

STARTERS

Original Pistachio Chicken Tenders

With Honey Mustard or Chili BBQ
(7) \$9.50 (16) \$19.99 (30) \$35.99

Sea Isle Combo

Three Shrimp Lejon & Three Clams Casino
\$14.95 or All Shrimp Lejon add \$5

Abruzzi Roasted Wings

With Caramelized Onions & Marsala Wine Sauce
Buffalo Available!
(8) \$9.95 (16) \$18.95

Cheesesteak Egg Rolls

Homemade & Delicious with Balsamic Ketchup
\$10.50

House Breaded Mozzarella

With Roasted Red Peppers & Plum Tomato
Sauce
\$10.95

Mussels Bianca or Red

Your Choice of White Wine Garlic Sauce or
Classic Red Broth with Bread for Dipping
\$12.50

Calamari Fritta

Local Calamari, Fried & served with Lemon
Caper Aioli & Marinara Sauce
\$12.95

Polpetta

Two Home Made Meatballs in Red Gravy topped
with Fresh Ricotta & Basil
\$9.95

Summer Skillet

Brown Sugar Brussel Sprout & Cauliflower Skillet with
Roasted Carrots, Roasted Corn & Smoked Brisket
\$11.50

Amalfi

Bacon Wrapped Asparagus with Lump Crab, Lemon
Caper, Brown Butter & a Fried Egg
\$12.95

Passyunk

Italian Sweet Sausage topped with Broccoli Rabe &
Grilled Peppers over White Beans finished with EVOO
\$12.50

Grilled Veggie Board for Sharing

With Creamy Horseradish
\$12.50

Mediterranean Platter for Sharing

Bruschetta, Hummus, Veggies, Feta, Olives, Crostini &
Pita
\$16.95

Seasonal Select Cheese Board

Assortment of Domestic Cheeses, Candied Nuts,
Olives, Fruit Spread, Grapes & Grain Mustard
\$21.50

9th Street Charcuterie

Assortment of Cured Meats, Imported Cheeses,
Pickled Veggies, Grapes, Fig Spread & Grain Mustard
with Crostini
\$22.50

SALADS

Traditional Garden or Caesar

\$7.99 / \$5.99 Side

Chicken Caesar

Grilled or Blackened
\$9.95

Sicilian Caesar

Italian Tuna, Red Onion, Sliced Lemon, Radishes &
Croutons atop Our Tasty Caesar Salad
\$11.95

Energy

Apple Chips, Quinoa, Spinach Romaine Mix, Nuts,
Avocado, Craisins & Mint served with Balsamic
Vinaigrette Dressing
\$10.75

Tuna Medley

Crisp Romaine, Plum Tomato, Cucumbers, Red
Onions, Carrots & Homemade Croutons Topped
with a Scoop of Our Delicious Tuna Salad served
with Balsamic Vinaigrette Dressing
\$11.50

Funky

Spring Greens, Mandarin Orange, Feta, Roasted
Red Peppers & Toasted Almonds served with
Balsamic Vinaigrette Dressing
\$10.75

Pistachio Chicken

Crisp Romaine, Red Onion, Tomato & Croutons
\$10.95

Sangria

Arugula/Romaine Mix, Apple Chips, Dried Cherries,
Merlot-Soaked Peaches, Red Wine Braised Cheese
& Citrus Wedges served with Honey Vinaigrette
Dressing
\$11.50

Tuscany

Romaine & Spring Green Mix, Grilled Chicken,
Olives, Fresh Mozzarella, Tomato & Prosciutto
served with Balsamic Vinaigrette Dressing
\$12.95

Bruschetta

Romaine Lettuce, Italian Olives, Parmesan Cheese,
Bruschetta, Fresh Mozzarella & Crostini served with
Balsamic Vinaigrette Dressing
\$11.50

Brisket Wedge

Iceberg Wedge, Bleu Cheese Crumbles, Grape
Tomatoes, Onion Straws & House Smoked Brisket
Pieces served with Bleu Cheese Dressing
\$11.50

Dressings:

Balsamic Vinaigrette, Honey Vinaigrette, Strawberry
Vinaigrette, Honey Mustard, Ranch, Bleu Cheese, Caesar,
Creamy Italian, Asian Ginger, French, Russian

Add to your Salad:

**Lump Crabmeat \$8 | Jumbo Shrimp \$6 | Salmon Grilled or Blackened \$7
Pistachio Chicken \$4.50 | Grilled Chicken \$4 | Blackened Chicken \$4.50**

SPECIALTY SANDWICHES

Eggplant Milano

Tender Eggplant Breaded & Topped with
Caramelized Red Onion, Peppers, Sautéed
Spinach & Aged Provolone on a seeded Kaiser
\$10.95

Original Chicken Cutlet*

With Broccoli Rabe, Sharp Provolone & Roasted
Red Peppers on an Italian Roll
\$11.50

South Philly Hot Pork*

With Sharp or Mild Provolone on an Italian Roll
\$10.50
Hot Peppers \$2 Broccoli Rabe \$3 Spinach \$2

9th Street Special*

Breaded Chicken Cutlet, Fresh Mozzarella, Sliced
Prosciutto, Greens, Roasted Red Peppers with a
Splash of Balsamic on an Italian Roll
\$12.95

Florentine*

Grilled Chicken, Sautéed Spinach, Roasted Red
Peppers Topped with Asiago & Mozzarella on an
Italian Roll
\$10.95

Big Charlie

House Braised Beef, Melted Cheddar & Bacon on
a Seeded Kaiser
\$12.50

Turkey Pan Rustico*

Roasted Turkey, Mild Provolone, Roasted
Tomatoes, & Basil Pesto Spread on Crusty Italian
Bread
\$10.95

The Chickie*

House Smoked Chicken Salad with Cooper Sharp
on a Seeded Kaiser
\$10.95

SIDES

Grilled Asparagus \$3.95/\$6.95
Crispy Balsamic Brussels Sprouts \$3.95/\$6.95
Garlic Parmigiana Broccoli \$3.50/\$5.95
Garlic Rosemary Roasted Potatoes \$3.50/\$5.95
Baby Spinach w/ Roasted Garlic & Olive Oil
\$3.75/\$6.50
Penne Marinara or Blush \$7.95
Gnocchi Marinara or Aglio e Olio \$9.95
French Fries \$4.25
Sweet Potato Waffle Cut \$5.95
Truffle & Parmesan Fries \$7.95
Cheese Fries \$5.95
Old Bay Fries \$4.95

MARKET WINE BOTTLE SHOP

Purchase a Bottle of Wine from Our Market
and Enjoy at your Table!!



Our staff can Re-Cork for You to Take Home!
\$5 Corking Fee on Full Bottles

PIZZA

Small 12" Round Plain Cheese
\$12.50

Large 13" x 17" Square Plain Cheese
\$15.95

Toppings (extra charge)

Extra Cheese, Mushrooms, Green Peppers,
Roasted Red Peppers, Onions, Broccoli, Olives,
Spinach, Tomatoes, Anchovy, Sausage,
Pepperoni, Meatball, Chicken Meatball,
Cheesesteak, Ground Beef, Pistachio Chicken,
Bacon

Pistachio

A Blend of Cheese, Red Onion and Pistachio
Chicken Finished with Our Homemade Honey
Mustard & Pistachio Pieces
\$18.50 / \$14.50

Butcher

Meatball, Sausage, Pepperoni
\$18.75 / \$14.75

Margherita

Our Homemade Sauce Topped with Fresh
Mozzarella and Basil
\$17.75 / \$13.95

Giovanni

A White Pie with Thinly Sliced Prosciutto,
Mozzarella, Arugula & Balsamic Glaze
\$18.50 / \$14.50

Mediterranean

Scrumptious Grilled Veggies, Spinach, Mozzarella
& Sharp Provolone
\$17.75 / \$13.95

Buffalo Chicken

Our version Includes a Sweet Spicy Buffalo Sauce
with a Melty Cheese Blend with Bleu Cheese
Crumbles
\$18.75 / \$14.25

Thin Crust Available for an Additional \$1

Gluten Free Crust Available \$3

Penne Ala Vodka

The Classic Blush Sauce with Pancetta
\$17.50

Mama Rosa

Linguini, Sausage, Meatball & Braciole
\$18.95

Fettuccine Alfredo

Made with Freshly Grated Parmigiana Reggiano
\$17.95

Home Made Baked Meat Lasagna

House Made Classic
\$17.50

Ravioli Marinara

Delicious Pasta Stuffed with Creamy Ricotta
Cheese
\$16.95

Add to your pasta:

Lump Crabmeat \$8 | Jumbo Shrimp \$6 | Salmon \$7 | Pistachio Chicken \$4.50
Grilled Chicken \$4 | Blackened Chicken \$4.50

***Consuming raw or undercooked meats, poultry, shellfish and eggs may increase your risk of food borne illness.**

KNOTS

Basket of Plain Knots
\$7.50

Add a side of Marinara \$1

Roasted Tomato Garlic Knot Skillet

Homemade Garlic Knots Topped with Mozzarella,
Seasoned Ricotta & Roasted Tomatoes
\$9.95

Pepperoni Knots

Homemade Garlic Knots Topped with Mozzarella,
Sharp Provolone, a Touch of Marinara & Pepperoni
\$10.95

CHEESESTEAKS

Toppings (extra charge)

Long Hots, Cherry Hots, Sweet Peppers, Pickles,
Raw Onions, Fried Onions, Mushrooms

South Philly Original Cheesesteak*

\$9.95

Frankie's Cheesesteak*

Sharp Provolone, Broccoli Rabe & Long Hot or
Roasted Peppers
\$10.95

Homestyle Chicken Cheesesteak*

\$9.95

BURGERS

Cheeseburger*

Name your Cheese, served with French Fries
\$11.50
Applewood smoked bacon add \$1.75

Vesuvius Burger*

Bacon, Onion Straws, Garlic Mayo, Aged Balsamic &
Gorgonzola Cheese served with French Fries
\$12.95

Chick Pea Burger

Don't Knock It, It's Awesome, Served with Herb Mayo
& French Fries
\$10.95

PASTA

Gnocchi Alexa

Homemade Gnocchi in Tomato Basil Cream dusted
with Pistachio
\$18.49

Shrimp Aglio e Olio

Sundried Tomato, Garlic, Fresh Herbs, Arugula, Spicy
EVOO over Linguine
\$18.95

Pescatore

Mussels, Clams, Shrimp & Lump Crab over Fettuccine
with Fresh Herbs & a Garlic Roasted Tomato EVOO
\$23.95

Pietro

Angel Hair with Lump Crab in a Roasted Garlic, White
Wine & Lemon Butter Sauce
\$19.95

ENTREES

9th Street Chicken*

Chicken Cutlet, Prosciutto, Fresh Mozzarella
topped with Spinach & Roasted Red Peppers
finished with a Balsamic Drizzle with Crispy
Brussel Sprouts
\$18.95

Chicken or Eggplant Parmigiana*

The Classic served with Pasta
\$17.95

Chicken DiFabio over Linguini

Sautéed Chicken, Asparagus, Mushrooms,
Sundried Tomatoes, Fresh Mozzarella in a White
Wine Sauce with a Hint of Tomato Sauce
\$19.95

Petite Filet

6 oz Filet Gorgonzola Cream, Aged Balsamic
served with Grilled Asparagus
\$24.95

Citrus Salmon

Broiled with a Refreshing Citrus Sauce served
with Lemon Pepper Broccoli
\$18.95

Chicken Piccata

Lightly Floured Pan Fried Free Range Chicken
Breast with Capers, Lemon, White Wine and
Herbs over Angel Hair
\$20.50

Tino's Fish & Chips

Crispy Fish Filet, Smoked Corn Salsa & Lump Crab
served with Brussels Sprouts, Fried Yukon Gold
Wedges topped with Lemon Caper Aioli
\$21.95

Pork Chop Italiano

16 oz Double Cut Grilled & Juicy Pork Chop served
over Broccoli Rabe & White Beans over Roasted
Potatoes
\$22.95

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