



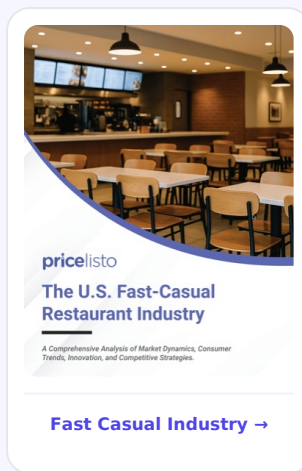
Patsy's Italian Restaurant

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Menu Prices — October 26, 2026

Patsy's Italian Restaurant menu with prices in United States, updated January 2025: 62 items across 8 categories, prices from \$15.00 to \$59.00.

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Patsy's Italian Restaurant Menu with Prices (United States)

Patsy's Italian Restaurant menu with prices in United States, updated January 2025: 62 items across 8 categories, prices from \$15.00 to \$59.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/patsys-italian-restaurant

Menu categories: Most Ordered · Appetizers · Salad · Vegetable · Pasta · Sea Food · Signature Dishes · Meat

Most Ordered

ITEM	PRICE
Caesar Salad Feuilles de romaine croquantes, parsemées de parmesan et accompagnées de croûtons dorés, tout cela relevé par notre sauc...	\$16.00
Rigatoni Fra Diavolo Crushed red peppers added to our marinara sauce and simmered to a fiery finish (hot cherry peppers optional).	\$29.00
Stuffed Pork Chop with Vinegar Peppers Stuffed with mozzarella and prosciutto, oven-roasted with sautéed garlic and cherry and vinegar peppers.	\$39.00
Chicken Marsala Boneless breast of chicken sautéed with prosciutto, onions, mushrooms, and marsala.	\$33.00
Eggplant Parmigiana Eggplant baked with parmigiano, mozzarella, and tomato basil sauce.	\$29.00
Chicken Parmigiana Breaded Chicken Breast, Tomato Sauce, Melted Cheese, Italian Herbs	\$33.00
Spaghetti Marinara A neapolitan classic of olive oil, fresh garlic, and tomatoes.	\$28.00
Ravioli Stuffed with cheese and served with tomato sauce.	\$29.00
Penne Vodka A distinctive tomato sauce accented with vodka and made velvety with cream.	\$29.00
Veal Rollatini Marsala Stuffed with mozzarella, parmigiano-reggiano, and prosciutto and sautéed with onions, mushrooms, prosciutto and Marsala.	\$48.00
Veal Francese Tranches de veau délicatement enrobées d'œuf, poêlées avec du prosciutto, agrémentées de beurre, de citron et d'un soupç...	\$42.00
Trio of Ravioli Lobster, spinach, mushroom - each served with a distinctive sauce.	\$29.00

Appetizers

ITEM	PRICE
Mozzarella Carozza (For Two) Fried mozzarella.	\$26.00
Mozzarella, Tomato, and Roasted Peppers Fresh mozzarella, ripe tomatoes, and roasted peppers, typically combined with a drizzle of olive oil and a hint of basil...	\$19.00
Clams Oreganata Stuffed with breadcrumbs, garlic, parmigiano- reggiano, oregano, and fresh parsley.	\$24.00
Fried Calamari (For Two) Lightly breaded calamari, deep-fried and typically includes a side of marinara sauce for dipping.	\$26.00
Artichoke Hearts Oreganata Artichoke hearts seasoned with oregano and breadcrumbs, typically baked and served with a lemon-infused olive oil dressi...	\$24.00
Eggplant Rollatine (For Two) Slices of eggplant stuffed with a ricotta, mozzarella, and parmigiano-reggiano filling- baked in a tomato sauce with pro...	\$26.00

ITEM	PRICE
Soup of the Day Chef's choice soup, made fresh daily with the finest ingredients.	\$15.00
Antipasto Classico A selection of Italian cured meats, cheeses, and typically includes pickled vegetables, served with fresh bread.	\$24.00
Salad	
Caesar Salad (Salad) Feuilles de romaine croquantes garnies de parmesan, croûtons maison et arroser d'une sauce César spéciale.	\$16.00
Mixed Green Salad A blend of fresh greens, tomatoes, cucumbers, and red onions, typically dressed with a light balsamic vinaigrette.	\$16.00
Tre Colore Salad Arugula, radicchio, and endive, typically dressed with a light vinaigrette and often garnished with shaved Parmesan.	\$16.00
Vegetable	
Broccoli Di Rabe Italian broccoli rabe sautéed with garlic and extra virgin olive oil.	\$18.00
Vegetable of the Day Seasonally selected vegetables, prepared to highlight their natural flavors, often sautéed with olive oil and garlic.	\$18.00
Fried Zucchini Crispy, golden-battered slices	\$15.00
Spinach Sauté Spinach sautéed with garlic, typically includes a touch of extra virgin olive oil.	\$15.00
Pasta	
Penne Vodka (Pasta) A distinctive tomato sauce accented with vodka and made velvety with cream.	\$29.00
Ravioli (Pasta) Stuffed with cheese and served with tomato sauce.	\$29.00
Spaghetti Marinara (Pasta) A neapolitan classic of olive oil, fresh garlic, and tomatoes.	\$28.00
Rigatoni Fra Diavolo (Pasta) Une sauce marinara épicée grâce à l'ajout de piments rouges écrasés, mijotée lentement pour une finale ardente, avec la...	\$29.00
Manicotti Stuffed with mozzarella, ricotta and parmigiano-reggiano served with a tomato sauce.	\$29.00
Fettuccine Alfredo Fresh homemade egg noodles served with a sauce of butter, cream and parmigiano-reggiano.	\$29.00
Linguine Pesto Basil, garlic, cheese, olive oil, and a touch of cream.	\$29.00
Trio of Ravioli (Pasta) Lobster, spinach, mushroom - each served with a distinctive sauce.	\$29.00
Rigatoni Sorrentino Baked with tomato sauce, mozzarella, ricotta and parmigiano-reggiano.	\$29.00

ITEM	PRICE
Gnocchi with Meat Sauce Homemade potato dumplings.	\$29.00
Cannelloni with Meat Sauce Spinach cannelloni stuffed with chicken, veal, spinach, and cheese.	\$29.00
Tortellini with Meat Sauce Pasta served with a veal meat sauce.	\$29.00
Linguine Puttanesca A Mediterranean sauce with gaeta olives, capers, and a hint of anchovy.	\$29.00
Rigatoni Cacciatore Rigatoni aux morceaux de poulet, agrémenté d'oignons, prosciutto, champignons et tomates, doucement préparé dans une sau...	\$36.00
Spaghetti and Meatballs A Neapolitan classic-veal meatballs seasoned with garlic and cheese, served with a tomato basil sauce.	\$32.00
Linguine with Clam Sauce Little necks out of the shell simmered with olive oil, garlic, and fresh herbs (white or red).	\$35.00

Sea Food

ITEM	PRICE
Stuffed Calamari Stuffed with shrimp, calamari, raisins, crab, and lobster-in a tomato and garlic sauce.	\$39.00
Salmon with Mustard Sauce Oven-roasted fillet grilled with dijon mustard sauce.	\$39.00
Shrimp Scampi Broiled with butter, garlic, and lemon-served with spaghetti.	\$39.00

Signature Dishes

ITEM	PRICE
Veal Rollatini Marsala (Signature Dishes) Stuffed with mozzarella, parmigiano-reggiano, and prosciutto and sautéed with onions, mushrooms, prosciutto and Marsala.	\$48.00
Eggplant Parmigiana (Signature Dishes) Eggplant baked with parmigiano, mozzarella, and tomato basil sauce.	\$29.00
Chicken Cacciatore Chicken (half) cut and roasted with onions, prosciutto, mushrooms, tomatoes, and wine (boneless chicken may be substitut...	\$39.00
Chef Sal's Combo Combination of chicken parmigiana and tortellini.	\$39.00
Stewed Tripe Alla Napoletana Tripettes mijotées à la napolitaine, baignées dans une riche sauce à base d'oignons caramélisés, de prosciutto savoureux...	\$38.00
Chicken Contadina Chicken (half) cut into small pieces and fried with garlic, mushrooms, red peppers, and potatoes (boneless chicken may b...	\$39.00

Meat

ITEM	PRICE
Chicken Parmigiana (Meat) Breaded Chicken Breast, Tomato Sauce, Melted Cheese, Italian Herbs	\$33.00
Chicken Marsala (Meat) Boneless breast of chicken sautéed with prosciutto, onions, mushrooms, and marsala.	\$33.00

ITEM	PRICE
Stuffed Pork Chop with Vinegar Peppers (Meat) Stuffed with mozzarella and prosciutto, oven-roasted with sautéed garlic and cherry and vinegar peppers.	\$39.00
Veal Francese (Meat) Egg-battered and sautéed with prosciutto, butter, lemon, and white wine.	\$42.00
Sausage Pizzaiola with Peppers Broiled Italian sausages served with red peppers in a marinara sauce.	\$32.00
Uccelletti Filet Mignon Filet mignon diced served over pasta with a marsala wine sauce.	\$49.00
Sirloin Steak Pizzaiola Pan-seared and served in a marinara sauce with red peppers and mushrooms.	\$59.00
Veal Cutlet Parmigiana Breaded veal cutlet topped with tomato sauce and cheese, a classic Italian preparation.	\$42.00
Chicken Piccata Poulet Piccata Rissolé doucement avec du beurre, agrémenté de citron frais, parfumé de basilic, le tout sublimé par une...	\$33.00
Grilled Chicken Tre Colore Grilled chicken breast served atop a vibrant mix of arugula, endive, and radicchio, lightly dressed with a classic Itali...	\$33.00