Italian Kitchen

FROM OUR FAMILY TO YOURS FOR OVER 60 YEARS

PROUDLY SERVING DEERFIELD SINCE 1962

IK INDICATES SIGNATURE DISH GF INDICATES GLUTEN FREE

PIZZA SPECIALTIES

	Small - 12"	Large - 14"	Extra Large - 16"
CHEESE	17.99	18.99	22.99
VEGETARIAN Green Pepper, Onion & Mushroom	20.99	22.99	24.99
KITCHEN SPECIAL IK Sausage, Mushroom, Green Pepper, Onion, Bacon & Italian Beef	24.99	26.99	29.99

AVAILABLE INGREDIENTS:

Sausage | Mushroom | Onion | Green Pepper
Garlic | Spinach | Bacon | Ground Beef
Olives | Anchovies | Tomatoes
Pepperoni | Italian Beef | *Shrimp*

APPETIZERS

ITALIAN MEATBALLS IK 7.99
2 house made meatballs, 93% lean ground sirloin & Italian spices, served in our house made meat sauce.

BRUSCHETTA 7.99
Baked crostini topped with melted mozzarella, olive oil, tomatoes, garlic & basil.

FRIED MOZZARELLA CHEESE STICKS 10.99
House made & hand-breaded. 100% Wisconsin Mozzarella. Served with a side of our marinara.

SAUSAGE & PEPPERS IK GF 12.99
Grilled Italian Sausage with bell peppers & onions in a light tomato sauce.

BOWL OF MUSSELS 16.99
1 Pound of fresh mussels steamed with garlic, white wine and extra virgin olive oil. Marinara available. Served with garlic bread.

FRIED CALAMARI 17.99
Golden brown ocean fresh squid, served with lemons & cocktail sauce.

BAKED CLAMS 16.99
Fresh top neck clams, stuffed with Italian seasoned breadcrumbs. Baked with butter, olive oil, garlic & fresh herbs.

GRILLED OCTOPUS GF 21.99
Fresh baby grilled octopus, topped with olive oil, tomatoes, lemons & balsamic glaze.

TRUFFLE MUSHROOM RISOTTO GF 13.99
Creamy risotto with sautéed mushrooms, infused with black truffle oil & topped with Parmigiano cheese.

SOUPS & SALADS

MINESTRONE/SOUP OF THE DAY 4.99/8.99
Cup/Bowl.

CAPRESE SALAD GF 13.99
"Salad of Capri" Fresh mozzarella, sliced tomatoes, basil, Kalamata olives & red onions topped with extra virgin olive oil & balsamic glaze.

GOLDEN BEETS SALAD IK GF 15.99
Freshly roasted organic golden beets, Kalamata olives, shaved red onions, fresh basil topped with extra virgin olive oil & balsamic glaze.

ITALIAN SALAD IK GF 16.99
Ham, salami, egg, a variety of cheeses & fresh vegetables served over a bed of mixed greens.

SPINACH SALAD IK GF 16.99
Organic baby spinach topped with grilled chicken breast, bacon, egg, mushrooms, tomatoes & onions.

DRESSING CHOICES:

House Italian | 1000 Island | Creamy Garlic
Ranch | Crumbled Blue Cheese $1.50

SANDWICHES

All sandwiches served with French fries & soup or salad. Substitute pasta for $3.00.

SIRLOIN BURGER 17.99
Lean ground sirloin patty served with lettuce, tomato & onion.

CHEESEBURGER 18.99
Sirloin patty topped with American cheese, lettuce, tomato & onion.

MEATBALL SANDWICH 17.99

ITALIAN BEEF SANDWICH 17.99
Pepperoncini & au jus.

ITALIAN SAUSAGE SANDWICH 17.99
Grilled Italian sausage patty with our specialty meat sauce.

CHICKEN PARMIGIANA SANDWICH ... 18.99

ITALIAN SPECIALTIES

SPAGHETTI, MOSTACCIOLI OR LINGUINE 19.99
All you can eat. Severed with meat, marinara, butter or garlic olive oil sauce.

MEAT LASAGNA IK 25.99
Layers of homemade noodles, ricotta, mozzarella & Parmigiano cheese, topped with meat sauce.

SPINACH LASAGNA IK 25.99
Layers of homemade noodles, ricotta, mozzarella & Parmigiano cheese layered with fresh sautéed spinach. Topped with marinara sauce.

FETTUCINE ALFREDO 24.99
Classic Italian dish made with hand cut egg noodles & served with our Parmigiano cheese cream sauce.

CHEESE RAVIOLI 24.99
Made in house stuffed pasta with seasoned ricotta cheese & topped with homemade marinara sauce.

BRAISED BEEF & OSSO BUCO RAVIOLI ... 25.99
Made in house pasta stuffed with ground sirloin & veal osso buco topped with our lean meat sauce.

TORTELLACCI IK 25.99
Made in house pasta stuffed with spinach & ricotta cheese. Your choice of sauce: marinara, meat or garlic olive oil. For Pesto, Alfredo or vodka red cream sauce add $2.25.

GNOCCHI 24.99
Traditional handcrafted Italian potato dumplings. Your choice of sauce: marinara, meat or garlic olive oil. For Pesto, Alfredo or vodka red cream sauce add $2.25.

SACCHETTI IK 26.99
Made in house purse shaped pasta stuffed with Italian cheeses, served in a light Alfredo cream sauce & topped with black truffle oil.

BAKED MANICOTTI 25.99
Made in house egg noodles rolled & stuffed with seasoned ricotta cheese & baked with mozzarella.

SPAGHETTI CARBONARA 25.99
Spaghetti topped with braised pancetta, green peas, tempered egg & Alfredo cream.

CHICKEN TAGLIATELLE 25.99
Made in house rolled pasta stuffed with mozzarella, ricotta & boneless chicken baked with vodka red cream sauce.

PESTO CHICKEN PASTA 25.99
Chicken, garlic, basil, pine nuts & olive oil tossed with penne pasta.

CHICKEN & SAUSAGE RISOTTO IK 25.99
Boneless chicken & Italian sausage tossed with creamy Parmigiano risotto.

EGGPLANT PARMIGIANA IK 25.99
Thin slices of eggplant lightly battered, baked with ricotta & mozzarella cheeses & topped with marinara sauce. Served with a side of pasta.

GLUTEN FREE PASTA GF 20.99

VODKA RED CREAM, ALFREDO OR PESTO SAUCE ..$2.25

ADD GRILLED CHICKEN TO ANY DISH $4.99

Prices subject to charge without notice.

Splitting Charge 2.50

CHICKEN

GRILLED CHICKEN GF 23.99
Tender chicken breast marinated & grilled. Served with a side of vegetables.

CHICKEN PARMIGIANA IK 26.99
Lightly breaded boneless breast, prepared with our house marinara, topped with melted mozzarella & grated Parmigiano cheese. Served with side of pasta.

CHICKEN LIMONE IK 26.99
Boneless medallions of chicken breast sautéed in lemon sauce.
Served with a side of pasta.

CHICKEN MARSALA 26.99
Boneless breast of chicken lightly flour dusted & pan fried with fresh mushrooms, olive oil & finished with Marsala wine sauce. Served with a side of pasta.

CHICKEN VESUVIO 26.99
Pan roasted 1/2 chicken on the bone with garlic, rosemary, olive oil & white wine. Served with Vesuvio potato wedges.

CHICKEN CACCIATORE 26.99
Pan roasted 1/2 chicken on the bone in a savory sauce of mushrooms, green peppers, tomatoes, black olives & onions. Served with a side of pasta.

CHICKEN CARCIOFI 26.99
Chicken medallions sautéed served in a light garlic sauce. Topped with artichoke hearts and served with your choice of pasta.

VEAL, LAMB & STEAKS

VEAL PARMIGIANA 31.99
Lightly breaded veal prepared with our house marinara, topped with melted mozzarella & grated Parmigiano cheese. Served with a side of pasta.

VEAL PICCATA (MARSALA AVAILABLE) .. 33.99
Tender veal medallions sautéed in a lemon butter sauce & topped with capers. Served with a side of pasta.

HALF RACK, LAMB CHOPS 28.99
Garlic crusted New Zealand chops served over a bed of sautéed garlic spinach.

Full Rack 49.99

NEW YORK STRIP STEAK 37.99
10 oz. hand trimmed & topped with sautéed mushrooms & onions.
Served with a side of pasta.

BRACIOLE 27.99
Thinly pounded New York strip steak stuffed with prosciutto, sage, breadcrumbs, Parmigiano cheese, garlic & olive oil. Slowly braised & served with a side of risotto.

SEAFOOD

SALMON CLASSICO IK GF 29.99
Atlantic salmon topped with garlic, olive oil, parsley & lemon.
Served with a side of vegetables.

SHRIMP SCAMPI 28.99
Jumbo shrimp sautéed in a garlic, white wine & lemon butter sauce.
Served over a bed of spaghetti.

LINGUINE & MUSSELS OR CLAMS 28.99
Sautéed with garlic, olive oil & white wine with your choice of a red seafood reduction or garlic sauce.

LOBSTER & CRAB RAVIOLI 30.99
Lobster & crab meat stuffed pasta topped with sautéed shrimp.
Served with our vodka red cream sauce.

SCALLOPS GF 33.99
Pan seared jumbo scallops served over your choice of lemon risotto, pesto risotto or garlic spinach.

LINGUINE PESCATORE IK 49.99
The ultimate seafood dish! Good for 2!
Linguine is topped with mussels, clams, shrimp, scallops, calamari & fresh fish, served with your choice of garlic white wine or marinara sauce.
(Items may vary based on market availabliity.)
Like it hot? Ask for it spicy.

HOUSE WINE

PINOT GRIGIO
Vigneti Friuli, Italy 11.00/30.00

MOSCATO D' ASTI
Italy 11.00/31.00

RIESLING
Clean Slate, Germany 11.00/28.00

SAUVIGNON BLANC
Villa Maria, New Zealand 11.50/41.00

CABERNET SAUVIGNON
Canyon Oaks, California 11.00/29.00

CHARDONNAY
Canyon Oaks, California 11.00/29.00

MERLOT
Canyon Oaks, California 11.00/29.00

CHIANTI BADIA AL COLLE DOCG
Italy 11.50/36.00

CHIANTI CLASSICO RISERVA NOZZOLE DOCG
Italy 15.75/56.00

PINOT NOIR
Sean Minor, California 11.50/38.00

MALBEC
Cantera, Argentina 11.50/41.00

PROSECCO
La Bella, Italy 10.00/31.00

SANGIOVESE
Biagio, Italy 11.50/42.00

BEER

DOMESTIC BEER:

MILLER GENUINE DRAFT, MILLER LIGHT, MICHELOB ULTRA 4.99

ANTI- HERO IPA 7.50

IMPORTED BEER:

CORONA 4.99

STELLA ARTOIS, PERONI, MORETTI, AMSTEL LIGHT, HEINEKEN 7.50

HACKER-PSCHORR 7.99

SPECIAL INTEREST WINE

MONTEPULCIANO COLLE DEL DUCA D'ABRUZZO, Italy $33.00
Aromas of herbs & red berries. Medium-bodied with an intense finish.

MASI CAMPOFIORIN ROSSO,
Verona, Italy $51.00
Aromas of spice with flavors of plum and cherry jam.

TREANA PASO ROBLES, California $71.00
Treana Red is an elegant wine, great complex of blackberry, pomegranate and red currant with undertones of toasted oak & vanilla.

MASI AMARONE CLASSICO, Italy $123.00
Proud, majestic, complex & exuberant: this is Masi's gentle giant. A benchmark for the Amarone category, which, together with Barolo and Brunello, makes up the aristocracy of the Italian wine world.

DESSERT MENU IS AVAILABLE

BEVERAGES

Coke | Diet Coke | Sprite | Lemonade | Ice Tea | Coffee | Tea
Unlimited Refills..... 3.99

In order to make your dining experience more pleasurable, we will attempt to honor your dietary restrictions and special requests. Gluten-Free meals available upon request. Please allow advanced notice and additional time for preparation.

Complete Catering Available - Please Visit:

WWW.DEERFIELDITALIANKITCHEN.COM

1-888-CATERME

09/2026

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Splitting Charge 2.50