

THE REPORTER

Published by the Jewish Federation of Greater Binghamton

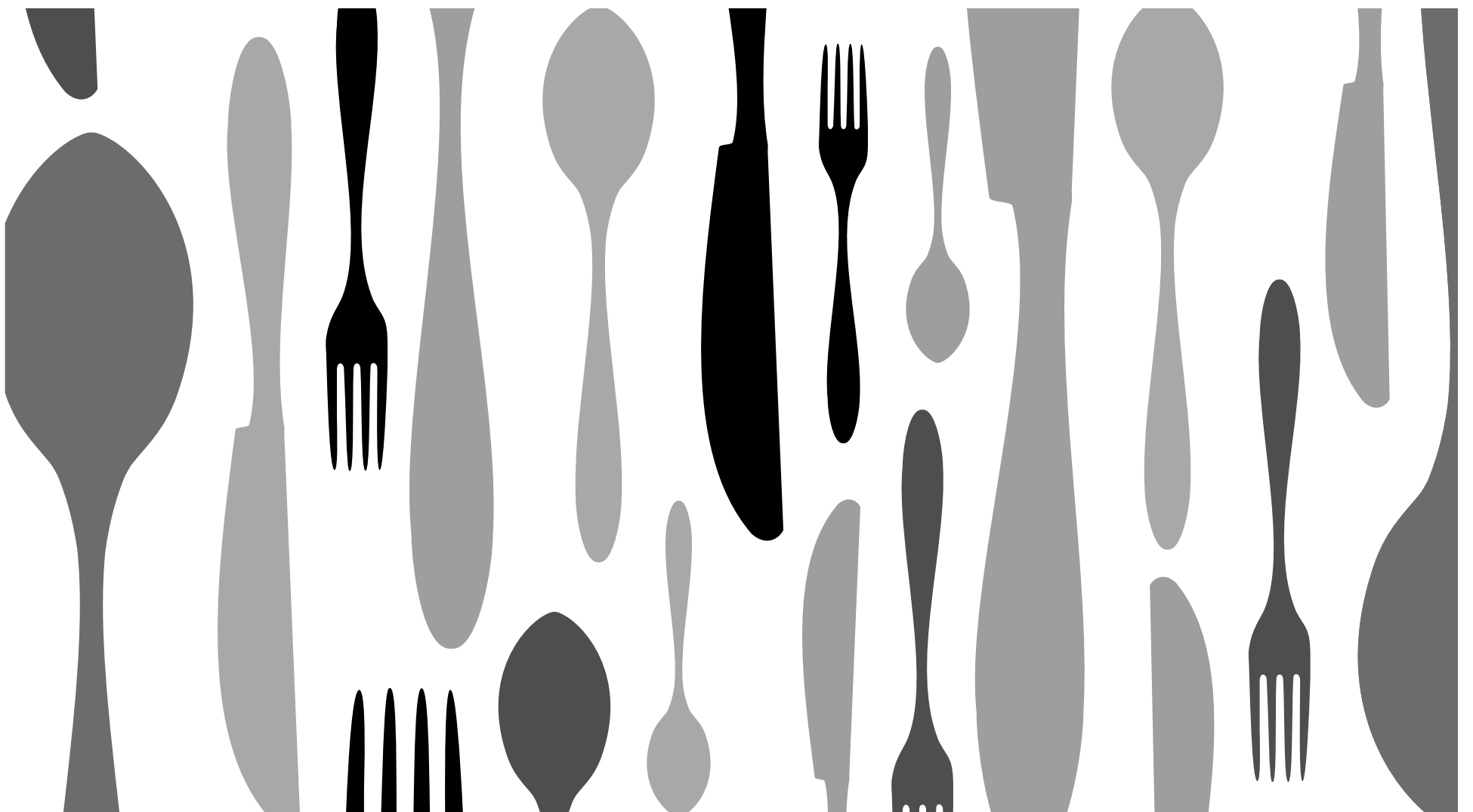
July 13-19, 2018
Volume XLVII, Number 28

BINGHAMTON, NEW YORK



2018 *dine-out* GUIDE

THE REPORTER



Dine Out Directory

NAME	ADDRESS	CITY	PHONE	
Basha's Lebanese Grill	3748 Vestal Parkway E.	Vestal	217-5288	In this issue on p. 6B
Bud's Place	4740 Rt. 434	Apalachin	625-9918	In this issue on p. 2B
Citrea Restaurant	7 Court St. Suite 3	Binghamton	722-0039	In this issue on p. 3B
Cortese Restaurant	117 Robinson St.	Binghamton	723-6440, 723-6477	In this issue on p. 4B
Little Venice	111 Chenango St.	Binghamton	724-2513	In this issue on p. 8B
Lost Dog Cafe/Coffeehouse	222 Water St.	Binghamton	771-6063	In this issue on p. 3B
Nirchi's on the Avenue	215 Washington Ave.	Endicott	484-1604	In this issue on p. 7B
Number 5	33 S. Washington St.	Binghamton	723-0555	In this issue on p. 8B
Social on State	201 State St.	Binghamton	296-4017	In this issue on p. 5B
Spiedie & Rib Pit	1268 Upper Front St.	Binghamton	722-7628	In this issue on p. 6B
	3908 Vestal Parkway E.	Vestal	729-2679	
The Old Mill	Route 8	Mt. Upton	764-8300	In this issue on p. 7B
The Silo Restaurant	203 Moran Rd.	Greene	656-4377	In this issue on p. 8B
The Whole in the Wall	43 S. Washington St.	Binghamton	722-5138	In this issue on p. 5B

The Reporter thanks all of these restaurants that have advertised in the past year!



Fine Food & Drink Since 1980

Bud's Place

Reservations Not Accepted

Nightly Specials
Served with all the extras as our regular menu!

Monday	Sorry We're Closed! Never on Monday
Tuesday	Queen Veal Parmigiano
Wednesday	Rigatoni Parmigiano
Thursday	Fettucine Alfredo
Friday	White Clam Sauce
Saturday	Baked Manicotti
Sunday	A feature from our charbroiler

Open 4 to 10pm Tuesday - Sunday
Never on Monday
Sorry, no credit cards accepted
ATM available

From all of us at Bud's Place, thank you for this opportunity to serve you! We will do our best to ensure your visit is most enjoyable. We won't try to influence you with fancy fanfare or elaborate decor. Instead, our energies go into old-fashioned hard work, creating down-home-cooked meals so YOU may relax and enjoy.

Many of our customers have become our friends, a most important part of our Bud's Place Family. We invite you to find your "something special" here at Bud's. If by chance we do not succeed at winning your heart and pleasing your palate, tell us. We realize the virtue of constructive criticism. Improvement, as all good things, comes with time.

Your Friends, The Bailey's & Staff

Homemade Hot Pies We make our own secret dough on the premises & hand toss it. Then we shred and blend our cheese by hand to special proportion to make you an unforgettable pizza.

Traditional Hot Pie Our family recipe that has made Bud's Place a Southern Tier institution!

Toppings
Pepperoni, Fresh Mushrooms, Sausage, Bacon, Onions, Green Peppers, Meatballs, Black Olives, Fresh Broccoli, Fresh hand-sliced Tomatoes, Hot Peppers, Extra Cheese.

White Garlic Pie
A secret blend of oil, garlic and seasonings topped with 3 hand-shredded cheeses. Excellent with your favorite toppings!

From The Charbroiler We use USDA choice beef ONLY! All meals below are served with hot bread, butter, salad and your choice of rice, pasta, broccoli, baked or Italian potato (when available). Salads are served with our Italian House or ranch dressing.

USDA Choice Prime Rib Slow roasted. Friday and Saturdays while supply meets demand! Market price

Pork Chops
Two 8 oz. chops marinated in our special BBQ sauce and char-broiled.

Pork Chops Milanese
2-1 inch thick chops topped with fresh mushrooms and our own herb, garlic & white wine sauce.

N.Y. Strip
Freshly-cut right here at Bud's. A first quality cut of beef, char-broiled to your specification!

Steak Milanese
Freshly cut NY Strip topped with fresh mushrooms and garlic sauce.

Marinated Chicken
Marinated in our delectable recipe and char-broiled and presented on a bed of rice.

Chicken Milanese
Fresh boneless char-broiled chicken breast topped with fresh sauteed mushrooms in a blend of garlic herb butter and white wine sauce. Served on a bed of chicken flavored rice.

Open Face N.Y. Strip A fresh NY Strip Steak atop a toasted garlic loaf topped with fresh mushrooms. Sautéed in our herb and wine butter sauce. Served with salad and house dressing.

Surf Fresh Catch every Thursday, Friday & Saturday changes weekly, market price

Orange Roughy
A sea skipper's delight! Stuffed with real crab meat stuffing and broiled with Milanese sauce and fresh mushrooms.

Sea Scallops
1/2 lb. of large fresh sea scallops broiled in our special seasonings and 100% butter, mixed with freshly cut mushrooms.

Shrimp Scampi
Large shrimp atop our homemade pasta, sauteed in our classic herb-butter wine sauce. Complemented with fresh mushrooms and broiled to perfection

Italian Specialties Served with Hot Bread, Butter and Salad

White Clam Sauce
A seasoned white clam sauce with fresh garlic, herbs, wine and hand-diced clams on a bed of homemade pasta.

Fettucine Alfredo
Seasoned fettucine noodles with mushrooms in a cheesy Mornay sauce, topped with blended, hand-shredded cheeses and melted to perfection! With fresh broccoli or with chicken (mushrooms may be omitted if you wish)

Cheese Ravioli
Cooked to your order, topped with blended cheeses and baked. Served with salad, hot bread and butter or with 2 meatballs or sausage

Rigatoni Parmigiano
Rigatoni pasta topped with our homemade sauce, with hand-shredded, blended cheeses. Served with salad, hot bread and butter or with 2 meatballs or sausage

Chicken Parmigiano
Fresh boneless chicken breast seasoned in our own classic crumbs and topped with homemade sauce and three blended cheeses. Served with a side of pasta

Gnocchi Topped with our homemade spaghetti sauce or with 2 meatballs or sausage.

5 Cheese Lasagna
We left the meat out so you can put in as you choose! Cheese lasagna also available with 2 meatballs or sausage.

Fresh Veal Cutlet Parmigiano
Cooked to order so we can top it with sauce and blended cheese and bake it to golden perfection! Excellent when topped with mushrooms! Served with a side of pasta. Queen size, queen size with mushrooms, king size or king size with mushrooms

Baked Manicotti
Baked to order in our own special sauce and smothered in 3-blended cheese until golden brown and piping hot. Served with salad, hot bread and butter. Also available with 2 meatballs or sausage.

Meatball Dream
Our own version of a meatball lover's dream! We hand-cut our bread and stuff it with meatballs and homemade sauce then top it with our blended cheese and bake 'til crispy golden brown. Served with house salad and chips.

Stuffed Rigatoni
Rigatoni, pasta stuffed with seasoned ricotta cheese. Topped with our homemade sauce. Served with salad, hot bread and butter. Also available with 2 meatballs or 2 sausages.

Signature Salad Fresh California lettuce, tomato, onion, black olives, shredded cheeses, croutons, topped with a marinated charbroiled fresh chicken breast. Italian House dressing served on the side.

Homemade Spaghetti Handmade the old-fashioned way with eggs and flour. An old art of traditional quality and family pride.


Imported Spaghetti Imported from Italy - similar to what you would buy from your favorite specialty shop.

Children's Menu (12 years and under, please.)
Spaghetti Served with 1 meatball or sausage & salad, hot bread & butter

Plus, don't forget our Homemade Desserts!

To our readers... I want to remind you to let our advertisers know that you saw their ad here in THE REPORTER! It is so important to remember when you go to get your hair done or buy something at their store or use their services that you say **I SAW YOUR AD IN THE REPORTER!** They want to know.

Thank you,
Bonnie Rozen, Advertising Executive



Published by the Jewish Federation of Greater Binghamton

GOOD LOST Café



getting lost can be so much fun!

222 water street
downtown binghamton
607.771.6063
lostdog.cafe

mon-sat • 11³⁰_a-10_p

L lunch only
D dinner only

appetizers

our fabulous soups of the day
made in house daily

crispy calamari
spicy marinara

buffalo brussels sprouts (vo)
blue cheese dipping sauce

chicken lemongrass dumplings
fried, sweet chili-soy dipping sauce

spin artichoke dip (gf)
tortilla chips

black bean dip (v)
a savory blend of peppers,
onions, garlic,
cilantro - tortilla chips

vodka flat bread
lost dog's vodka sauce,
fresh mozzarella, fresh basil

roast beef sliders
3, fried onion petals, cheddar,
sriracha mayo

asparagus cakes (v) **D**
sriracha, creamy herb sauce

coconut crusted shrimp **D**
sweet & spicy
orange dipping sauce

berry baked brie **D**
toasted walnuts, berry melba,
crostini

sandwiches

char chicken (gfo)
swiss cheese, tomato, leaf lettuce,
garlic mayo, french bread

grass-fed beef burger (gfo)
tomato, red onion, lettuce, pickles,
garlic mayo, mustard, toasted roll

southwest kin wah wrap (v)
a quinoa, black bean, roasted corn,
pepper, onion, & tomato cake,
salsa, garlic herb sauce

sourdough turkey **L**
turkey, bacon, lettuce, tomato,
honey mustard, toasted sourdough

voodoo chicken, tuna, or tofu (gfo)
dipped in cajun spices,
pan blackened. lettuce, tomato, red
onion, garlic mayo, honey hot sauce,
on a roll

parmesan sage-crust chicken
balsamic grilled asparagus, sun-dried
tomatoes, smoked gouda cheese, & mayo
on french bread

roma panini **L**
fresh roma tomatoes, roasted red peppers,
mozzarella, basil, garlic mayo, sourdough

pork tacos
slow-roasted pork, queso blanco,
roasted tomatillo salsa, red cabbage,
habanero-lime marinated onion,
fresh cilantro, & lime
side of black beans & quinoa

brie & berry chicken **L**
grilled chicken, berry sauce, melted brie,
& organic greens on french bread

salads

dog house salad (gf/v)
tomatoes, cucumbers,
red onion & garbanzo beans

mediterranean shrimp (gf)
baby spinach, feta, kalamata olives,
cucumber, tomatoes, artichoke hearts,
red onion, & grilled shrimp

seasonal organic greens (gf/vo)
fresh apples, asiago cheese,
dried cranberries, pepitas

aye chihuahua (gf)
blackened chicken, black beans,
tomatoes, red onion,
cheddar cheese, fried tortilla strips

grilled chicken caesar (gfo)
romaine, grilled chicken,
house-made croutons, caesar
dressing, & grated cheese

vietnamese rice noodle salad (gf/v)
rice noodles, lettuce, julienned carrots,
cucumber, fresh mint, basil, cilantro,
scallions - toasted sesame dressing

entrees

rigatoni ala vodka
our signature dish!
garlic & tomatoes flamed in vodka,
w/cream, fresh basil & grated cheese

quinoa avocado burrito bowl
black beans, shredded cheddar,
pico de gallo, cilantro-lime crema

chicken bayamo (gfo) **D**
garlic, red peppers, onion, black beans, penne,
creamy chipotle sauce, jack & cheddar

greek chicken
garlic, spinach, lemon, white wine, oregano,
feta cheese, brown rice

amore
r.r.p., spinach, artichoke hearts,
& penne pasta in an asiago cream sauce

sesame ginger salmon (gf)
sesame ginger marinated salmon,
grilled, organic spring greens,
brown rice, toasted sesame seeds

bearnaise steak **D**
grilled, grass-fed ny strip steak,
bearnaise butter, zucchini noodles,
roasted ny fingerling potatoes

veggie tikka masala (v/gf) **D**
marinated in spices and baked,
served in a creamy masala
tomato sauce over coconut rice

Terra

Chicken Wings Cascun Farm 6 whole wings
Buffalo sauce, Old Bay, Honey Mustard, Garlic
Parmesan, or BBQ served with blue cheese & celery
11

BBQ Pork Sandwich
barbeque pulled pork, served with house chips
10

Crispy Chicken Sandwich
breaded chicken, lettuce, onion, tomato,
house made honey mustard, side of house chips
11

Woodfire Burger
½ pound angus burger, on a toasted bun with
lettuce, onion, tomato, side of house chips
12

Woodfire Pizza

Margherita
tomato sauce, basil, fresh mozzarella
11

Di Parma
fresh mozzarella, prosciutto, arugula and parmesan
16

Diabla
tomato sauce, fresh mozzarella, spicy salami
12

Citrea
shrimp, lemon, jalapeno, fresh mozzarella, chives
15

Lobster Pizza
lobster butter, provolone cheese, spicy salami, chives & lobster
22

Di Funghi
mushroom puree, fontina, wild mushrooms, chives
14

Salciccia
tomato sauce, sausage, pepperoni, mozzarella
13

Buffalo Chicken
blue cheese spread, provolone cheese, Cascun Farm
chicken, buffalo sauce, celery & blue cheese
16

Oceano (for dinner only)

Shrimp Forno
jumbo shrimp, lobster butter,
scallions and side of pizza toast
13

Calamari Fritto
served with paprika aioli
8

Buffalo Shrimp
jumbo shrimp deep fried, tossed in
buffalo sauce on top of house blue cheese
10

Oven Roasted Scallops
celery root puree, oranges, fennel,
pine nuts & parsley
16

Antipasto

Oven Roasted Olives
citrus zest, thyme
6

Garlic Flatbread
garlic, thyme, oregano, parmesan
5

Soup of the Day seasonal & delicious
5 cup 7 bowl

Sweet Potato Fries
seasoned with cinnamon & cayenne,
served with our whole grain honey mustard
7

House Cut Fries
garlic oil, sea salt, house ketchup
7

Lobster Sliders
(2) on a toasted bun, and a side of house chips
15

Verdura

House Salad
tomatoes, bacon, green onion, croutons,
lettuce & house ranch
6

Beet Salad
red beets, mozzarella, oranges, pumpkin seeds
and pimiento honey
7

Pear Salad
arugula, pine nuts, blue cheese,
champagne vinaigrette
6

Oven Roasted Asparagus
topped with parmesan cheese, balsamic glaze,
and crispy prosciutto
7

Crispy Brussels Sprouts
bacon, parmesan, mustard vinaigrette, cranberries
7

*Ask your server about our kids pizzas

*Added protein available for select items (extra fee applies)
Shrimp- \$5 • Chicken- \$4 Prosciutto- \$3 • Cheese- \$.50



BRUNCH MENU

\$14 BOTTOMLESS MIMOSAS

Brunch Small Plates

Zeppole
fried pizza dough, cinnamon sugar,
nutella hazelnut spread
5

Polenta French Toast
banana, syrup, orange blossom whipped cream
8

Chenango Omelette
fontina, bacon, green onions served
with a side of hash browns
9

Top of the Mornin'
Two fried farm eggs with Mornay Sauce
on top & served with a side of hash browns
9

"Biscuits" & Gravy
Parmesan polenta cakes with
sausage gravy & scrambled eggs
10

Huevos Rancheros
two fried farm eggs, toast, ranchero sauce
9

Poppyseed Pancakes
lemon ricotta poppyseed pancakes,
with raspberry rosewater syrup
8

Crispy Brussels Sprouts
bacon, Parmesan, mustard vinaigrette,
cranberries
7

Citrea Fries
garlic oil, sea salt, house ketchup
7

Sweet Potato Fries
cinnamon & cayenne seasoning with
hole grain honey mustard
7

*Dollar upcharge for
additional housemade condiments.

*Added 18% gratuity for parties of 6 or more
people and no separate checks

Insalata

Fruit Salad
fresh seasonal fruits, please ask your server
6

Beet Salad
red beets, mozzarella, oranges, pumpkin seeds
& pimiento honey
7

Pear Salad
arugula, pine nuts, blue cheese, champagne vinaigrette
6

House Salad
tomatoes, bacon, green onion, croutons,
lettuce & house ranch
6

Soup of the Day seasonal & delicious
5 cup 7 bowl

Woodfire Pizza

Margherita
tomato sauce, basil, fresh all natural mozzarella
11

Buonigiorno
bacon, sausage, provolone, garlic, green onions, farm egg
15

Citrea
shrimp, lemon, jalapeno, mozzarella, chives
15

Salciccia
tomato sauce, sausage, pepperoni, mozzarella
13

Diabla
tomato sauce, fresh mozzarella, spicy salami
12

Di Funghi
wild mushroom, mushroom puree, fontina, chives
14

Buffalo Chicken
blue cheese spread, provolone cheese, chicken breast,
house buffalo sauce, celery and blue cheese
16

Pizza Toast
our pizza dough with house made jam & butter
5

7 Court St., Suite 3, Binghamton, NY 13901

(607)722-0039 • www.citreapizza.com

• Open daily at 4pm •

Lunch at Citrea - Wednesday, Thursday & Friday 11:30am til 2pm

Open for brunch Saturday & Sunday at 11am til 4pm



CORTESE
Restaurant

Making life better since 1947

RSVP call 723-6440

Take-out orders & PIZZA call
723-6477

Hours: Sun Noon - 9PM

Mon 11:30AM - 10PM • Tues Closed

Wed-Thurs 11:30AM - 10PM

Fri-Sat 11:30AM - 11PM

117 Robinson St. Binghamton

Salads

- Blackened Chicken Breast Salad: Mixed field greens, shredded carrots, diced tomato, shredded Cheddar, chopped egg and blackened chicken breast served with a Cucumber-Bacon Ranch
- Vermicelli Toss: Mixed field greens, shredded carrots, diced tomato, shredded Cheddar, chopped egg and blackened chicken breast along with a nest of vermicelli pasta served with honey mustard dressing
- Chicken Caesar Salad: Seasoned chicken breast atop a mound of tossed romaine, Pecorino Romano and a traditional Caesar dressing with croutons
- California Harvest Salad: Mixed greens, shredded chicken breast, dried cranberries, cherries glazed walnuts, crumbles of bleu cheese served with homemade balsamic Italian dressing
- Fresh Baby Spinach Salad: baby Spinach leaves topped with bean sprouts, chopped egg, bacon and sliced mushrooms served with raspberry vinaigrette.
- Antipasto Salad: Crisp iceberg lettuce, fresh vegetables, a variety of meats and cheeses. We recommend our famous house Italian dressing for this colossal salad! Served with crusty French bread
- Garden Vegetable Salad: of all the fresh vegetables in our kitchen
- Buffalo Chicken Ranch Salad: Tender, crisp chicken tossed in our incredible wing sauce over crisp fresh salad greens. Served with ranch dressing
- Chef's Salad: With Ham, Turkey, and American Cheese

Wraps

- Pesto Chicken Sandwich: With provolone and roasted peppers, on toasted Ciabatta bread
- Grilled Turkey Reuben on Panini:
- Buffalo Ranch Chicken Wrap: With bacon, lettuce, tomato and shredded cheddar
- Beef or Chicken Teriyaki Wrap: Sautéed with homemade teriyaki sauce, peppers, and onions all wrapped in a soft whole wheat wrap
- Homemade Pesto Turkey Wrap: Sliced turkey breast, homemade pesto, shredded lettuce onions, cheddar, diced tomato wrapped in a tomato basil wrap
- Honey Mustard Chicken Wrap: Your choice of crispy or charbroiled chicken breast, honey mustard dressing, shredded lettuce, cheddar, diced tomato, wrapped in a soft flour wrap
- Chicken Caesar Salad Wrap: diced seasoned chicken breast, tossed with Romain, homemade croutons, Pecorino Romano, and traditional Caesar dressing in whole wheat wrap

Sandwiches & Subs

- And of course we always offer the tried and true classics.. Grilled Cheese - Ham, Tomato or Bacon optional, and the BLT
- Hamburger Platter: with French fries and tossed salad
 - Hamburger: of extra lean ground beef
 - Tenderloin Sandwich: on French Bread
 - Turkey or Ham Club: on toast with cottage cheese or applesauce
 - Roast Beef Sandwich: thinly sliced with Au Jus for dunking
 - Cheese Steak: Served with sauteed onions and green peppers covered in melted American cheese
 - Charbroiled Chicken Breast: with lettuce and tomato on a hard roll
 - Homemade Italian Sausage: Sandwich Patty Sub - links with homemade tomato sauce With melted American or mozzarella cheese With sauteed fresh green peppers and onions
 - Homemade Hot Meatball: Served open faced covered with tomato sauce on your choice of Italian or French Bread
 - Chicken Cutlet Sandwich: Boneless breaded chicken breast with lettuce, tomato and mayo
 - Battered Haddock Filet Sandwich: with homemade tartar or cocktail sauce
 - Veal and Peppers Sandwich: A sandwich portion of our homemade specialty
 - American Sub: with Roast Beef, Ham, Turkey, and American cheese
 - Meatless Sub: with Swiss or American cheese
 - Italian Sub: with Salamai, Capicollo, Pepperoni, Mozzarella, and Pepperoncini
 - Roast Beef, Turkey or Ham Sub
 - Chicken Parmigiana Sub: Two breaded cutlets with melted cheese and tomato sauce
 - Eggplant Parmigiana Sub
 - Chicken Rosemary Sub: Two chicken breasts sauteed with rosemary, topped with lettuce, tomato, onions, mayo, Italian dressing, and melted American cheese

Basket Dinners & Wings

- Jumbo Breaded Shrimp Basket: With homemade cocktail sauce
- Finger Foods Basket: An assortment of crispy golden shrimp, scallops, homemade mozzarella sticks, homemade onion rings, chicken fingers and breaded mushrooms served with tartar, cocktail, honey Dijon, and tomato sauces for dipping
- Breaded Juicy Scallops Basket: Served with a homemade tartar sauce
- Chicken Fingers Basket: Strips of all white breast meat in seasoned breading, served with honey Dijon sauce.
- Chicken Wings: Hot, Mild, or Garlic served with celery sticks and our creamy bleu cheese dressing.

Pizza Menu

- Tomato and Cheese Pizza: With mozzarella, Romano, and our homemade pizza sauce. 8 slice or 4 slice
 - Double Dough Pizza: 8 Slice only
 - White Garlic Pizza: 8 Slice or 4 Slice
 - Florentine Pizza: Fresh spinach, sour cream and onions with Romano and mozzarella cheeses 8 Slice or 4 Slice
 - Pesto Pizza: Fresh sweet basil, garlic and pine nuts with Romano and mozzarella cheeses 8 Slice or 4 Slice
 - Buffalo Chicken Ranch Pizza: Chicken cutlet tossed in our delicious wing sauce, topped with cheese and drizzled with Ranch Dressing. Hot or Mild
 - Buffalo Blues: Chicken cutlet tossed in our delicious wing sauce, topped with cheese and drizzled with Bleu Cheese Dressing. Hot or Mild
 - Old Fashioned Hot Pie: A Cortese Original Favorite Pizza, with our homemade pizza sauce, oregano, and a sprinkle of aged peccorino
 - The Cortese Special Pizza: Loaded with pepperoni, sausage, meat-sauce, mushrooms, green peppers, onions, and black olives covered with a thick layer of mozzarella and Romano cheeses 8 Slice or 4 Slice
 - Chicken BBQ Bacon Pizza
 - Breakfast Pizza: With egg, cheese, finely chopped roasted peppers, and your choice of chopped ham, sausage, or bacon
- | | |
|-----------------------|----------------------|
| Fresh Spinach | Homemade Sausage |
| Fresh Sliced Tomatoes | Double Mozzarella |
| Bacon | Genoa Salami |
| Sliced Homemade | Fresh Green Peppers |
| Meatballs | Pepperoni, Anchovies |
| Eggplant | Homemade Meat-sauce |
| Fresh Homemade | Fresh Diced Onions |
| Sausage | Black Olives |
| Chicken Spiedies | Broccoli Florets |
| | Mushrooms |

Pasta

All Pasta dishes include a House Salad. Whole Wheat and Gluten-Free pastas are also available. Any Spaghetti items may be substituted with Linguine, Cappellini, Shells, Rigatoni, Ziti, Fettuccine, or Angel Hair

- Rigatoni Parmigiana
- Homemade Spaghetti: Our tender macaroni with rich homemade tomato sauce.
- Linguine with Fresh Mussels: Sautéed to order in red or white sauce.
- Spaghetti: With tomato sauce.
- Festa Corrado: Inspired by Grandpa Cordy's prodigious appetite, this dish is served on two platters - One for a bed of linguine heaped with fresh scallops, mussels, clams, and shrimp sauteed in your choice of red or white sauce. The other bearing a junior cut of prime rib simmered, Milanese style, in an oil and garlic sauce. Also available without the prime rib, for a less renowned appetite. Includes tossed salad
- Shells Vincenzo: Jimmy Cortese's delicious concoction of shell macaroni, fresh ricotta cheese, and homemade meat-sauce, baked perfectly.
- Fettuccine Alfredo: made to order with heavy cream, butter, and Pecorino Romano cheese
- Fettuccine Carbonaro: our Alfredo with spiced Italian ham and sweet diced onions
- Fettuccine with Pesto Sauce: fresh sweet basil, garlic, pine nuts, and Romano cheese
- Tortellini Primavera: Hearty Cheese Tortellini tossed with chef's choice of fresh vegetables and served with our rich Alfredo style sauce
- Penne Bolognese: A rich vodka sauce sauteed with slices of homemade sausage served over penne
- Fettuccine Ignazio: Ignatius Cortese, better known as Nate, combined our richest pasta dish, Fettuccine Alfredo with our most precious seafood, cold water lobster tail. The result is unforgettable, and most fulfilling!
- Fettuccine with Pesto Alfredo Sauce: Homemade Lasagna: Layers of meat-sauce, ricotta, sausage, and macaroni
- Homemade Cheese Ravioli: of the finest ricotta and our own dough. Served in your choice of tomato or butter sauce

- Homemade Gnocchi: Small dumplings, individually made.
- Chef's Spaghetti Plate: A traditional favorite of pasta lovers. Our rich homemade meat-sauce covers a bowl of piping hot homemade spaghetti, sauteed fresh mushrooms, green peppers, and a link of our homemade sausage

Pasta Additions & Sauces

Additons

Two Homemade Meatballs-Marinara Sauce (prepared to order)-Homemade Meat-sauce- One Thick Pork Chop-Two Thick Pork Chops-Melted Mozzarella Cheese-Two Homemade Sausage Links-Fresh Sautéed Mushrooms-Fresh Sautéed Green Peppers-Homemade Veal and Peppers-Breaded Veal Cutlet-Chicken Cutlet Parmigiana-Chicken in Marinara Sauce-Homemade Sausage Patty

Sauces

Pesto Sauce-Anchovies, Oil, and Garlic-Red or White Clam Sauce-Red or White Shrimp Sauce- Red or White Shrimp Sauce-Red or White Calamari Sauce-Vodka Sauce

Beef & Pork

The entrees include:

Soup of the Day or Fresh Tossed Salad, and a choice of one of the following: Vegetable, Pasta of the Day, Baked, French Fried or Franconi Potatoes, Rice. Upon request, these items will be prepared and served within the Creative Cuisine guidelines of the American Heart Association.

- Chateaubriand for Two: The heart of choice beef tenderloin, served on a sizzling platter.
 - Filet Mignon: Of tenderest beef loin.
 - Petite Filet Mignon: Served on toast.
 - New York Strip Sirloin Steak.
 - Delmonico Rib-eye Steak: Petite Cut-Thick Cut-King Cut
 - Broiled Pork Chop: Thick, Juicy, and very Tender, with Applesauce on the side. Single Pork Chop-Double Pork Chop
 - Tenderloin Tips ala Cortese: A family recipe of tenderloin chunks sauteed with celery, mushrooms, peppers, onions, and delicate seasonings, then finished with a touch of cream sherry.
 - Prime Rib of Beef: Au Jus, boneless, and roasted to perfection.
 - Junior Cut-Thick Cut-Brute Cut
- All can be ordered with the following: Burgundy Garlic Sauce-Pizzaola-Topped with Fresh Mushrooms or Bacon- For an unforgettable meal, may we suggest ordering your Steak, Prime Rib, or Pork Chops "Milanese Style"

Surf and Turf

The entrees include:

Soup of the Day or Fresh Tossed Salad, and a choice of one of the following: Vegetable, Pasta of the Day, Baked, French Fried or Franconi Potatoes, Rice. Upon request, these items will be prepared and served within the Creative Cuisine guidelines of the American Heart Association. Choose any two dishes listed below, and enjoy your favorite seafood with one of our fine meat or poultry entrees. If you wish, you may select two surfs or two turfs.

Cortese's Famous Surf and Turf: Petite Filet Mignon and a Lobster Tail.

Surf Selections:

- Sea Scallops: Fresh Broiled or Breaded.
- Fresh Broiled Haddock Filet
- Broiled Salmon: Fresh, with lemon and butter.
- Golden Fried Jumbo Shrimp
- Shrimp Scampi: On a bed of linguine optional.
- Single Lobster Tail

Turf Selections:

- Prime Rib: Of beef, junior cut
- Delmonico Rib Steak: Petite cut.
- Filet Mignon-Petite Filet Mignon
- Veal Cutlet Piccata: Covered with fresh sauteed mushrooms.

Veal & Chicken

The entrees include:

Soup of the Day or Fresh Tossed Salad, and a choice of one of the following: Vegetable, Pasta of the Day, Baked, French Fried or Franconi Potatoes, Rice. Upon request, these items will be prepared and served within the Creative Cuisine guidelines of the American Heart Association.

- Veal Angelina: Honoring our Grandma Angie, we offer a succulent veal cutlet pounded thin, dipped in a light egg batter, and pan fried until fluffy and golden brown. Served with garlic butter for dipping.
- Veal Piccata: a tender veal cutlet, pounded thin and sauteed in butter, garlic and seasonings, and topped with fresh mushrooms.
- Veal Marsala: a tender veal cutlet pounded thin, floured and sauteed to order with fresh mushrooms in marsala wine.

- Chicken Marsala: Two chicken breasts pounded thin, floured and sauteed to order with fresh mushrooms in marsala wine.
- Veal Cutlet Parmigiana: a solid veal slice, breaded and topped with our tomato sauce and fresh mozzarella cheese.
- Veal Soltimbocca: a tender veal cutlet sauteed in butter with fresh garlic, prosciutto, and seasonings topped with melted Swiss and mozzarella cheeses and finished with cream sherry.
- Chicken Soltimbocca: Two tender chicken breasts sauteed in butter with fresh garlic, prosciutto, and seasonings topped with melted Swiss and mozzarella cheeses and finished with cream sherry.
- Veal and Peppers: Chunks of Veal sauteed in red sauce with Green Peppers, Onions, Rhine Wine, and Seasonings.
- Eggplant Parmigiana: Slices of fresh eggplant dipped in flour and egg, sauteed and layered with tomato sauce and topped with mozzarella.
- Charbroiled Chicken Breast
- Chicken Breast Rosemary: Pan fried and delicately seasoned with rosemary.
- Broiled Half Chicken: Basted in Rhine Wine or seared with barbecue sauce.
- Boneless Chicken Cordon Bleu: Stuffed with Ham and Swiss Cheese.
- Chicken Scallopini: Chunks of Chicken Breast floured and sauteed to order with fresh mushrooms in Marsala Wine.
- Chicken Cacciatore: Your choice of broiled or boneless chicken, sauteed with mushrooms, green peppers, and onions in a light red sauce.
- Chicken Piccata: Two fresh boneless chicken breasts, sauteed lightly in butter, garlic and seasonings, and topped with fresh mushrooms.
- Chicken Angelina: Two fresh boneless chicken breasts floured, dipped in egg, pan fried, and served with garlic butter.
- Chicken Cutlet Parmigiana: Two tender, boneless cutlets with our homemade sauce and browned mozzarella cheese.
- Chicken Palermo: Sliced floured breast of chicken sauteed in Alfredo style sauce with spinach, diced tomato, and seasonings served over fettuccine.

Seafood

The entrees include:

Soup of the Day or Fresh Tossed Salad, and a choice of one of the following: Vegetable, Pasta of the Day, Baked, French Fried or Franconi Potatoes, Rice. Upon request, these items will be prepared and served within the Creative Cuisine guidelines of the American Heart Association.

- Fresh Scallops Marinara: Plump, succulent sea scallops, sauteed in our rich red marinara sauce.
- Fresh Sea Scallops: Broiled with a hint of lemon, or glazed with Cream Sherry.
- Breaded Sea Scallops: With homemade tartar sauce.
- Blackened Sea Scallops: Seasoned, pan seared and finished in a Cream Sherry reduction.
- Fresh Haddock Filet: Broiled or Breaded.
- Haddock Parmigiana: A fresh haddock filet breaded to order, then topped with tomato sauce and melted mozzarella.
- Fresh Salmon: With lemon wedge, broiled.
- Orange Roughy: Broiled.
- Calamari: Sautéed in our red or white sauce.
- Fried Calamari
- Barbecued Shrimp: New Orleans style with garlic, Dijon, and bacon. Deliciously spicy.
- Shrimp Pizzola: You'll want to save a crust of bread to mop up the zesty sauce.
- Shrimp Scampi: Sautéed to order in a light, delicate sauce. (Served over Linguine optional).
- Golden Breaded Shrimp: Served with homemade cocktail sauce.
- Single Lobster Tail
- Two Lobster Tails
- Seafood Platter: Of one lobster tail, clams oregano, broiled shrimp, and broiled scallops.
- Lobster Pizzaola: Two Lobster tails prepared in our rich red sauce. Single Lobster Tail.

Gift Certificates

For the perfect gift idea, try a Cortese gift certificate. At Cortese we do many things and we do them well, from pizza to surf & turf. Our menu versatility and consistent high quality makes a Cortese Gift Certificate appropriate for any occasion, at any dollar value you choose.

Dinners "To Go"

For those times when you need a break, let us do the work. Our staff will prepare any item on our menu, from a snack to a self-tailored feast at no extra cost.

All major credit cards accepted

Visit us online

www.cortese-restaurant.com

SOCIAL On State

201 State St
Binghamton, New York
(607) 296-4017

www.socialonstate.com

CHEF JAY PISCULLI

Here at Social on State, our menu is comprised of items that are designed for sharing. Instead of typical appetizer and entrée courses, our tapas dishes are made to order and delivered to the table throughout your dining experience. We believe that tapas are the Social way to eat!

CHEESE FONDUE (V)

Smoked Gouda Cheese. Bavarian Pretzel Bread. Green Apple. Fingerling Potato 10-

SOURDOUGH BREAD LOAF (V)

Herb Garlic Butter. Fresh Basil Pesto. Extra Virgin Olive Oil. Balsamic 6-

MEDITERRANEAN TRIO (V)

Roasted Garlic Hummus. Tzatziki. Olive Tapenade. Grilled Naan 8-

BAKED BRIE (V)

Blackberry Compote. Apple. Arugula. Toasted Walnut. Crostini 12-

ARUGULA & BURRATA SALAD (GF)

Fresh Cream Stuffed Mozzarella. Baby Arugula. Strawberry. Basil. Crispy Prosciutto. Balsamic 10-

BOSTON WEDGE SALAD (V-GF)

Crumbled Bleu. Green Apple. Pickled Shallot. Toasted Walnut. Caramelized Shallot Vinaigrette 10-

STEAK TARTARE TOWER (GFO)

Raw Beef Tenderloin. Caper. Shallot. Dijon. Egg Yolk 15-

SPICY TUNA TOWER (GFO)

Yellowfin Tuna. Avocado. Sriracha Aioli. Seaweed Salad. Crispy Wonton 16-

GRILLED OCTOPUS (GF)

Cherry Tomato. Caper. Kalamata Olive. Parsley. Roasted Garlic Hummus 12-

BACON WRAPPED SCALLOPS (GF)

Cherrywood Smoked Bacon. Local Honey. Strawberry. Citrus 12-

HOUSE FRIES (V-GFO)

Spiral Cut In House. Sriracha Bleu Cheese. Roasted Garlic Aioli. Beer BBQ Sauce 8-

FLATBREAD PIZZAS

Fig. Prosciutto. Gorgonzola. Arugula 10-
BBQ Chicken. Caramelized Onion. Bacon. Beer BBQ Sauce. Sharp NY Cheddar 10-

MAC AND CHEESE (V)

Smoked Gouda. Corkscrew Cavatappi Pasta 10-

SHAVED BRUSSELS SPROUTS (GF)

Extra Virgin Olive Oil. Garlic. Bacon 9-

THAI ROASTED CAULIFLOWER (GF)

Coconut Milk. Red Curry. Basil. Lime 10-

BLACK ANGUS MEATBALLS

San Marzano Marinara. Fresh Ricotta 9-

STEAK SKEWERS (GF)

Fingerling Potato. Bleu Cheese Fondue 12-

CRISPY PORK BELLY SKEWERS

Grilled Pineapple. Sweet Chili Glaze 12-

SHRIMP TACOS

Grilled Ancho Marinated Shrimp. Peppadews. Bibb Lettuce. Cilantro Crème 2 for 12-

LAMB LOLLIPOPS (GF)

Spinach Basil Pesto. Balsamic Beet Purée. 15-

FILET MIGNON (GFO)

Potato Purée. Fried Onion Hay. Horseradish Crème 18-

Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food born illness, especially if you have certain medical conditions.

(V) Vegetarian

(GF) Gluten Free

(GFO) Gluten Free Option

Menu items subject to change.

WWW.FACEBOOK.COM/SOCIALONSTATE



www.wholeinthewall.com

Office: (607) 722-0006

43 S. Washington St., Binghamton, NY 13903

(607) 722-5138

Hours: Thursday, Friday & Saturday 11am - 9pm

Take-out & Reservations:

Run by a nice Jewish boy.

All natural comfort food, lovingly crafted.



Farm to table for 37 years.



CATERING AVAILABLE

Binghamton • 607-722-7628
1268 Front Street • Binghamton, NY 13901

Vestal • 607-729-2679
3908 Vestal Parkway East • Vestal, NY 13850

www.spiedieandribpit.com
Follow us on Twitter @ Spiedieribpit

COLD SUBS: FOOT LONG

TURKEY\$5.99
(lettuce, tomato & mayo)

COLD SUBS: MINI 6"

TURKEY.....\$3.79

HOT SUBS & SANDWICHES

	SAND.	SUB
CHEESEBURGER SUB <i>(lettuce, tomato, onion & sauce)</i>	\$3.19 - 6"	\$5.29 - 12"
HAMBURGER SUB <i>(lettuce, tomato, onion & sauce)</i>	\$3.09 - 6"	\$5.19 - 12"
PHILLY CHEESESTEAK SUB <i>(fried peppers & onions)</i>	\$4.39 - 6"	\$6.99 - 12"
TURKEY BBQ SANDWICH	\$3.79 - 6"	\$6.09 - 12"
FISH SANDWICH	\$3.99 - 6"	

DRINKS

COKE, SPRITE, NESTEA,
DIET COKE, PINK LEMONADE..... \$1.79 \$1.99 \$2.19
COFFEE..... \$.75

SPIEDIE MEAT BY THE POUND
FOR YOUR GRILL!!
PORK \$5.19/LB CHICKEN \$5.19/LB

SPIEDIE SPECIALTY MENU

BUFFALO STYLE CHICKEN SPIEDIE™

Chicken Spiedies, char-broiled in our tangy wing sauce & topped with lettuce, tomato & bleu cheese dressing. *Hot! Hot! Hot!*

ENDWELL STYLE SPIEDIE™

Chicken or Pork Spiedies, smothered with mushroom & melted cheese.

CAESAR CHICKEN SPIEDIE™

We drag our world famous chicken spiedies "through the garden" & top them with lettuce, tomatoes, onions, sprinkle on some "lite" Caesar dressing & wrap it all up in a handmade pita. *Julius would approve!*

SPIEDISSIMO™

We take our char-broiled chicken spiedies and smother them with tangy provolone cheese, roasted peppers and onions and serve them in a seasoned grilled pita... "BRAVISSIMO"

BLEU CHEESE CHICKEN SPIEDIE™

Chicken Spiedies, topped with lettuce, tomatoes, onions & bleu cheese dressing.

GREEK STYLE SPIEDIE™

Chicken Spiedies, wrapped in a handmade pita, topped with a cucumber sauce, purple onions, lettuce, tomato & Feta cheese. - *Zorba's Favorite!*

SPIEDIE CAPRESE

Char-broiled chicken spiedies served on a grilled pita, topped with fresh bruschetta, basil, garlic, pesto, melted mozzarella cheese & shredded lettuce.

SPIEDIE CHIPOTLE

World famous chicken spiedies topped with fresh red onions, tomatoes, lettuce. Finish it all with our new chipotle sauce. *South Western Flair*

SANDWICHES - \$4.59 SUBS - \$7.99

FRIES & SALADS, ETC...

	REGULAR	LARGE
FRENCH FRIES	\$2.09	\$3.69
CHEESE FRIES	\$2.59	\$4.29
ONION RINGS	\$2.29	\$4.39
CHICKEN NUGGETS	\$4.69 (8pcs)	
COLE SLAW	\$2.49	\$3.79
MACARONI SALAD	\$2.49	\$3.79
RED POTATO SALAD w/ eggs	\$2.59	\$3.89
GARDEN SALAD	\$3.29	

GARDEN SALAD w/ Chicken Spiedies.....\$6.59
(All salads made on the premises - Italian, Ranch, Balsamic Vinaiger, Lite Caesar or Bleu Cheese Dressings available)

GREEK SALAD w/ Chicken Spiedies.....\$7.79
(Served with Feta, Kalamyata Olives & Onions)

BUFFALO CHICKEN SALAD.....\$7.19

BUFFALO STYLE CHICKEN WINGS.....doz. \$6.79
(Hot or mild served w/ bleu cheese & celery.) Bucket of 50 \$29.99

CHICKEN WINGS.....doz. \$6.79
(Breaded and deep fried.) Bucket of 50 \$29.99

Sauces available for dipping - add \$.50
Bleu Cheese, BBQ Sauce, Cocktail Sauce.

ORIGINAL SPIEDIES

ORIGINAL PORK SPIEDIE

Plain and simple, this is the spiedie that made our family famous - our juicy pork spiedies served all by themselves on a fresh Italian roll - *Magnifico!*

SANDWICHES - \$4.19 SUBS - \$7.29

ORIGINAL CHICKEN SPIEDIE

We start with the best quality boneless, skinless chicken breast, marinated in our famous family marinade, char-broil and serve them "solo" on a fresh Italian roll - *You'll be chirping for more!*

SANDWICHES - \$4.19 SUBS - \$7.29

COMBO MEAL

\$7.99 - Our choice of a sandwich from the SPIEDIE SPECIALTY MENU with a regular order of fries and a 22 oz drink. Sub Size \$11.49

RIBS

BBQ BABY BACK RIBS.....\$10.09
BBQ RIB DINNER.....\$12.99
(fries, cole slaw, roll)

CHAR-BROILED BURGERS & DOGS

HAMBURGER.....\$1.99
CHEESEBURGER.....\$2.19
DOUBLE CHEESEBURGER.....\$3.19
BACON CHEESEBURGER.....\$2.59
DOUBLE BACON CHEESEBURGER.....\$3.69
HOTDOG.....\$1.59

TOP IT WITH...

	SAND.	SUB
MUSHROOMS49	.79
FRIED PEPPERS49	.79
FRIED HOT PEPPERS (dangerous)49	.79
CHEESE49	.79
LETTUCE & TOMATO49	.79
BACON49	.89
BBQ SAUCE39	.59
HOT PEPPERS (Pepperonicini)39	.59
CARAMELIZED ONIONS49	.79

Sub Sauce, Ketchup, Onions, Mustard & Pickles are on us!

Prices - Subject To Change

Starters *All Starters are served with Lebanese bread*

Hummus* \$5.35 *(add ground beef for \$1.15)*
Baba Ghannouj* \$5.35
Falafel Starter* \$6.25
Grape Leaves* \$5.35
Basha's Maza* \$9.79 *A sampler of all the above.*

Salads

Fattoush* \$6.69
Lettuce, tomatoes, cucumbers, chopped parsley, green peppers and toasted pita.
Taboule* \$6.35
Parsley, tomatoes, onions and burgle wheat.
Basha's Salata** \$7.69
Lettuce, tomatoes, cucumbers, chopped parsley, feta cheese and olives.
Tawook Salad \$8.99
Lettuce, tomatoes, cucumbers, chopped parsley, onions and tawook.
Falafel Salad* \$7.69
Lettuce, tomatoes, cucumbers, chopped parsley and falafel.

Sides

French Fries* \$2.59
Rice Pilaf** \$2.59
Salad* \$2.59

Kids

Pita Pizza** \$4.20
Pita Nutella** \$4.20
Kids Tawook \$7.49
Pita Cheese** \$3.20

For the vegan and vegetarians, we have something for you as well, daily soups and specials that will cater to your lifestyle needs.

* *vegan*

** *vegetarian*

Pita Wraps

\$0.50 extra for any substitutions

Beef Shawarma \$6.49
Thin strips of beef marinated in shawarma spices wrapped in pita bread with lettuce, tomatoes, onions and tahini sauce.
Chicken Shawarma \$6.49
Thin strips of chicken marinated in shawarma spices wrapped in pita bread with lettuce, tomatoes, pickles & garlic paste.
Falafel Pita* \$5.99
Mixed crushed beans, deep fried, wrapped in pita bread with lettuce, tomatoes, pickles and tahini sauce.
Kafta \$7.25
Ground beef mixed with parsley and onions, and wrapped in pita bread with lettuce, tomatoes, onions and hummus.
Chicken Tawook \$7.69
Chicken cubes on a skewer marinated in garlic, wrapped in pita bread with lettuce, tomatoes, pickles and garlic paste.
Lamb Kabob \$8.79
Marinated cubes of lamb on a skewer wrapped in pita bread with lettuce, tomatoes, onions and hummus.
Beef Kabob \$7.99
Marinated cubes of beef on a skewer, wrapped in pita bread with lettuce, tomatoes, onions and hummus.
Fries Pita* \$5.35
French fries with garlic, pickles and ketchup.
Hummus Pita* \$5.35
Hummus with lettuce, tomatoes, onions, cucumbers and olive oil.
Baba ghannouj Pita* \$5.35
Baba ghannouj with lettuce, tomatoes, onions, cucumbers and olive oil.
Pita Burger \$5.99
Ground beef patties wrapped in pita bread with lettuce, onion, tomatoes and pickles.
Pita Kebbeh \$7.99
Kebbeh patties wrapped in pita bread with lettuce, onion, tomatoes, and hummus.

Entrees

Served with your choice of two sides.

Beef Shawarma \$10.99
Thin strips of beef marinated in spices.
Chicken Shawarma \$10.99
Thin strips of chicken marinated in spices.
Falafel* \$8.29
Mixed crushed beans, deep fried.
Kafta \$10.99
Ground beef mixed with parsley and onions.
Chicken Tawook \$10.99
Chicken cubes on a skewer marinated in garlic.
Beef Kabob \$12.99
Marinated cubes of beef on a skewer.
Lamb Kabob \$13.99
Marinated cubes of lamb on a skewer.
Shawarma Duo \$11.99
Combination of both beef and chicken shawarma.
Trio Platter \$12.99
Combination of Kafta, Chicken Tawook & Kabob.
\$1 extra for any substitutions

Desserts

Baklava \$3.99
Crème Caramel \$3.49
Halewet el Jeben \$3.49

Baked Goods

Mankoushe \$3
Spinach Pie \$5
Meat Pie \$4



3748 Vestal Parkway East, Vestal, NY
607-217-5288
WWW.BASHASGRILL.COM
Hours: Mon-Wed: 11:30am - 8pm
Thurs-Sat: 11:30am - 9pm • Closed Sunday
Catering • Extra Parking in Rear • WIFI

Appetizers

- Deep Fried Artichoke Hearts**
Served with Hollandaise sauce.....8.95
- Shrimp in Beer Batter**
Accompanied with a pungent fruit sauce.....9.50
- Maryland Crabcakes**
3 crabcakes served with salsa mayonnaise.....8.75
- Escargot Chablisenc**
6 snails baked with fresh herbs in aromatic garlic butter.....9.25
- Old Mill Shrimp Cocktail**
Served with cocktail sauce and lemon.....9.50
- Crunchy Coconut Shrimp**
With creamy pineapple coconut sauce.....9.50
- Alaskan Mushroom Caps**
Topped with crabmeat and DeJohn butter.....8.95
- Toasted Raviolis**
Cheese filled, served with marinara sauce for dipping.....6.95
- French Onion Soup Au Gratin**.....4.75
- Soup Du Jour**.....3.95

Specialty Salads

- Fresh Spinach Salad**
Topped with bacon, mushroom, and egg. Served with hot bacon dressing or a dressing of your choice.....6.95
- Strawberry Salad**
Assorted greens with fresh strawberries, glazed pecans, and crumbled bleu cheese. Served with a fresh strawberry vinaigrette.....6.95
- Classic Caesar Salad**
Crunchy Romaine tossed with our own Caesar dressing, parmesan cheese and croutons.....6.95
Crumbled Bleu Cheese 1.25 extra

Old Mill Specialties

Specialties of the house and our three most popular dishes since 1946.

- Chicken Old Mill**
A casserole of boneless breast of chicken and broccoli florets topped with a rich Mornay sauce & parmesan cheese.....18.50
- Shrimp Old Mill**
A casserole of large shrimp over wild rice and topped with a rich Mornay sauce and parmesan cheese.....20.95
- Braised Beef**
Beef brisket seasoned and slow cooked until fork tender. Topped with a richly flavored sauce from its own juices.....19.50

Favorites

- Veal Marsala**
Veal cutlets topped with a rich demiglace simmered with mushrooms & Marsala wine.....20.95
- Broiled Marinated Chicken Breast** Served with Hollandaise sauce.....16.95
- Chicken with Cordon Bleu Sauce**
Breast of chicken breaded and baked with a creamy Jarsberg and ham sauce.....18.50
- Mushroom and Wild Rice Casserole**
A creamy and comforting dish enhanced with toasted pine nuts, gruyere cheese, and a splash of light cream.....16.95
- Hearty Ratatouille**
Eggplant, zucchini, tomatoes, and sweet bell peppers, slowly simmered and served with a topping of bread crumbs and parmesan cheese.....15.95
with chicken.....18.50
- Pasta Marinara**
Angel Hair pasta topped with a fresh tomato marinara sauce.....15.95
Served Sunday Only
- Boneless Chicken and Biscuits**.....15.50
- Broiled Ham Steak** Served with a maple pineapple sauce.....14.95
- Roast Loin of Pork**
Served with homestyle dressing and topped with pork gravy.....16.95
- Roast Leg of Lamb**
Topped with lamb gravy and served with a garnish of mint jelly.....19.95
- Roast Turkey**
All white meat served with homestyle dressing & topped with turkey gravy.....18.50
- Fresh Sautéed Mushrooms**.....4.25
- Steamed Wild Rice**.....3.50

Dinner Salads Lighter options to a full meal

- Shrimp, Artichoke and Asparagus Salad**
Assorted greens and five large shrimp mixed with marinated artichoke hearts and asparagus, crunchy sweet red pepper, celery and cucumber served with a creamy herb dressing.....15.95
- Chicken Caesar Salad**
Our classic Caesar salad topped with grilled marinated chicken.....13.95
- House Tossed Salad**.....7.95
- Strawberry Salad**.....9.95
- Spinach Salad**.....9.95
- Classic Caesar Salad**.....9.95

All dinner salads are served with relish trays and rolls.

* Entrees are served with hot rolls, relish tray, soup or House salad, starch, and vegetable. You may substitute French onion soup for soup du jour or salad for \$2.50 *

From the Broiler

- Broiled Filet Mignon Steak**
Topped with fresh sauteed mushrooms.....28.95
Petite Filet.....25.95
- New York Strip Steak**
13 oz. steak topped with garlic herb butter.....28.95
- Tournedos of Beef Tenderloin**
One half topped with Bernaise sauce, the other a sauce of mushrooms, wine and cream.....28.95
- Premium Loin Lamb Chops**
Two 7 oz. chops served with mint jelly.....29.50
Single lamb chop.....20.95
- Roast Prime Ribs of Beef (Fri, Sat. & Sunday Only)**
Slow roasted beef served with Au Jus.
Petite cut 8oz.....21.95 Regular cut.....25.50

Seafood

- Alaskan King Crab Legs**
One pound of broiled & split crab legs, served with clarified butter...Mkt. price
- Crunchy Coconut Shrimp**
With creamy pineapple coconut sauce.....20.95
- Shrimp Sampler**
A combination of favorites, coconut shrimp, fried shrimp, and shrimp in beer batter.....21.95
- Broiled Scallops**
Served in lemon butter.....25.95
- Fried Scallops**
Fresh sea scallops hand breaded and served with tartar sauce.....25.95
- Shrimp in Beer Batter**
Accompanied with a pungent fruit sauce and cocktail sauce and served with clarified butter.....20.95
- Poached Salmon Filet**
Served with creamy dill sauce.....22.50

Combinations

Have a combination of your favorite steak with your favorite seafood.

- Coconut Shrimp**.....9.50
- Shrimp in Beer Batter**.....9.50
- Broiled Scallops**.....11.50
- Fried Scallops**.....11.50
- Alaskan King Crab Legs 1/2 lb.**.....Mkt. price
- Australian Lobster Tail**.....Mkt. price
Seafood discounted for combos only.
- Filet Mignon Steak**.....28.95
- Petite Filet Mignon Steak**.....25.95
- 13 oz. Strip Steak**.....28.95
Friday and Saturday Only:
- Petite Prime Rib**.....21.95
- Regular Prime Rib**.....25.50



The OLD MILL

The Old Mill Opens for the season three days before Easter and closes the day after Thanksgiving.

Wednesday - Saturday - 4:30 to 9:00 p.m.

Sunday - Noon to 7:30 p.m. • Closed Monday, Tuesday & Wednesday

Take Sidney exit off I-88, turn left onto Rt. 8., located on Rt. 8. 1 mile North of Mt. Upton.

For Reservations 607-764-8300

www.nirchisontheavenue.com • instagram | fb: NirchisOnTheAve



Nirchi's RESTAURANT • PIZZERIA

215 Washington Ave.
Endicott, New York
(607) 484-1604

Starters

- BRUSCHETTA 7**
tomato | basil | balsamic | parmesan V
- UTICA GREENS 9**
pancetta | peppers | parmesan | bread D
- FRIED CHICKPEAS 7**
salt and pepper | lemon wedge V GF
- FRIED CALAMARI 12**
marinara | garlic butter sauce
- WINGS sm (5) 8 | Irg (10) 10**
Mild | Medium | Hot | Garlic | BBQ GF
- PORTOBELLO 9**
sauteed spinach | roasted red pepper
- SPINACH & ARTICHOKE DIP 11**
D V cream cheese | parmesan | tortilla chips
- STEAMED CLAMS 9**
S dozen | pomodoro or garlic +3
- SHRIMP COCKTAIL 12**
GF S 4 extra large | cocktail
- CRAB CAKES 14**
S remoulade | lemon | cocktail
- OYSTERS HALF 10 | WHOLE 19**
S on the half shell | horseradish | cocktail

Soups & Salads

- add to salad: chicken +3 | shrimp +5 | crumbly bleu +1
Italian | balsamic | bleu cheese | ranch | thousand island | honey mustard
- FRENCH ONION SOUP 6**
burgundy | provolone | baguette D
- LOBSTER BISQUE CUP 4 | BOWL 6**
sherry | cream | tomato D
- SOUP OF THE DAY**
cup 3 | bowl 5
- CAESAR SALAD 8**
romaine | parmesan | croutons D V
- CAPRESE SALAD 11**
burrata | pesto | heirloom tomato D V
- CHICKEN SALAD 12**
choice of spiedie or buffalo | olive | onion | tomato
- SALMON & ORANGE SALAD 17**
mandarin orange | olives | onion | mixed greens
- AHI TUNA SALAD 17**
GF 3 pepper blend | artichoke | onion | mixed greens
- KALE COBB SALAD 13**
chicken | bacon | egg | avocado | tomato
- APPLE PECAN SALAD 12**
D N chicken | cranberry | feta | raspberry vinaigrette
- WEDGE SALAD 9**
D bacon | tomato | onion | bleu cheese crumble
- SOUTHWEST KALE SALAD 13**
chile lime ranch | chips | corn | chicken | feta | avocado | egg

Handhelds

served with pickle and chips • add fries, onion rings, soup or salad +2

- CRABCAKE SANDWICH 15**
lump crab | old bay | potato bread S
- PHILLY CHEESESTEAK 13**
ribeye | peppers | onion D
- CHICKEN SPIEDIE SUB 11**
chargrilled chicken | Italian spices
- PARM SUB meatball 10 | chicken 11**
marinara | mozzarella D
- CHEESEBURGER 12**
D American cheese
- ITALIAN PANINI 11**
D prosciutto | mozzarella | roasted red pepper | basil
- CHIPOTLE CHICKEN PANINI 11**
D grilled chicken | bacon | avocado | chipotle ranch
- CHICKEN PANINI** | buffalo or pesto 11
D grilled chicken | bleu and celery or pesto and provolone

Dinner Sides (included with entree)
baked potato 3 | rice 3 | vegetable 3 | pasta 3 | french fries 3

Ala Carte Sides

mac & cheese 8 | penne vodka 4 | bolognese 7 | gnocchi 6 | sauteed mushrooms 3
(bacon & mushroom)

Pastas

CREATE YOUR OWN PASTA 9

- spaghetti | penne | linguine | fettuccine | gluten free +2
- garlic & olive oil +1 | pomodoro +2 | vodka, alfredo, tuna +3 | bolognese +4 | clam (red, white) +6
- chicken +3 | meatball (2) +3 | sausage (1) +3 | shrimp (4) +5
- specialty pastas come served with choice of soup of the day or house salad

- CHEESE RAVIOLI 13**
homemade | marinara D
- GNOCCHI 13**
potato pasta | marinara D
- LASAGNA 16**
beef | sausage | ricotta | mozzarella D
- CHICKEN RIGGIES 15**
chicken | vodka sauce | banana pepper | mozzarella D
- SHRIMP SCAMPI 17**
garlic sauce | basil | tomato S D
- SHRIMP FRA DIAVOLO 18**
pancetta | spicy red sauce S D
- EGGPLANT ROLLATINI 14**
D V ricotta | mozzarella | marinara
- PARMIGIANA** eggplant 14 | chicken 15 | veal 19
D marinara | mozzarella | pasta
- VEAL & PEPPERS 19**
stewed | burgundy | spaghetti
- GNUDI** cheese dumpling pasta 14
D ricotta | mozzarella | parmesan | marinara
- MAC & CHEESE 16**
bacon | gruyere | mushroom

Pizza

CLASSIC RED OR WHITE

nine inch 81 sixteen inch 121 half sheet 12

additional toppings: nine inch +1 each | sixteen or half +2 each
pepperoni | sausage | mushroom | bacon | sliced beef | spiedie chicken
olive | onion | meatball | banana pepper | tomato | anchovy | spinach

SPECIALTY PIZZAS

nine inch 11 | sixteen inch 15 | half sheet 16

- MARGHERITA**
tomato | mozzarella | basil D V
- SPINACH RICCOTA**
mozzarella | spinach | white garlic D V
- CHICKEN SPIEDIE OR BUFFALO**
medium wing sauce on white or red D
- ITALIAN VEGETABLE**
D V bruschetta | onion | broccoli | white garlic
- THAI CHICKEN**
D sweet chili sauce | grilled chicken | basil
- MEATLOVERS**
D bacon | sausage | sliced beef

Entrees

Served with one dinner side and your choice of soup du jour or house salad
upgrade to French onion soup or Caesar salad +3 wedge salad +4

- SALTIMBOCCA chicken 19 | veal 22**
prosciutto | Swiss | Madeira wine sauce D
- MARSALA chicken 17 | veal 20**
mushroom | marsala wine sauce
- PICCATA chicken 17 | veal 20**
lemon | capers | white wine
- FILET MIGNON 32**
8 oz | chargrilled | Milanese style +2 GF
- DELMONICO STEAK 26**
12 oz | chargrilled | Milanese style +2 GF
- PRIME RIB petite 20 | queen 24**
slow roast | hand select spices | au jus GF
Prime rib available Wed | Fri | Sat
- AHI TUNA STEAK 20**
G 3 pepper blend | balsamic reduction
- GRILLED SALMON 23**
GF capers | butter | lemon
- MARYLAND CRAB CAKE 21**
S lump crab | old bay | remoulade | cocktail
- GRILLED SCALLOPS 24**
S D U1 D scallop | seasonal vegetable | sage cream
- BROILED HADDOCK 16**
D lemon | romano | garlic
- GREEK LEMON CHICKEN 15**
half chicken | oregano | lemon | garlic

S shellfish | GF gluten free | N nuts | V vegetarian | D dairy



Dine Out

Dining out with food allergies

(NewsUSA) – Many restaurants are taking steps to accommodate America’s 12 million diners who have food allergies. Consumers can make informed decisions, whether they’re sensitive to shellfish or have celiac disease, a condition in which the body cannot process gluten.

“There have never been more tools available to the consumer with food allergies to access health information and to act on what they find,” said Andrea Levario, executive director of the American Celiac Disease Alliance. Levario, on behalf of UNO Chicago Grill, offers the

following tips to help consumers enjoy safe and healthy restaurant meals:

- ◆ Research your options online before you come in. Responsible chains put menu information online. If a restaurant doesn’t post nutrition and ingredient information online, try calling ahead to speak to a manager.
- ◆ Take advantage of posted information. Many restaurants offer nutritional



information through lobby kiosks. Other establishments may have pamphlets that they can provide upon request.

- ◆ Alert your server. A good server will make your experience his top priority – he will want to ensure that you have an enjoyable, safe meal. Tell your server about your specific allergies and ask him to communicate your needs to the kitchen.
- ◆ Ask the manager for special accommodations. Managers should personally check special-needs orders, adding another safety-control measure to your meal.

“Dining establishments are growing in their understanding of food allergies and other customer health needs – some in response to new laws, some voluntarily,” said Levario. “I believe these activities are an example of a very positive health-consciousness trend within the restaurant industry.”

Why settle for anything less than the best?

NUMBER 5

607-723-0555
33 South Washington St, Binghamton, NY
www.number5restaurant.com

Prime Steaks, Fresh Seafood

Voted 'The Best in Fine Dining', 'Catering', 'Seafood', and 'Cocktails' by Readers Choice Awards

We have a place set just for you...
and your ad!

For information, contact Bonnie Rozen
at 724-2360, ext. 244 or
bonnie@thereporter.com

THE REPORTER
Published by the Jewish Federation of Greater Binghamton

Little Venice RESTAURANT

A Family Tradition Since 1946

LUNCHES & DINNERS
Featuring Our
Homemade Pasta Dishes
Also serving Steaks, Seafood, Veal

TAKE-OUT SERVICE
COCKTAIL LOUNGE

Serving from 11:00 am to 11:00 pm ~ Closed Mondays
111 Chenango Street, Binghamton

724-2513

<p>Appetizers</p> <p>Stuffed Mushroom Caps.....12.95 Stuffed with our own crabmeat stuffing or Greek stuffing with spinach, garlic, and Feta cheese.</p> <p>Escargot12.95 Snails baked in garlic and shallot butter in fresh mushroom caps.</p> <p>Shrimp Cocktail12.95 Iced, crisp, fresh shrimp served with our own tangy cocktail sauce.</p> <p>Deep Fried Battered Cheese Sticks6.95 Served with marinara sauce.</p> <p>Baked French Onion Soup Gratinée.....7.50</p> <p>Soup Du Jour3.95</p> <p>Steamed Clams12.95 One dozen with drawn butter.</p> <p>Clams Casino.....12.95 Half dozen clams baked with onions, peppers, celery, bacon.</p> <p>Bacon Wrapped BBQ Shrimp12.95 Four large shrimp wrapped with bacon then broiled with barbecue sauce.</p> <p>Stuffed Potato Skins.....9.95 Four skins with real bacon and cheddar cheese.</p> <p>Edamame Dumplings.....6.95 Lightly fried and served with a pineapple-curry dipping sauce</p> <p>Jumbo Shrimp Grillers.....13.95 Tastes like baby lobster tails - 4 fresh water jumbo shrimp grilled and served over roasted garlic cheddar orzo.</p> <p>Surf and Turf Select one surf and one turf! <i>Surf</i></p> <p>Lobster - 6 oz. 15.95</p> <p>Lobster - 9 oz. 23.95</p> <p>Fried Shrimp.....12.95</p> <p>Fried Scallops14.95</p> <p>Broiled Scallops.....14.95</p> <p>Alaskan Snow Crab Legs - 1 lb. 13.95</p> <p>Bar B-Q Shrimp11.95</p> <p>Shrimp Scampi12.95</p> <p>Broiled Haddock 11.95</p> <p><i>Turf</i></p> <p>14 oz. New York Strip 27.95</p> <p>10 oz. New York Strip 20.95</p> <p>Petite Filet Mignon.....27.95</p> <p>Filet Mignon 31.95</p> <p>Greek Tenderloin 35.95</p> <p>12 oz. Pork Chop 19.95</p> <p>Cajun Chicken Breast..... 15.95</p> <p>Prime Rib 10 oz. (Thurs, Fri. and Sat.) 22.95</p> <p>Prime Rib 14 oz. (Thurs, Fri. and Sat.) 27.95</p> <p>Prime Rib 20 oz. (Thurs, Fri. and Sat.) 33.95</p> <p>Pasta</p> <p>Fettuccine a la Silo.....19.95 We add sauteed mushroom slices and broccoli to our fresh cream sauce, made with imported pecorino romano cheese and a hint of sherry wine.</p> <p>With Grilled Chicken - \$23.95</p> <p>Pasta Primavera.....16.95 Penne pasta sauteed with garlic, fresh tomatoes, and an assortment of fresh vegetables in olive oil and Madiera wine.</p> <p>Angel Hair Pasta.....15.95</p> <p>Baked Stuffed Manicotti.....16.95 Topped with mozzarella cheese</p>	<p>Steak and Chops</p> <p>New York Strip Steak - 10 oz.20.95</p> <p>New York Strip Steak - 14 oz.27.95</p> <p>New York Strip Steak - 20 oz.33.95</p> <p>Ribeye Steak - 14 oz.27.95</p> <p>Ribeye Steak - 20 oz.33.95</p> <p>Ribeye Steak - 32 oz.44.95</p> <p>Rack of Lamb.....32.95 Delicately seasoned with garlic and rosemary. Served with broiled tomato halves and mint jelly.</p> <p>Prime Rib of Beef - 10 oz.22.95</p> <p>Prime Rib of Beef - 14 oz.27.95</p> <p>Prime Rib of Beef - 20 oz.33.95</p> <p>Prime Rib of Beef - 32 oz. - No Bone!44.95 Slowly roasted and seasoned to perfection! Available Thursdays, Fridays & Saturdays</p> <p>Filet Mignon - 6 oz.27.95</p> <p>Filet Mignon - 8 oz.31.95</p> <p>Filet Mignon - 10 oz.35.95 Tender and juicy, served with fresh sautéed mushrooms.</p> <p>Filet Oscar.....39.95 Served on a bed of asparagus, topped with lump crab and hollandaise.</p> <p>Greek Tenderloin.....36.95 Broiled in lemon butter and olive oil, seasoned with oregano and lots of garlic.</p> <p>Pork Chops29.95 Two 12 oz. center cut chops, broiled to perfection! 1 Chop - \$19.95</p> <p>Greek Pork Chop21.95 Broiled with lemon butter & olive oil with oregano & lots of garlic.</p> <p>Calves Liver19.95 Sautéed with bacon and onions.</p> <p>Chicken</p> <p>Chicken Parmesan.....19.95 Fresh, boneless, skinless breast, breaded and topped with marinara and mozzarella, served over angel hair pasta.</p> <p>Chicken Picatta.....20.95 Boneless, skinless breast sautéed with lemon, butter & a hint of white wine, capers, served over angel hair pasta.</p> <p>Chicken Cordon Bleu21.95 Boneless, skinless chicken breast, stuffed with imported Swiss cheese and ham, breaded in our own seasoned breadcrumbs and sautéed with olive oil, butter and white wine.</p> <p>Chicken Marsala.....20.95 Boneless, skinless breast, sautéed with fresh sliced mushrooms, green onions, au jus, and Marsala wine. Served over wild rice pilaf.</p> <p>Coconut Chicken.....20.95 Boneless, skinless breast, dredged in coconut, then sautéed to a golden brown. Served with fresh pineapple chunks and our famous coconut sauce.</p> <p>Stuffed Greek Chicken Breast23.95 Boneless, skinless breast, lightly charbroiled, stuffed with spinach and feta cheese stuffing and finished under the broiler with our famous Greek sauce! (Lots of Garlic!)</p> <p>Chicken Italiano20.95 Breast of chicken topped with fried peppers, fried onions and Marsala wine, served over angel hair pasta</p> <p>Cajun Chicken and Shrimp22.95 Served with cajun garlic greens.</p>	<p>Seafood</p> <p>Shrimp Scampi23.95 Large, tender shrimp, sautéed with fresh garlic, parsley and a hint of white wine, and served over angel hair.</p> <p>Crab Legs.....23.95 One pound of Alaskan Snow Crab clusters.</p> <p>Scallops.....26.95 Fresh sea scallops, broiled with lemon and lightly seasoned, or hand breaded and deep-fried.</p> <p>Broiled Stuffed Shrimp.....24.95 Your choice of crabmeat or Greek stuffing</p> <p>Fried Shrimp.....21.95 Lightly hand breaded and fried to a golden brown.</p> <p>Jumbo Shrimp Grillers.....24.95 Tastes like baby lobster tails! 6 jumbo fresh water shrimp grilled and served over roasted garlic cheddar orzo.</p> <p>Broiled Haddock20.95 Lightly seasoned and broiled in lemon butter, or Stuffed with your choice of crabmeat or Greek stuffing24.95</p> <p>Fried Haddock.....19.95 Lightly hand-breaded and deep fried to a golden brown.</p> <p>Broiled Seafood Platter36.95 Lobster tail, haddock, scallops, shrimp and crab legs, lightly seasoned and broiled to perfection.</p> <p>Fried Seafood Platter.....26.95 Haddock, shrimp, scallops, crab cake, and clam strips, all delicately breaded and fried to a golden brown. Served with homemade cocktail & tartar sauce.</p> <p>Lobster Tail - 6 oz. 26.95</p> <p>Lobster Tail - 9 oz. 36.95 The finest from the sea, lightly seasoned and broiled to perfection.</p> <p>Seafood Alfredo.....27.95 Shrimp, scallops, and broccoli florets sautéed with butter, fresh cream, and pecorino romano and a hint of sherry wine, tossed with fettuccini.</p> <p>Broiled Salmon Filet23.95 Topped with our delicious lemon, caper and dill sauce.</p> <p>Lump Crab Stuffed Salmon Filet27.95 Fresh lump crab with our house seasoning, stuffed in Pacific salmon file, brushed with butter and herbs then broiled to perfection.</p> <p>Awesome Seafood Add Ons</p> <p>3 Jumbo Shrimp Grillers.....8.95</p> <p>6 oz. Lobster Tail15.95</p> <p>Sautéed Mushrooms, Onions, or Both.....3.95</p> <p>Grilled Asparagus Spears.....3.95</p> <p>Veal</p> <p>Veal Marsala24.95 Tender veal sautéed with Marsala wine, beef stock, fresh mushrooms, and topped with a light sprinkle of imported Swiss cheese.</p> <p>Scallopini.....24.95 Tender veal scallops, sautéed in olive oil and butter with fresh mushrooms, tomatoes, green onion, parsley, and sherry wine.</p> <p>Breaded Veal Cutlets24.95 Tender cutlets, dipped in egg and our Italian seasoned breadcrumbs, and sautéed in olive oil.</p> <p>Veal Picatta.....24.95 Veal medallions sauteed with butter, lemon, capers and white wine, served over angel hair pasta.</p>	<p>Early Bird</p> <p><i>Available Tuesdays through Saturdays 4 - 5:30 PM and Sundays 1 PM - 4 PM</i></p> <p>Ham Steak Hawaiian 14.95 Thick cut of delicious ham broiled with our Hawaiian glaze.</p> <p>Broiled Swai.....15.95 Filet of mild white fish seasoned with butter and lemon pepper seasoning.</p> <p>Swai Florentine.....17.95 Mild flakey white fish topped with spinach and herbs.</p> <p>Crab Stuffed Haddock.....18.95 Fresh haddock stuffed with our incredible lump crab stuffing.</p> <p>12 oz. Pork Chops.....17.95 Broiled juicy center cut pork chop seasoned lightly with special seasoning.</p> <p>Turkey and Biscuits 14.95 Tender white meat turkey breast simmered in our own turkey gravy and served with buttermilk biscuits.</p> <p>Beef Tips Over Egg Noodles..... 14.95 Tender cuts of beef simmered slowly with Sherry wine, mushrooms & beef au jus. Served with buttered egg noodles.</p> <p>Sicilian Shrimp 17.95 Large shrimp sautéed with garlic, fresh Roma tomatoes, mushrooms, spinach & white wine. Served over Angel Hair pasta.</p> <p>Seafood Newburg 18.95 Shrimp, scallops, fish and crab served over toast points.</p> <p>Chicken Marsala..... 15.95 Boneless, skinless chicken breast with mushrooms, green onions, au jus and Marsala wine</p> <p>Chicken Parmesan..... 15.95 Served over Angel Hair pasta.</p> <p>New York Strip Steak - 10 oz. 19.95</p> <p>Prime Rib - 10 oz...... 19.95 10 oz. cut of juicy prime rib served the way you like it. Served Thursday through Saturday only.</p> <p><i>All Early Bird dinners include full salad bar; choice of potato, rice or vegetable; coffee or tea and dessert. Tax and gratuity additional. Your server will inform you of additional Early Bird Specials. Cannot be used with any coupons, promotional gift certificates, or any other promotion except for Clipper Magazines \$2 off coupon.</i></p>
---	--	--	--

The Silo Restaurant

Now open Tuesday-Sunday (Dinner) 4-9pm
Friday - Saturday (Dinner) 4-10pm
Sunday (Brunch) 10am - 2pm • Sunday Dinner 1-8pm

Take Rt. 12 North to Greene, right at light, 6 mi. east on Rt. 206 (approx. 30 min.) Make your reservations now!

656-4377
All major credit cards accepted
www.thesilorestaurant.com