

# *Authentic Italian Cuisine*

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**Giovanni and Bernardino Varallo are honored to welcome you to IO E TU (ME AND YOU) RISTORANTE. Our meals are prepared in the finest Authentic Italian Tradition, using only the freshest, highest quality ingredients available. Chef Giovanni Varallo's care, dedication and attention to detail transform every dish into a work of art. We hope your stay with us is a "Dining Experience." We also invite you to visit our South Philadelphia restaurant:**

## *Ristorante Pesto*

**1915 South Broad Street • Philadelphia, PA 19148  
(215) 336-8380  
[www.ristorantepesto.com](http://www.ristorantepesto.com)**

# ANTIPASTI

*(Appetizers)*

<b>Eggplant Rollatini</b>	<b>\$10.00</b>
Thinly sliced eggplant, breaded and stuffed with spinach, ricotta cheese, and mozzarella cheese, baked in a blush sauce.	
<b>Portabello Imperial</b>	<b>\$10.00</b>
Portabello mushroom lightly breaded topped with crab imperial, crabmeat, and mozzarella cheese, baked in a blush sauce.	
<b>Pepperoni Arrostiti con la Mozzarella</b>	<b>\$8.00</b>
Five roasted red peppers marinated with fresh garlic and extra virgin olive oil with mozzarella cheese.	
<b>Antipasto all' Italiana</b>	<b>\$8.00</b>
Prosciutto, capicola, salami, mortadella, roasted peppers, and mozzarella cheese.	
<b>Grigliata Vegetale</b>	<b>\$8.00</b>
Variety of grilled vegetables, marinated with extra virgin olive oil and fresh garlic.	
<b>Caprese</b>	<b>\$6.00</b>
Sliced tomatoes topped with fresh mozzarella cheese, basil, and extra virgin olive oil.	
<b>Calamari Fritti</b>	<b>\$10.00</b>
Tender fried calamari served with lemon or marinara sauce.	
<b>Vongole alla Marinara o in Bianco</b>	<b>\$10.00</b>
Steamed clams served in your choice of marinara or oil and garlic sauce.	
<b>Cozze alla Marinara o in Bianco</b>	<b>\$9.00</b>
Steamed mussels served in your choice of marinara or oil and garlic sauce.	
<b>Vongole Casino</b>	<b>\$10.00</b>
Clams casino.	
<b>Cocktail di Gamberi</b>	<b>\$10.00</b>
Shrimp cocktail.	

# ZUPPA

*(Soup)*

<b>Soup of the Day</b>	<b>\$4.00</b>
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# INSALATE

*(Salads)*

<b>Mediterraneo</b>	<b>\$8.00</b>
Mediterranean salad: Crabmeat, shrimp, tuna, and lettuce in a balsamic vinaigrette.	
<b>Radicchio</b>	<b>\$10.00</b>
Radicchio lettuce served WARM in a creamy balsamic vinegar sauce with bacon and crabmeat.	
<b>Insalata alla Gorgonzola</b>	<b>\$8.00</b>
Spring mix salad topped with gorgonzola cheese, sun-dried tomatoes, and walnuts in a balsamic vinaigrette.	
<b>Insalata di Mare</b>	<b>\$12.00</b>
Shrimp, mussels, calamari, clams, and crabmeat tossed in garlic, olive oil, and lemon.	
<b>Insalata di Cesare</b>	<b>\$7.00</b>
Fresh romaine with our special Caesar dressing and homemade croutons.	
With chicken	<b>\$9.00</b>

# PASTA

<b>Gnocchi</b> Homemade potato gnocchi served in either pesto, tomato, blush or alfredo sauce.	<b>\$14.00</b>
<b>Cheese Ravioli</b> Cheese ravioli served in either tomato, blush or alfredo sauce.	<b>\$12.00</b>
<b>Pasta with Sausage or Meatballs</b> Your choice of short or long pasta served with sausage and/or meatballs in either tomato or blush sauce.	<b>\$12.00</b>
<b>Spaghetti alla Napoletana</b> Spaghetti with clams served in a tomato or oil and garlic sauce.	<b>\$16.00</b>
<b>Spaghetti con Cozze</b> Spaghetti with mussels served in a tomato or oil and garlic sauce.	<b>\$16.00</b>
<b>Linguini alla Scogliera</b> Linguini with lobster and shrimp in a tomato sauce.	<b>\$18.00</b>
<b>Linguini alla Veneziana</b> Linguini with shrimp, mussels, and clams in a tomato sauce.	<b>\$18.00</b>
<b>Penne alla Puttanesca</b> Penne with chopped veal in a semi-spicy tomato sauce with black and green olives.	<b>\$16.00</b>
<b>Penne alla Primavera</b> Penne sautéed with a variety of vegetables in a blush or cream sauce.	<b>\$14.00</b>
<b>Fusilli</b> Fusilli served with Bolognese (meat) sauce, topped with parmesan, and mozzarella cheese, then baked.	<b>\$16.00</b>

# POLLO

*(Chicken)*

*Served with a side of 2 vegetables or pasta*

<b>Pollo Parmigiana</b> Chicken cutlet topped with mozzarella cheese in a tomato or blush sauce.	<b>\$16.00</b>
<b>Pollo Piccata al Limone</b> Chicken breast sautéed in a lemon sauce.	<b>\$16.00</b>
<b>Pollo alla Marsala</b> Chicken breast sautéed in a marsala wine sauce with mushrooms.	<b>\$16.00</b>
<b>Pollo alla Bolognese</b> Chicken breast topped with prosciutto and swiss cheese in a marsala wine sauce.	<b>\$16.00</b>
<b>Pollo alla Fiorentina</b> Chicken cutlet topped with spinach and mozzarella cheese in a demiglasse cream sauce.	<b>\$17.00</b>

# MANZO

*(Beef)*

*Served with a side of 2 vegetables or pasta*

<b>Bistecca alla Griglia</b> 14oz. grilled Angus steak.	<b>\$18.00</b>
<b>Bistecca alla Pizzaiola</b> 14oz. Angus steak served with olives and capers in a tomato sauce.	<b>\$20.00</b>
<b>Bistecca Ripiena con Granchi</b> 14oz. Angus steak stuffed with crabmeat topped with mozzarella cheese in a mushroom demiglasse sauce.	<b>\$24.00</b>

# VITELLO

*(Veal)*

*Served with a side of 2 vegetables or pasta*

<b>Costoletta di Vitello alla Griglia</b> 14oz. grilled veal chop.	<b>\$24.00</b>
<b>Quattro Formaggi</b> 14oz. veal chop stuffed with four cheeses: Mozzarella, Fontina, Parmigiano, and Swiss Cheese in a demiglasse sauce.	<b>\$26.00</b>
<b>Veal Parmigiana</b> Veal cutlet topped with mozzarella cheese in a tomato or blush sauce.	<b>\$18.00</b>
<b>Saltimbocca alla Romana</b> Veal medallions topped with prosciutto and swiss cheese sautéed in a marsala wine cream sauce with sage.	<b>\$18.00</b>
<b>Vitello Piccata al Limone</b> Veal medallions sautéed in a lemon sauce.	<b>\$18.00</b>
<b>Vitello alla Marsala</b> Veal medallions sautéed in a marsala wine sauce with mushrooms.	<b>\$18.00</b>
<b>Vitello alla Fiorentina</b> Veal cutlet topped with spinach and cheese in a blush sauce.	<b>\$20.00</b>
<b>Vitello Varallo</b> Veal medallions topped with asparagus, prosciutto, and mozzarella cheese in a blush sauce.	<b>\$20.00</b>
<b>Vitello Monti</b> Veal medallions topped with jumbo shrimp, prosciutto, and mozzarella cheese in a mushroom demiglasse sauce.	<b>\$22.00</b>
<b>Vitello Francese</b> Egg-battered veal medallions topped with crabmeat in a lemon butter sauce.	<b>\$22.00</b>

# PESCI

*(Fish)*

*Served with a side of 2 vegetables or pasta*

<b>Aragosta all' Amalfitana</b>	<b>\$26.00</b>
8oz lobster tail served with crab meat and shrimp in a lemon butter and white wine sauce over linguini.	
<b>Aragosta Fra Diavolo</b>	<b>\$26.00</b>
8oz lobster tail served with shrimp, clams and mussels in a spicy tomato sauce over linguini.	
<b>Gamberi ai Scampi</b>	<b>\$18.00</b>
Jumbo shrimp served over linguini in either a blush, cognac cream or oil and garlic sauce.	
<b>Salmone alla Veneziana</b>	<b>\$20.00</b>
Filet of salmon served with shrimp, clams, mussels and crabmeat sautéed in your choice of a lemon, cream or blush sauce.	
<b>Zuppa di Pesce</b>	<b>\$28.00</b>
Lobster, scallops, shrimp, clams, mussels calamari and flounder served in a tomato sauce over bread or linguini.	

# **CHILDREN'S MENU**

*(Ages 3 to 12 Years Old)*

<b>Spaghetti with Tomato Sauce</b>	<b>\$5.00</b>
With meatballs	<b>\$6.00</b>
<b>Cheese ravioli with Tomato sauce</b>	<b>\$6.00</b>
With meatballs	<b>\$7.00</b>
<b>Chicken Parmigiana with a Side of Spaghetti</b>	<b>\$6.00</b>
<b>Chicken Nuggets with French Fries</b>	<b>\$6.00</b>
<b>Side Order of French Fries</b>	<b>\$3.00</b>
<b>Mozzarella Sticks</b>	<b>\$4.00</b>

## **BEVERAGES**

<b>Sodas</b>	<b>\$2.50</b>
<b>Spring or Sparkling Water</b>	<b>\$4.00</b>