



VERNON'S

ITALIAN RISTORANTE

ANTIPASTI

SAUTÉED SHRIMP \$11.5
E.V.O.O, white wine, garlic, and lemon on
grilled bread

BRUSCHETTA \$6.5
grilled bread brushed with garlic and
E.V.O.O topped with chopped tomatoes
and cheese

ITALIAN GREENS {GF} \$7.5
mixed greens sautéed in E.V.O.O
and garlic

STUFFED BANANA PEPPERS \$8.5
sausage and cheese stuffing on a
bed of marinara sauce

CLAMS CASINO \$7.5
fresh topneck clams topped with
celery and onion stuffing

STEAMED MUSSELS {GF} \$8.5
white wine, garlic, and butter

HANDMADE MEATBALLS
WITH RICOTTA \$8.5
classic tomato sauce, romano cheese

GRILLED CALAMARI {GF} \$12
great northern bean, fresh tomatoes,
E.V.O.O, and grilled lemon

CALAMARI FRITTI \$11
served on a bed of marinara sauce

CRISPY CALAMARI {GF} \$11.5
sesame and sweet chili sauce,
scallions, roasted red peppers

FRIED MOZZARELLA \$6
breaded mozzarella cheese served
on a bed of marinara sauce

GREENS & BEANS
WITH SAUSAGE \$10.5
fried italian greens with great
northern beans topped with a
fried banana pepper

BAKED GOAT CHEESE \$6.5
creamy local goat cheese baked
in plum tomato sauce, served
with grilled flatbread

HOT PEPPERS IN OIL \$5
fresh cut hot peppers in oil
with special seasoning

MEAT AND CHEESE BOARD \$15
assorted cured meats and
imported cheeses

HAND HELDS

THE ULTIMATE STEAK SANDWICH \$13
Niles Special! Prime angus sirloin chargrilled to order on fresh italian bread
topped with our hot peppers

MAHONING VALLEY BURGER \$10.5
special blend beef with local roasted onion smokehouse cheddar, caramelized
onions, applewood smoked bacon, lettuce, tomato, carolina bbq sauce
on a brioche bun

MEATBALL SPLASH \$9
sliced meatballs on crusty italian bread topped with sauce

All are served with fries. Substitute tossed salad for \$1.50

SPECIALTY PIZZAS

12" ROUND PIZZA \$12
\$1.75 per topping

Toppings: pepperoni, sausage, mushrooms, green peppers,
black olives, hot peppers, onions, and anchovies

{GF}Crust Available \$2 additional

PIZZA TRAY (16 slices) \$15
\$2.75 per topping

12" SPINACH PIZZA \$14 - TRAY \$17
topped with seasoned spinach, roasted red pepper, and mozzarella cheese

12" CHARBROILED CHICKEN PIZZA \$15 - TRAY \$18
topped with plum tomatoes, caramelized onions, charbroiled chicken, and cheese

12" OLD WORLD PIZZA \$13 - TRAY \$17
topped with crushed tomatoes, green peppers, and romano cheese

12" WHITE PIZZA \$14.5 - TRAY \$17
covered with cheese, hot peppers, olive oil, and spices

SOUP & SALAD

Add: chicken \$6, shrimp \$6, salmon \$8

ZUPPA DEL GIORNO (BOWL) \$4.5
chef's specially made daily selection

PRIME ANGUS STEAK SALAD \$14
prime angus sirloin over a fresh bed of mixed field greens topped with french fries
and mozzarella cheese

CAESAR SALAD {GFR} \$4.5/8
fresh romaine tossed with croutons, parmigiano cheese, and lemon

VERNON SALAD {GF} \$4.5/\$8.5
mixed greens with tomatoes, onions, tuna, and olives served with
Vernon's special dressing

MEATBALL SALAD \$12
four meatballs & Vernon's salad w/o the tuna, on the same plate

BLACKENED CHICKEN SALAD {GFR} \$12.5
chopped tomatoes, olives, cucumbers, grilled flatbread

CAFE CHOPPED SALAD {GF} \$4.5/\$8.5
chopped lettuce, tomatoes, cucumbers, olives, and gorgonzola cheese tossed
with our special dressing

Catering

for the home or office

Whether you have a Office Party, Dinner Party,
Large get together, or Luncheon -
Let us help you with the catering!
We offer Trays and Pans available for delivery.
Just call us for endless options.
\$100 minimum order.

{GFR}Gluten Free By Request {GF}Gluten Free

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk
of food borne illness, especially if you have certain medical conditions.



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PASTAS

Add: chicken \$6, shrimp \$6, salmon \$8

SPAGHETTINI AGLIO E OLIO \$12
garlic, E.V.O.O, and fresh parsley

FETTUCCINI A LA VERNON \$15.5
with chargrilled chicken, plum tomatoes,
and roasted banana peppers

DRUNKEN CHICKEN \$15.5
penne pasta tossed with chicken, absolut
vodka, tomatoes, cream sauce with fresh
basil and parmigiano

LINGUINE & CLAM SAUCE \$18
with chopped clams, garlic, E.V.O.O, your
choice red or white. A Classic Favorite

BUTTERNUT SQUASH RAVIOLI {GF} \$14
with blackened chicken, scallions, and
parmigiano cream sauce

ANGEL HAIR MARINARA \$11.5
angel hair pasta tossed with
marinara sauce

SPAGHETTINI OR MOSTACCIOLI {GFR} \$10.5
with a meatball tossed with our classic
tomato sauce

FOUR CHEESE LASAGNA \$13.5
layers of beef, ricotta, mozzarella, romano
and reggiano Parmigiana cheeses, and flat
noodles topped with our classic tomato
sauce

MAMA ROSE'S JUMBO CHEESE RAVIOLI \$13
handmade ravioli stuffed with ricotta
and spinach served with butter and
Parmigiana or our classic tomato sauce
and meatball

GNOCCHI \$12.5
potato dumplings topped with our classic
tomato sauce and a meatball

FETTUCCINI ALFREDO \$14
handmade fettuccini tossed in a
parmigiana cream sauce

ANGEL HAIR GIARDINARA \$14
tossed in olive oil and garlic with snow
peas, sun-dried tomatoes, mushrooms,
bell peppers, and romano cheese

SPAGHETTI FUNGHETTI \$12
spaghetti tossed in olive oil and garlic
with lots of mushrooms

SEAFOOD LINGUINE \$22
fresh clams, mussels, jumbo shrimp, and
dayboat scallops tossed with red or white
clam sauce

CHICKEN DIANA \$15.5
sautéed chicken breast seasoned lightly
with cajun spices and tossed with
linguine and mushrooms

SIDE DISHES

ANGEL HAIR PASTA \$6

SAUTÉED MUSHROOMS \$2

FRESH SAUTÉED ASPARAGUS \$5.5

FETTUCCINI ALFREDO \$8

CAFE FRIES \$5.5

SEAFOOD SPECIALTIES

ALL ENTREES SERVED WITH SOUP OR SALAD

VERNON'S SALMON FEATURE {GF} \$19
fresh norwegian salmon presented in a special style daily by the chef

PORCINI CRUSTED SEA BASS {GF} \$29
chili sesame sauce, rice, grilled asparagus

BLACKENED DAY BOAT SCALLOPS {GF} \$26
fresh scallops with rice, grilled asparagus and sriracha sauce

CLASSIC ITALIAN FAVORITES

CHICKEN PARMIGIANA \$17
tender, breaded chicken breast topped with our classic tomato sauce and cheese
served with spaghetti

EGGPLANT PARMIGIANA \$15
freshly breaded and fried eggplant topped with our classic tomato sauce and cheese
served with spaghetti

VEAL PARMIGIANA \$18
breaded milk-fed veal cutlet topped with our classic tomato sauce and cheese
served with spaghetti

PORTABELLA MUSHROOM PARMIGIANA {GFR} \$14
grilled portobella mushroom topped with marinara sauce served with spaghetti.

CHICKEN PICCATA \$17
chicken breast sautéed with lemon, butter, capers and wine,
served with rice

CHICKEN MARSALA \$16
chicken breast sautéed in marsala wine with mushrooms, served with smashed yukons

CHICKEN CACCIATORE {GF} \$16
sautéed chicken breast with peppers, mushrooms, onions, and wine, served with
spaghetti and classic sauce

CHICKEN FRANCAISE \$16
chicken breast dipped in egg and sautéed with lemon, butter, and wine, served with rice

VEAL & PEPPERS \$19
sautéed veal medallions with mushrooms, sweet and hot peppers, finished with white wine,
with smashed yukons

VEAL MARSALA \$18.5
sautéed veal medallions with mushrooms and marsala wine, with smashed yukons

VEAL FRANCAISE \$18.5
tender veal slices dipped in egg and sautéed with lemon, butter, and wine, with
smashed yukon

VEAL, STEAK, CHOP

VEAL CHOP {GF} \$26
chargrilled veal chop, caramelized onions, fried banana pepper, with smashed yukons

CAFE SIRLOIN STEAK {GF} \$17
prime angus beef sirloin steak chargrilled to perfection served with smashed yukons

6oz. PRIME ANGUS SIRLOIN FILET & SAUTEED TIGER SHRIMP \$19.25
chargrilled sirloin filet paired with tiger shrimp sauteed with garlic, scallions, butter,
parsley, and wine, served with smashed yukons

TO OUR GUESTS: To cook well requires a certain amount of time. If you must wait, it
is only to serve you better and please you more. There is a plate
sharing charge of \$4. There will be a \$1.50 per person charge for any dessert
brought in from outside our restaurant. Thank You.

{GFR}Gluten Free By Request {GF}Gluten Free

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk
of food borne illness, especially if you have certain medical conditions.

Please be aware, while we try and accommodate allergies and dietary restrictions, we have no separate or dedicated facilities.
Some of our items may be gluten or dairy free, but they are all cooked and prepared in the same kitchen. So, if you are at risk of death
or severe illness from cross-contact please do not eat here. You should order a drink from the drink menu, it's safer for you.