlic.
- Penne Contadina 14.95
Tomato cream sauce, sausage, rosemary.
- Rigatoni Piselli e Prosciutto 14.95
Vodka cream sauce, peas & prosciutto.
- Ravioli 11.95
Homemade meat or cheese filling
- Manicotti 11.95
Delicate ricotta, marinara sauce.
- Lasagna 12.95
Tuscan style, bechemela sauce and mozzarella.
- Eggplant Parmigiana 13.95
Topped with marina sauce & mozzarella cheese.
- Rigatoni Emilio 14.95
Fresh mozzarella, housemade marinara, garlic.
- Fettuccini alla Carbonara 13.95
Alfredo sauce with prosciutto.
- Rotolo Primavera 16.95
Tri-color pasta rolls stuffed with ricotta and spinach.

Meatballs or Sausage \$3.95

Private panies on Saturday & Sunday - Catering Menu

Ask Your Server For Details

Pollo

- Pollo al Vesuvio* 15.95
1/2 Chicken sautéed with olive oil, garlic, parsley & white wine with Vesuvio potatoes
- Pollo con Limone e Caperi 15.95
Boneless chicken breast with lemon and caper sauce
- Pollo Cacciatore* 15.95
1/2 chicken prepared "hunter style" with a hearty sauce of herbs, mushrooms, olives & wine
- Pollo Marsala 15.95
Boneless breast of chicken sautéed in marsala wine with mushrooms

- Pollo alla Parmigiana 15.95
Boneless chicken breast, bolognese sauce, mozzarella cheese
 - Pollo Marconi* 18.95
1/2 Chicken, Italian sausage, green peppers, onions and potatoes prepared Vesuvio style
- * Please allow 30 Minutes
White Meat add \$4.95
Vesuvio Potatoes add \$3.95
Escarole, Sautéed with oil & garlic \$3.95

Vitello

- Vitello da Marco 21.95
Veal medallions, covered with fresh mozzarella, sautéed with tomato-basil sauce
- Vitello con Limone 21.95
Veal medallions sautéed with lemon & butter
- Vitello Piccante 21.95
Spicy veal with capers & pepperoncini
- Vitello Saltimbocca 21.95
Veal medallions with prosciutto, sage, cheese & wine
- Vitello Scalopine 21.95
Veal medallions with mushrooms & white wine
Baked with Parmigiano cheese 23.95

Carne

- Bistecca alla Griglia 25.95
Grilled New York strip steak
- Costoletta di Agnello 22.95
Grilled lamb chops served on a bed of escarole
- Bistecca al Vesuvio 27.95
Grilled New York strip steak, Vesuvio style

Pesce

- Cozze Marinara 16.95
Fresh mussels sautéed in a spicy marinara sauce served with linguine
- Linguine con Vongole 16.95
Linguine with red or white clam sauce
- Linguine con Calamari 17.95
Calamari sautéed with our special tomato sauce served over linguine
- Pesce Bianco 18.95
Whitefish filet with lemon-butter and capers
- Linguine Viareggio 20.95
Mussels, baby clams and scallops served with a lively pomodoro sauce over linguine
- Gamberi Vesuvio 21.95
Shrimp sautéed with garlic & white wine with Vesuvio potatoes
- Fettuccini con Gamberi e Broccoli 20.95
Fettuccini, shrimp & broccoli sautéed in oil & garlic or alfredo

Soup or House Salad served with all entrees

All menu items available for carry out