



Welcome to Farina's Supper Club. We specialize in the Italian-American cuisine of Culinary Director, Chef Joseph Farina. Local ingredients. Classic flavors. Enjoy!

hors d'oeuvres

SHRIMP SCAMPI butter, garlic, lemon, parsley, seasoned bread crumb | 21

SAMMY'S SAUSAGE & PEPPERS deliciously charred Italian sausage & sautéed sweet peppers | 15

SHRIMP COCKTAIL four jumbo shrimp served with our famous BaDa-Bing sauce | 19

OCEANS 11 EGGPLANT STACK herb-breaded eggplant, fresh mozzarella, plum tomatoes, fire roasted peppers, and aged balsamic | 17

MEDITERRANEAN MUSSELS Fresh mussels sautéed and served with your choice of spicy red Fra Diavolo sauce or white wine garlic sauce | 20 add linguine | 6

ROASTED BRUSSELS SPROUTS crispy bacon, capers, red onion, parmesan & lemon | 15

CALAMARI GRILLED OR FRIED | 17
grilled - with red wine vinaigrette. fried - lightly battered & fried until golden. Calabrese style add | 3

FRANK'S CLAMS OREGANATO six baked cherrystone clams breadcrumb topped in our lemon oreganato sauce | 11



salads

add jumbo shrimp | 5 each chicken breast | 7

CAESAR'S PALACE SALAD CIRCA: 1924 classic caesar with buttered croutons, guest choice of with or without anchovies | 12

THE YOU'LL THINK WE ARE GREEK SALAD crisp lettuce mix, imported feta, pepperoncini, kalamata olives, red onion, cucumber, Mighty Vine tomatoes, lemon-oregano vinaigrette | 14

ITALIAN WEDGE SALAD iceberg lettuce wedges, crispy thick cut bacon, tomato, cucumber, red onion, and egg. choice of gorgonzola dressing or Mom's Thousand Island dressing | 18 half | 9

SUNDAY SALAD romaine, radicchio, cucumbers, pepperoncini, tomato, garbanzos, pecorino cheese with house Italian vinaigrette. *On every Sunday table in Melrose Park back in the day!* | 9

SICILIAN TOMATO SALAD roma tomato, kalamata olives, capers, red onion, celery, fior di latte cheese | 16



STEAK FRITES ALLA STARDUST | 33
10 oz. Prime top sirloin with maître d' butter, and crispy frites.

THE BENNETT BURGER 10 oz. Prime burger, LTO, your choice of gruyère, cheddar, American or blue cheese, on brioche roll. served with fresh cut fries | 17
substitute charbroiled chicken breast | no problem

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

steaks and chops

USDA Prime cuts served with au jus, maître d' butter, and a nice side of pasta

8 OZ. FILET | 45

14 OZ. STRIP STEAK | 38

16 OZ. CENTER CUT PORK CHOP | 26

SATURDAY PRIME RIB | 48 22 oz. / 38 16 oz.
our slow roasted prime rib, au jus, housemade horseradish cream, and salt crusted baked potato

pastas

ZUPPA DI JOE PESCE shrimp, calamari, mussels, clams in a spicy white wine tomato sauce over linguine | 36

RIGATONI BOLOGNESE perfectly al dente rigatoni with classic meat sauce finished with marsala wine | 20

NANA'S GRAVY slow braised pot roast in red wine crushed tomato sauce served over rigatoni gigante topped with fresh ricotta | 23

MILE HIGH LASAGNA layers stacked high with ricotta and seasoned ground beef, topped with marinara and mozzarella cheese; baked to perfection | 26

DEAN'S LINGUINE WITH CLAM SAUCE little neck clams served with your choice of spicy red sauce or white wine garlic sauce | 27

famous favorites

PORK CHOP SINATRA

center cut chop pounded thin with herb bread crumb, calabrese & cherry peppers, fresh sage, and white wine sauce | 32

CHICKEN OR EGGPLANT PARMESAN

your choice of sautéed thinly sliced chicken or eggplant with marinara, parmesan and mozzarella then baked to perfection, served with a side of pasta | 27/22

LAMB CHOPS OREGANATO two double cut lamb chops served with roasted potatoes & lemon oregano sauce. Or simply broiled with mint jelly | 46

THE OLD NEIGHBORHOOD PLATTER

braciolo, our famous meatball, and Italian sausage over housemade cavatelli with tomato wine sauce | 33

CHICKEN ALLA MARSALA, OR MILANESE

boneless chicken breast prepared in your choice of marsala or Milanese style, served with a side of pasta | 27

JOE'S MAMA'S MEATBALLS | 12
housemade meatballs with marinara & whipped ricotta. Make it a meatball salad! add | 6

CHICAGO STYLE SPAGHETTI WITH MEATBALLS

AKA MR. DON RICKLES FAV! housemade meatballs in rich marinara with fresh ricotta and pecorino | 23

ORECCHIETTE RAPINI & SAUSAGE baby pasta ears, Italian sausage, garlic & EVOO | 22

PENNE ALLA VODKA penne, tomato mascarpone sauce with calabrian chilies, vodka, and basil topped with fresh ricotta | 22

GNOCCHI ROMANO housemade gnocchi, crumbled sausage, mushrooms, spring peas, tomato cream sauce | 21

VEAL PORTERHOUSE

our 16 oz. Prime veal porterhouse grilled to perfection with sautéed peppers, potatoes, and pepperoncini | 45

CRISPY BRICK CHICKEN

whole semi-boneless roasted chicken served with sautéed broccolini; choice of velasco, original lemon oregano, or vesuvio | 32

our sides

ITALIAN STREET CORN

roasted sweet corn, chilis, pecorino romano cheese, crispy pancetta, Italian flat leaf parsley | 10

SEA SALT CRUSTED JUMBO POTATO

fluffy baked potato served with whipped butter, sour cream, chives, and sharp cheddar | 6

CHOPPED BROCCOLINI & SPINACH GARLIC, OIL, & CHILIS | 8

BROCCOLINI SAUTÉED IN OLIO D'OLIVA | 8

SAUTÉED BABY SPINACH | 8

FRESH CUT FRIES | 6 • VESUVIO POTATOES | 6

WE USE MUTTI TOMATOES - IMPORTED FROM ITALY FOLLOW US: @FARINAS_SUPPERCLUB @CHEF_FARINA