

## Young Adult Menu

Up to 10 Years Old

### **Fried Shrimp**

Served with cocktail sauce or tartar sauce  
\$5.95

### **Chicken Fingers**

Served with french fries and ketchup  
\$5.95

### **Pizza Bread**

Slices of bread topped with tomato  
sauce and melted mozzarella cheese  
\$5.50

### **Mozzarella in Carozza**

Pan-fried layers of American  
bread with mozzarella cheese and ham  
\$5.95

### **Spaghetti & Meatballs**

"The Classic"  
Dish of spaghetti in a tomato  
sauce with meatballs  
\$6.95

### **Chicken Parmigiana**

Breaded and fried chicken cutlet in  
a tomato sauce topped with melted  
mozzarella cheese  
\$6.95

We are the wedding & party  
specialists. We have 30 years experience  
and will supervise every aspect of  
your affair.

### **Ask us for a brochure!**

**Luncheon Packages**  
from \$14.95

**Dinner Packages**  
from \$17.95

**Wedding Receptions**  
from \$32.95

## DINNER MENU

### Antipasti Freddi ~ Cold Appetizers

- Shrimp Cocktail**  
Gulf shrimp served with cocktail sauce \$7.95
- Salad D'Latte** Roasted peppers, fresh mozzarella  
& tomatoes \$7.95
- Frutti Di Mare (Seafood Salad)**  
Shrimp, clams, mussels & calamari prepared in garlic,  
lemon & olive oil dressing \$8.95
- Cold Antipasto** A selection of our cold delicacies \$6.95

### Antipasti Caldi ~ Hot Appetizers

- Clams Casino** Baked with fresh vegetables and  
herbs topped with bacon \$7.95
- Clams Oreganato**  
Baked with Italian seasoning, bread crumbs & herbs \$7.95
- Mozzarella in Carozza**  
Pan-fried layers of bread, mozzarella cheese & ham \$6.95
- Fried Calamari** Deep fried squid served with a  
sweet or hot marinara sauce \$7.95
- Zuppa Di Clams Possilipo** Clams in their shell  
prepared in a garlic, fresh tomato & basil sauce \$8.95
- New Zealand Mussels** Prepared in a garlic, white  
wine and olive oil sauce \$7.95
- Eggplant Rollatini** Breaded eggplant slices rolled  
with ricotta cheese in a marinara sauce topped with  
melted mozzarella cheese \$6.95
- Grilled Portobello Mushrooms** Served over a  
mesclun salad with a balsamic vinaigrette dressing \$8.95

### Zuppe ~ Soups

- Pasta e Fagioli Alla Napolitana** The classic  
Neapolitan soup of haricot beans & pasta Bowl \$5.95
- Minestrone** The well known classic  
vegetable soup Bowl \$5.95
- Zuppa Del Giorno** "Soup of the Day" Bowl \$5.95

### Insalata ~ Salads

- Arrugula Salad** Prepared with red onions and  
tomatoes in a balsamic vinegar, olive oil dressing \$6.95
- Caesar Salad** Romaine lettuce with a traditional  
caesar dressing \$6.95
- "Brianna" Salad** Arrugula salad with prosciutto,  
fresh mozzarella, tomatoes and red onions tossed  
in a balsamic vinaigrette dressing \$8.95

### Condorni ~ Side Dishes

- French Fries** \$3.95
- Spinach** sautéed with olive oil & garlic \$5.95
- Mushrooms & Asparagus** sautéed with white wine  
and butter \$6.95
- Rapini** (Broccoli Rabe) Italian broccoli sautéed with  
olive oil & garlic \$7.95

## DINNER MENU

### Farinacei ~ Pasta

- Spaghetti & Meatballs** \$14.95
- Linguini in a Red or White Clam Sauce** \$14.95
- Linguini Aglio e Olio** Sautéed with white wine,  
extra virgin olive oil and garlic \$11.95
- Cheese Ravioli** Pasta pillows stuffed with  
ricotta cheese in a blanket of tomato sauce \$12.95
- Lobster Ravioli** Pasta pillows stuffed with lobster  
& ricotta cheese in a vodka pink cream sauce \$14.95
- Fettuccini Bolognese** In a zesty meat-sauce \$13.95
- Penne Siciliano** With cubed eggplant in a  
tomato, basil & garlic sauce \$12.95
- Penne Vodka** Prepared in a vodka pink cream  
sauce with peas \$12.95
- Penne Bella Vita** Garlic, prosciutto, onions &  
basil in a tomato sauce and a touch of cream \$12.95
- Rigatoni Carbonara** Chopped onions &  
prosciutto in a french brandy & cream sauce \$12.95
- Rigatoni Monte Carlo** Rigatoni pasta blended  
with asparagus tips, wild mushrooms & artichoke  
hearts in a white wine pink cream sauce \$13.95
- Rigatoni Zingara** Mushrooms, artichoke hearts,  
roasted peppers and olives in a white wine, tomato,  
basil and garlic sauce \$13.95
- Rigatoni Michelangelo** Onions, prosciutto &  
sweet peas in a white wine cream sauce \$13.95

### Pollo ~ Chicken

- Chicken Parmigiana** Breaded chicken cutlet in  
a tomato sauce topped with melted mozzarella \$13.95
- Chicken Francese** Sautéed in a white wine,  
lemon & butter sauce \$13.95
- Chicken San Marino** Tenderloins of chicken  
in a vodka pink cream sauce served over angel  
hair pasta with mushrooms and peas \$14.95
- Chicken "Appian Way"** Breast of chicken  
stuffed with sausage, spinach & mozzarella cheese  
prepared in a madeira wine sauce with demi-glace \$15.95
- Chicken All "Betsy"** Sliced & blended with  
romaine lettuce, tomatoes, onions & potatoes in  
Betsy's special dressing \$14.95
- Chicken Giambotta** Tenderloins of chicken  
sautéed with onions, mushrooms, potatoes & sweet  
bell or hot vinegar peppers \$14.95
- Chicken Paillard** Breast of chicken charcoal  
grilled & served over spinach \$13.95
- Grilled Chicken** Grilled breast of chicken served over  
a mesclun salad in a balsamic vinaigrette dressing \$13.95
- Chicken Arrabiata** Sautéed with garlic, herbs,  
balsamic vinegar and demi-glace \$13.95

## DINNER MENU

### Vitello ~ Veal

<i>Veal Parmigiana</i> Breaded veal cutlet, Nonna's tomato sauce, melted mozzarella	\$16.95
<i>Veal Saltimbocca</i> Prosciutto & mozzarella over spinach, sage, white wine and demi-glace	\$18.95
<i>Veal Francese</i> Sautéed white wine, lemon & butter	\$17.95
<i>Veal Marsala</i> Sautéed mushrooms, marsala wine and demi-glace	\$17.95
<i>Veal Principessa</i> Eggplant, prosciutto, fresh tomato, melted mozzarella, sweet peas, marsala wine, demi-glace	\$18.95
<i>"Bobby's" Osso Buco</i> Braised veal shanks over fettuccini, red wine and demi-glace	\$21.95

### Pesce ~ Seafood

<i>Shrimp Marinara</i> Sweet marinara sauce over linguini	\$17.95
<i>Shrimp Fra Diavolo</i> Spicy hot marinara sauce over linguini	\$17.95
<i>Shrimp Scampi</i> Garlic, lemon, butter and white wine over linguini	\$17.95
<i>Shrimp Parmigiana</i> Breaded then fried, marinara sauce, melted mozzarella	\$17.95
<i>Shrimp Fiorentina</i> Dipped in egg, sautéed butter & lemon served over spinach topped melted mozzarella	\$18.95
<i>Broiled Salmon</i> Garlic, lemon, butter and white wine	\$17.95
<i>Salmon Al Cognac</i> Sautéed mushrooms and peas, brandy, pink cream sauce	\$17.95
<i>Sole Marechiara</i> Light tomato, basil & garlic sauce	\$17.95
<i>Sole Putanesca</i> Anchovies, black olives and capers, in a tomato, basil garlic sauce	\$17.95
<i>Salsa De Mare "Becky's Choice"</i> Shrimp, clams, mussels, calamari & white fish, delicate tomato, basil and garlic sauce served over linguini	\$22.95

### Alla Griglia ~ From The Grill

\*All grilled dishes will be cooked to order.  
Consuming raw or undercooked meats  
may increase your risk of food borne illness.

<i>Filet Mignon Alla "Brandon"</i> Roasted peppers, fresh mozzarella, cognac, demi-glace	\$22.95
<i>New York Strip Sirloin Steak</i> Served with french fries	\$19.95
<i>Sirloin Steak Salad Alla "Bruno"</i> Sliced & blended with romaine lettuce, tomatoes, onions & potatoes in Bruno's special dressing	\$19.95
<i>Sirloin Steak Forestiera</i> Onions, bacon, mushrooms, red wine, demi-glace	\$19.95

*All Entrées Served with a Salad and a Side of Penne Pasta*  
Espresso, cappuccino, coffee & tea always available.  
Please ask your server to see our dessert tray.

## The Appian Way



17149 Amhurst Drive  
Fountain Hills, AZ 85268

### From Beeline Highway

Head west on Shea Blvd. for 0.6 miles  
Turn right onto Saguaro Blvd. for 1.1 miles  
Turn left onto Amhurst Drive  
The *Appian Way* is on your left

### From 101 North and South

Head east on Shea Blvd. for Approx. 12 miles  
Turn left onto Saguaro Blvd. for 1.1 miles  
Turn left onto Amhurst Drive  
The *Appian Way* is on your left

### *Planning A Visit to New Jersey?*

## The Appian Way

619 Langdon Street  
Orange, New Jersey 07050  
Phone: 973-678-0313  
Fax: 973-676-7419

## The Appian Way



*Welcome @ Buon Appetito!*

The most famous road of ancient Rome, begun in 312 BC by a Roman Censor, Appius Claudius Caecus, It extended for 350 miles, southeast from Rome to Capua. It was as wide as today's two lane highway and parts of it are still used. The "*Via Appia*" passed over the steep Alban Mountains and through the Pontine swamps.

*Planning A Party? Wedding?*

*Shower? Anniversary?*

*Sales Meeting?*

*Company Banquet?*

Whatever the occasion,  
We have excellent facilities  
and invite your inquiries.  
We have party menus available  
to fit any budget and  
our Banquet Manager is on duty,  
every day from Noon to 10:00 p.m.

*Thank You For Dining With Us!*

Email: [dine@appianway.com](mailto:dine@appianway.com)  
Visit us on the web: [www.appianway.com](http://www.appianway.com)

**480-836-7899**