

STARTERS

Original Pistachio Chicken Tenders

With Honey Mustard or Chili BBQ
(7) \$9.75 (16) \$19.99 (30) \$35.99

Sea Isle Combo

Three Shrimp Lejon & Three Clams Casino
\$15.95 or All Shrimp Lejon add \$5

Abruzzi Roasted Wings

With Caramelized Onions & Marsala Wine Sauce
Buffalo Available! (\$1)
(8) \$10.95 (16) \$19.95

Cheesesteak Egg Rolls

Homemade & Delicious with Fried Onions & Balsamic Ketchup
\$10.95

DiFabio's Signature Mozzarella

Fried House Made Mozzarella Stacked with Crispy Prosciutto & Topped with Tomato Cream Sauce
\$12.95

Calamari Fritta

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

Meatball Ala Forno

Baked Meatball Skillet topped with Marinara & Ricotta, Served with Crusty Italian Bread
\$12.95

Mussels

PEI Mussels Red or White
Spicy Available
\$12.95

DiFabio's Signature Skillet

Brown Sugar Brussels Sprout & Cauliflower Skillet with Roasted Carrots, Roasted Corn & Smoked Brisket
\$12.95

Amalfi

Bacon Wrapped Asparagus & Lump Crab in a Lemon Caper Brown Butter Sauce with a Fried Egg
\$13.95

Grilled Veggie Board for Sharing

With Balsamic Aioli
\$12.95

Mediterranean Platter for Sharing

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

Seasonal Select Cheese Board

Assortment of Domestic Cheeses, Candied Nuts, Olives, Fruit Spread, Grapes & Grain Mustard
\$23.95

9th Street Charcuterie

Assortment of Cured Meats, Imported Cheeses, Pickled Veggies, Grapes, Fig Spread & Grain Mustard with Crostini
\$24.95

SALADS

Traditional Garden or Caesar

\$8.99 / \$6.99 Side

Chicken Caesar

Grilled or Blackened

\$10.95

Sicilian Caesar

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

\$12.95

Funky

Spring Greens, Mandarin Oranges, Feta, Roasted Red Peppers & Toasted Almonds Served with Balsamic Vinaigrette Dressing

\$11.95

Energy

Apple Chips, Quinoa, Spinach Romaine Mix, Nuts, Avocado, Craisins & Mint Served with Balsamic Vinaigrette Dressing

\$11.95

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

\$12.95

Pistachio Chicken

Crisp Romaine, Red Onion, Tomato & Croutons

\$11.95

Sangria

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

\$11.95

Tuscany

Romaine & Spring Green Mix, Grilled Chicken, Olives, Fresh Mozzarella, Bruschetta & Prosciutto Served with Balsamic Vinaigrette Dressing

\$12.95

Brisket Wedge

Iceberg Wedge, Bleu Cheese Crumbles, Grape Tomatoes, Onion Straws & House Smoked Brisket Pieces Served with Bleu Cheese Dressing

\$12.95

DiFabio's Chef Salad

Turkey, Smoked Ham, Mild Provolone, Pepperoncini, Roasted Tomatoes, Cucumbers, Red Onion, Hard Boiled Egg & Sweet Peppers over Romaine Lettuce with Catalina Dressing

\$12.95

Add to your Salad:

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

Dressings:

Balsamic Vinaigrette, Cranberry Balsamic, Strawberry Vinaigrette, Honey Vinaigrette, Honey Mustard, Ranch, Bleu Cheese, Caesar, Catalina

PASTA

Fra Diavolo

Shrimp, Lobster, Lump Crab over Linguine in a Spicy Red Sauce
\$27.95

Shrimp & Tortellini Ala Grappa

Pan Seared Shrimp, Garlic, Spinach, Sun-Dried Tomato, Grappa Cream Sauce
\$21.95

Leonardo

Spicy Linguine with Clams, Crumbled Sausage White Wine & Garlic
\$19.95

Baked Rigatoni Bolognese

Rigatoni with House Made Meat Sauce, Roasted Garlic Ricotta & Baked with Fresh Mozzarella
\$19.95

Pietro

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

Spaghetti Stagioni

Home Made Spaghetti, Julienne Vegetables, Lemon Garlic Oil, Topped with Bruschetta. Available Spicy.
\$17.95

Mama Rosa

Linguini, Sausage, Meatballs & Braciola
\$18.95

Gnocchi Alexa

Homemade Gnocchi in Tomato Basil Cream Dusted with Pistachio
\$18.95

Penne Ala Vodka

The Classic Blush Sauce with Pancetta
\$17.95

Fettuccine Alfredo

Made with Freshly Grated Parmigiana Reggiano
\$17.95

Home Made Baked Meat Lasagna

House Made Classic
\$18.50

Manicotti DiFabio

Spinach & Creamy Ricotta Filling in a Roasted Tomato Blush
\$17.95

Ravioli Marinara

Delicious Pasta Stuffed with Creamy Ricotta Cheese
\$16.95

Add to your pasta:

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

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

ENTREES

Veal Chop Cirineo

12 oz Pan Seared Veal Chop, Sopressata, Caciocavallo, Fried Egg, Lemon Caper Brown Butter served with Roasted Fingerling Potatoes
\$26.95

Petite Filet

6 oz Filet Gorgonzola Cream, Aged Balsamic Served with Roasted Mixed Vegetables
\$25.95

Home Made Crab Cakes

10 oz. Jumbo Lump Crab, Ritz Cracker Breading served with Fennel & Carrot Slaw
\$24.95

Chicken & Crab Piccata

Free Range Chicken, Lump Crab, Capers, Garlic, Fresh Thyme, White Wine Lemon Butter over Angel Hair
\$23.95

Chicken DiFabio over Linguini

Sautéed Chicken, Asparagus, Mushrooms, Sundried Tomatoes, Fresh Mozzarella in a White Wine Sauce with a Hint of Tomato Sauce
\$21.95

Citrus Salmon

Broiled with a Refreshing Citrus Sauce Served with a Spinach Roasted Tomato Medley
\$20.95

9th Street Chicken*

Chicken Cutlet, Prosciutto, Fresh Mozzarella topped with Spinach & Roasted Red Peppers finished with a Balsamic Drizzle with Crispy Brussels Sprouts
\$19.95

Chicken Milanese

Chicken Cutlet over Rigatoni with a Lemon Butter Sauce
\$18.95

Chicken Parmigiana*

The Classic served with Pasta
\$18.50

Eggplant Rollatini

Lightly Breaded Pan-Fried Eggplant Stuffed with Seasoned Ricotta topped with Roasted Red Pepper Cream Sauce with a Side of Sautéed Spinach
\$17.95

SIDES

Our Sides Make Great Starters Too!

Crispy Balsamic Brussels Sprouts \$5.95/\$8.95

Roasted Fingerling Potatoes \$5.95/\$8.95

Mixed Roasted Vegetables \$5.95/\$8.95

Garlic Parmigiana Broccoli \$4.50/\$6.50

Baby Spinach w/ Roasted Garlic & Olive Oil
\$4.95/\$7.95

Penne Marinara or Blush \$7.95

Broccoli Rabe w/ Crumbled Sausage in Garlic & Olive Oil \$9.95

Gnocchi Marinara or Aglio e Olio \$9.95

French Fries \$4.75

Sweet Potato Waffle Cut \$6.95

Truffle & Parmesan Fries \$8.95

Cheese Fries \$6.95

Old Bay Fries \$5.95

PIZZA

Hand Tossed Plain Cheese
12" \$12.50 / 16" \$16.50

Traditional Sicilian 13" x 17" Plain Cheese
\$17.95

Toppings (extra charge)

Extra Cheese, Mushrooms, Green Peppers, Roasted Red Peppers, Onions, Broccoli, Olives, Spinach, Tomatoes, Anchovy, House Made Sausage, Pepperoni, 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
12" \$14.95 / 16" \$18.95 / Sicilian \$21.95

Margherita

Our Homemade Sauce Topped with Fresh Mozzarella and Basil
12" \$14.50 / 16" \$17.95 / Sicilian \$20.95

Cheese Steak Pizza

White Pie with Melted Cooper American, Steak Meat, Balsamic Ketchup & Cheese Whiz Drizzle
12" \$14.95 / 16" \$18.95 / Sicilian \$21.95

Salsiccia Pizza

House Made Sausage, Caramelized Onions, Roasted Peppers, Plum Tomato & Fresh Mozzarella
12" \$14.95 / 16" \$18.95 / Sicilian \$21.95

Butcher

Meatball, Sausage, Pepperoni
12" \$15.50 / 16" \$19.50 / Sicilian \$22.50

Giovanni

A White Pie with Thinly Sliced Prosciutto, Mozzarella, Arugula & Balsamic Glaze
12" \$14.95 / 16" \$18.95 / Sicilian \$21.95

Mediterranean

Scrumptious Grilled Veggies, Spinach, Mozzarella & Sharp Provolone
12" \$14.50 / 16" \$17.95 / Sicilian \$20.95

Buffalo Chicken

Our version Includes a Sweet Spicy Buffalo Sauce & Grilled Chicken with Mozzarella Cheese & a Creamy Bleu Cheese
12" \$14.95 / 16" \$18.95 / Sicilian \$21.95

Gluten Free Crust Available for 12" Only for an Additional \$2

KNOTS

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

Basket of Plain Knots

\$7.95

Add a side of Marinara \$1

SPECIALTY SANDWICHES, BURGERS & SOUTH PHILLY CHEESESTEAKS

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

Big Charlie

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

\$12.95

Eggplant Milano

Fried Breaded Eggplant Topped with Caramelized Red Onion, Peppers, Sautéed Spinach & Aged Provolone on a Seeded Kaiser

\$11.95

Original Chicken Cutlet*

With Spinach, Sharp Provolone & Roasted Red Peppers on an Italian Seeded Roll

\$11.95

Sub Broccoli Rabe \$1

Florentine*

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

\$11.95

South Philly Hot Pork*

With Sharp or Mild Provolone on an Italian Roll

\$10.95

Hot Peppers \$2 Broccoli Rabe \$3 Spinach \$2

Homestyle Chicken Cheesesteak*

\$10.95

South Philly Original Cheesesteak*

\$10.50

Frankie's Cheesesteak*

Sharp Provolone, Broccoli Rabe & Choice of Long Hot or Roasted Peppers

\$12.95

All cheesesteaks are made fresh with house cut steak

Cheeseburger*

Name your Cheese, Served with French Fries

\$11.95

Applewood Smoked Bacon Add \$1.95

Vesuvius Burger*

Bacon, Onion Straws, Aged Balsamic, Gorgonzola Cheese Served with French Fries & Side of Garlic Mayo

\$14.95

Chick Pea Burger

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

\$12.95

Toppings (extra charge)

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

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