

VICTORY TAP

* Italian Appetizers *

Baked Clams

An Armand's favorite.
6 per order.

*9

Homemade Mozzarella Sticks

Perfect for the kid in all of us!
Served with marinara dipping sauce.

*8

Buffalo Chicken Wings

Served with Blue Cheese dressing

6 wings *7 12 wings *13

"The Original Stuffed Artichoke"

Armand's iconic favorite served for 60 years.
A large artichoke steamed and stuffed with a mixture of breadcrumbs and Italian cheese.
Topped with butter and baked at high temp till crisp on top and moist and tender on the inside.

*9

Sausage and Peppers

Armand's Signature Sausage char-grilled & served with sweet peppers.

*12

Fried Calamari

Marinated in milk to tenderize then lightly battered and flash fried till golden.
Served with marinara and cocktail sauce for dipping.

*13

Grandma's Meatballs

Homemade Meatballs with marinara, whipped ricotta.

*12

* Pizza *



Pizza Ingredients

- Mozzarella Cheese • Armand's Own Italian Sausage • Pepperoni • Roast Beef • Meatball
- Bacon • Ham • Salami • Fresh Mozzarella • Fontinella Cheese • Ricotta Cheese
- Anchovy • Artichoke Hearts • Fresh Mushrooms • Onions • Fresh Tomato
- Black Olives • Green Olives • Kalamata Olives • Bell Peppers • Red Roasted Peppers
- Broccoli • Fresh Basil • Hot Giardiniera • Spinach • Pineapple • Zucchini

Chicago's Best Thin Crust Pizza Pan Pizza

	12"	14"	16"	Yardstick	14"
	serves 2	serves 3-4	serves 4-6	serves 8-10	serves 4-6
Price	\$15	\$17	\$19	\$32	\$18
Extra ingredient	\$1.25	\$1.75	\$.2	\$4.50	\$2.25

* Salads *

Antipasto Salad

Romaine and iceberg lettuce, salami, capicola, fontinella, carrots, celery and tomato.

Individual *9 Family Size *14

Armand's Salad

Romaine and iceberg lettuce, tomato, fontinella cheese, artichoke hearts, carrots and roasted red peppers.

Individual *9 Family Size *14

Sicilian Chopped Salad

Finely diced romaine, iceberg & arugula, salami, capicola, fontinella, tomato, roasted red peppers, artichoke hearts, and celery mixed with our house oil & vinegar and topped with a shrimp and a Sicilian egg

*12

Family size - *20

Joe Mama's Meatball Salad

A pair of Chef Joe's famous meatballs in our Sunday Salad.

*14

Burrata Salad

Fresh Burrata cheese, Arugula, halved cherry tomato and chopped asparagus in a lemon & oil dressing.

*12

Caesar Salad

Classic Caesar salad with or without anchovies.

*10

Caprese Salad

Slices of tomato topped with fresh Mozzarella cheese, basil and olive oil.

*10

House Salad

*7

* Old Style Pastas *

All our delicious sauces are made in-house following Grandma Caringella's recipes

Linguine with Clam Sauce

Sautéed little neck clams & chopped clams in a white wine or a zesty red sauce.

*18

Spaghetti with Meatballs

Spaghetti with our hand rolled meatballs in Marinara with whipped ricotta & Pecorino cheese.

*16

Cavatelli in Vodka Sauce

Cavatelli in our creamy vodka sauce.

*15

Baked Ziti

Ziti pasta blended with Marinara, Ricotta, Parmesan and Fontinella cheese then topped with Mozzarella & baked.

*16

Pappardelle Bolognese

Homemade thick noodles with classic meat sauce finished with Marsala wine.

*16

Rigatoni with Sausage Gravy

Rigatoni pasta with ground sausage, crushed tomatoes, sliced garlic & red pepper flakes.

*16

Ravioli

Meat or cheese Ravioli in Marinara or Vodka sauce.

*14

Homemade Meat Lasagna

Layered in a casserole pan topped with Mozzarella and Fontinella.

*16

* Victory Bombers *

All bombers are served on a crisp 12 inch Cosa Nostra roll, with steak fries or side salad, a side of Giardiniera and pepper garnish.

Meatball Bomber *11

Our Famous Meatballs in Marinara, topped with melted Mozzarella cheese.

Italian Sausage Bomber *11

Armand's famous Italian sausage, smashed into a patty and grilled, topped with Provolone cheese, red & green peppers.

Chicken Parmesan Bomber ... *11

Chicken Breast breaded & fried, topped with Marinara sauce and Mozzarella cheese.

Eggplant Parmesan Bomber .. *11

Eggplant slices in a light egg batter & fried, topped with Marinara sauce & Mozzarella cheese.

* Italian Entrees *

Chicken Parmesan

A large chicken breast pounded, breaded, pan fried and then baked with marinara and Mozzarella cheese.

*18

Chicken Franchise

Sautéed chicken breast, egg battered in a light lemon butter sauce.

*16

Chicken Marsala

Sautéed Chicken medallions with wild mushrooms and a rich Marsala wine sauce.

*16

Chicken Vesuvio

Chicken breast sautéed in garlic, spices and extra virgin olive oil. Served with peas and Vesuvio potato wedges.

*16

Lemon Chicken

Chicken breast sautéed in olive oil, lemon and garlic. Served with broccoli.

*16

Eggplant Parmigiana

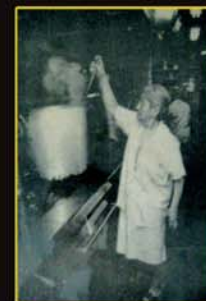
This house favorite served in a small pan and baked with marinara and mozzarella.

*14

Eggplant Lorraine

Our Eggplant Parmesan filled with our meat lasagna filling.

*16



Italian Americans, mostly second generation began calling Spaghetti sauce "gravy" around the dinner table.

* Soups *

Minestrone, Pasta Fazoli or Soup of the Day

Cup *4 Bowl *6

* Desserts *

Homemade Cannoli

*4

Tiramisu

*5

* Pizza Nova *

10" Pizza Nova Perfect for Sharing

Olive Oil Based Novas

Cecola Nova

Mozzarella, Italian beef and hot giardiniera.

*14

Quattro Formaggio Nova

Ricotta, Gorgonzola, Fontinella and fresh Mozzarella cheeses.

*14

Signature Nova

Artichoke hearts, Fontinella cheese, roasted red peppers and basil.

*14

Casaccio Nova

Mozzarella, fresh tomato, basil, garlic and sausage.

*14

Margherita Nova

Mozzarella, fresh tomato, basil.

*13

Tomato Based Novas

Elmwood Park Nova

Red sauce, Mozzarella, Italian sausage, Italian beef, hot Giardiniera.

*14

Prices subject to change

July 2017