



Times Square

NEIGHBORHOOD ITALIAN RESTAURANT



Breakfast Hours:
 until 11 a.m. Weekdays
 until 1 p.m. Weekends

Breakfast Specials

FAV! ***Breakfast Special** - 2 Eggs, Hash Browns or Home Fries and Toast 9

- | | |
|---|--|
| † A Two Pancakes, 2 Eggs and 2 Bacon
or 1 Sausage 10 | † C 2 Pancakes and 2 Eggs 8 |
| † B Toast, 2 Eggs, and 2 Bacon
or 1 Sausage 9 | † D French Toast, 2 Eggs and 2 Bacon
or 1 Sausage 10 |
| † BB Biscuits and Gravy, 2 Eggs and 2 Bacon
or 1 Sausage 10 | F 2 Pancakes with Strawberries
and Whip Cream 10 |

NEW! ***K** – 2 Bacon and 1 Sausage, 2 Eggs, Hash Browns or Home Fries and Toast 13

Omelets *(Made with 3 eggs)*

*Omelets and Breakfasts are served with a choice of Hash Browns or Home Fries and Toast
 Substitute Toast for Biscuits and Gravy for .95 extra*

Cheese 10 + **Meat** 1.5 + **Veggies** 1

NEW!

Italian Omelet

Sliced Italian Sausage, red peppers
 Topped with Mozzarella & Marinara 14

Denver Omelet

Diced ham, red peppers, onions
 and cheddar cheese 13.5

Vegetable and Cheese

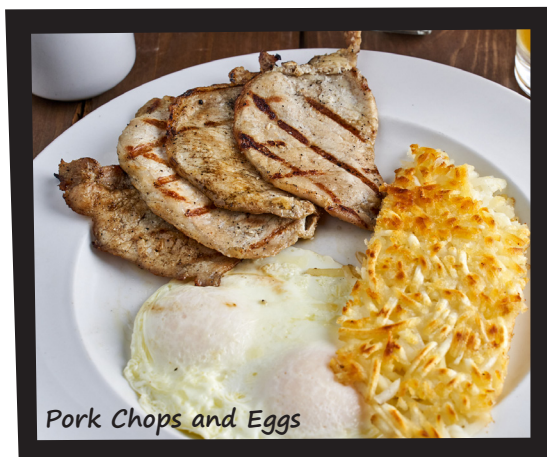
Mushroom, onion, peppers, tomato
 and cheddar cheese 13

Spanish Omelet

Mushroom, green chili, onions
 and cheddar cheese 13

Breakfast

- † **Bacon and Eggs** 13
- † **Ham and Eggs** 13
- † **Sausage and Eggs** 13
- † **Corned Beef Hash and Eggs** 14
- † **Chicken Fried Steak and Eggs** 14
- † **Pork Chops and Eggs** 13
- † **Cowboy Breakfast**
 Ham, Bacon Sausage and Eggs 14
- † **Steak and Eggs** 18
- † **Eggs Benedict** 13
- † **Chorizo Scramble**
 Served with Beans and Tortilla 13



Pork Chops and Eggs

♥ Healthy Choices

*You may Substitute any Choice items in our specials, Breakfast
 or Omelets for Cottage Cheese, tomato slices or a Peach half*

Egg Beaters 1 extra for 2 eggs 1.5 for omelets
Egg Whites 1 extra for 2 eggs 1.5 for omelets

Breakfast Drinks

- Bloody Mary** 9
- Mimosa's** 9
- Orange Julia** 9

Juices

- Orange Juice, Cranberry,**
- Apple, Tomato, Pineapple**
- Grapefruit**



Bloody Mary

Sides and Other Stuff

- French Toast (2)** 6.5
- Full Stack (3)** 8
- Short Stack (2)** 6.5
- Toast** 3

- † **One Egg** 2
- Biscuits and Gravy (Full)** 8
- Biscuits and Gravy (1/2)** 5

NEW!

- Steal Cut Oatmeal** 8
- Home Fries or Hash Browns** 4
- Gravy** 1.5

Ham 5 **Sausage** 5 **Bacon** 5

† Eggs are cooked to order. Consuming raw or under cooked meats and poultry can increase your risk of food borne illness.

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Insalate (SALADS)

Dinner Salad

Mixed Greens, Tomatoes, Pepperoncini, Red Onions and Olives 8

Insalata Caprese

Grilled Marinated Eggplant, Water Mozzarella Cheese, Sliced Tomatoes and Topped with Fresh Basil, Balsamic Vinegar and Olive Oil 16

Zuppe (SOUP)

Minestrone Di Verdura

Mixed Fresh Vegetable Soup with Italian Seasonings
Cup 4.5 Bowl 7.5

Pizza

Cheese

Toppings

BBQ Chicken: Mozzarella, Red Onions and Cilantro

Buffalo Chicken: Ricotta, Mozzarella, Medium Wing Sauce (No Pizza Sauce)

Meat Lovers: Pepperoni, Sausage, Bacon, Ham and Mozzarella

N.Y. Combo: Pepperoni, Italian Sausage, Olives, Mushrooms, Onions and Peppers

Margherita: Tomatoes, Garlic, Basil and Mozzarella

Chicken Parmesan: Parmesan Chicken and Mozzarella

Toppings: Anchovy, Artichoke Hearts, Bacon, Basil Pesto, Black Olives, Canadian Bacon, *Eggplant, Feta Cheese, Garlic, Green Peppers, *Grilled Chicken, Ham, Italian Sausage, Jalapenos, Meatballs, Mushrooms, Onions, Pepperoni, Pepperoncini, Pineapple, Salami, Spinach, Sun Dried Tomatoes

*extra charge and not available with Calzone



Insalata Di Mare

Caesar Salad

Romaine Lettuce, Croutons and Parmesan Tossed in

Caesar Dressing Sm 7 Lg 11

+ Grilled Chicken Sm 11 Lg 17

NEW! + Chicken Medium Sm 11 Lg 17

+ Sautéed Shrimp Lg 20

Chefs Salad

Mixed Greens, Artichoke Hearts, Tomatoes, Pepperoncini, Roasted Red Peppers, Red Onion, Olives, Turkey, Ham and Provolone Cheese 19

Mediterranean Salad

Mixed Greens, Artichoke Hearts, Tomatoes, Pepperoncini, Olives, Roasted Red Peppers, Cucumbers, Red Onion and Feta Cheese 16

+ Grilled Chicken 22

Insalata Di Mare **FAV!**

Shrimp and Calamari Marinated with Fresh Celery and Garlic in a vinaigrette 18

Antipasto Salad

Mixed Greens, Roasted Red Peppers, Artichoke hearts, Olives, Red Onion, Tomatoes and Sliced Italian Cured Meats 19

Tuna Salad

Mixed Greens, Artichoke Hearts, Tomatoes, Red Onions, Pepperoncini, Roasted Red Peppers, Olives, and Albacore Tuna 19

	14"	16"	Sicilian (Thick Crust)	Gluten Free** 10"
Cheese	18	20	22	15
Toppings	2	2.5	2.5	1.5
BBQ Chicken:	23	25	27	19
Buffalo Chicken:	24	26	28	20
Meat Lovers:	26	28	30	21
N.Y. Combo:	25	27	29	21
Margherita:	20	22	24	18
Chicken Parmesan:	21	23	25	19

Pepperoni, NY Combo and Margherita Pizza

NEW! **Stromboli** Wrapped Mozz, Provolone, Pepperoni, Salami, Capicola. w/Marinara 14

Calzone Ricotta and Mozzarella Stuffed in Pizza Dough 12 per Topping 1

Sandwiches **Served with mayo, lettuce, tomato, red onion and house vinaigrette*

Cold

Ham and Provolone* 12

Turkey and Provolone* 12

Roast Beef and Provolone* 14

Tuna Salad Sandwich* 13

FAV! Italian Super Sub* 13

Ham, Salami, Capicola, Pepperoni and Provolone

FAV! West Side Club* 13

Ham, Turkey, Bacon and Provolone

FAV! East Side Club* 13

Ham, Turkey, Roast Beef and Provolone

Hot

Meatball and Mozzarella 12

Sausage and Mozzarella 12

Sausage and Peppers 12

Eggplant Parmesan 12

Chicken Parmesan 12

Pastrami and Swiss* 14

French Dip 14 w/Swiss & Au Jus

Italian Beef 14 Sliced Roast Beef

w/Provolone, Cherry Peppers & Homemade Au Jus

NEW! Hot Ham Provolone and Onion 12

Tomato and Onions with Vinaigrette

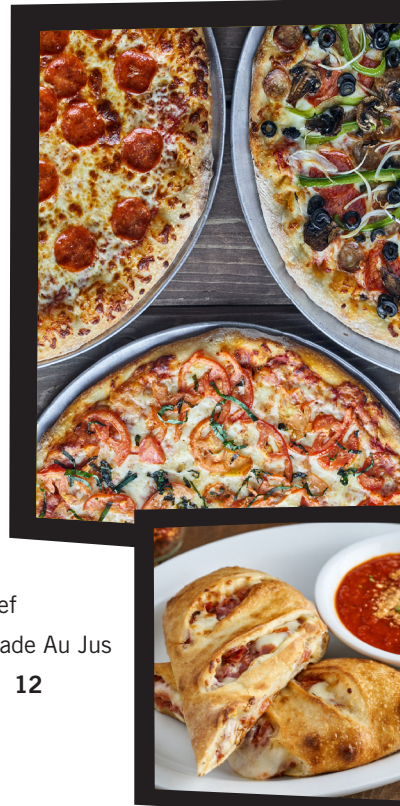
Cheese Steaks

SERVED MON-FRI AFTER 11 A.M. - SAT-SUN AFTER 1 P.M.

Thin grilled rib-eye steak and melted Mozzarella cheese

FAV! Special: Mushroom, Peppers, Onions 13

FAV! Steak Bomb: Pepperoni, Jalepenos and Onions 13



Stromboli

Appetizers

FAVI **Fried Calamari** Served with Marinara Sauce & Fresh Lemons **17**

Crab Cakes
Served with Pesto Mayo (has Tree Nuts) and Fresh Lemons **13**

Garlic Cheese Bread
with Mozzarella.
Served with Marinara **8**

FAVI **Steamers**
Fresh Clams Steamers in a Garlic Lemon Sauce. or Black or New Zealand Mussels in a Red Garlic Sauce. Served w/Garlic Bread **16**

Two Meatballs or Sausage with Marinara & Melted Mozz Cheese **10**

Wings
Mild, Medium, Hot, BBQ and can add Honey.
10pc 14.00 20pc 28.00
+ **Garlic Parm 1.00**

Bruschetta
Diced fresh Tomatoes, Marinated in fresh Garlic, Olive Oil & Fresh Basil, served on Toasted Bread
4pc 11 6pc 14

FAVI **Baked Seafood Fondue**
Shrimp & Bay Scallops cooked in a Tomato Cream Sauce with a hint of Red Pepper. Topped with Mozzarella & Parmesan. Served with Toasted Bread. (has Onions) **17**

FAVI **Fried Mozzarella**
Topped w/Marinara & Parmesan Cheese **10**

Linguini Principessa



Pescatore



Fried Calamari



Fresh Clams



Fresh Seafood

*Served with Garlic Bread

**Substitute "Gluten Free" Pasta add \$2.00

FAVI **Linguini Principessa**
Shrimp and Chopped Clams in a Garlic Cream Sauce **22**

Scampi Fra Diavolo
6 Jumbo Shrimp Sautéed in a Spicy Tomato Sauce Served over Linguini **25**

FAVI **Pescatore**
Jumbo Shrimp, Clams, Mussels and Calamari in a freshly prepared Red Sauce, served over Linguini **28**

FAVI **Linguini E Vongole Bianco**
Chopped Baby Clams in a Traditional White Sauce **17**

Black or New Zealand Mussels
Choice of Red or White Sauce served over Linguini **19**

Fresh Clams
Fresh Clams served over Linguini with your choice of freshly prepared Red or White Sauce **20**

NEW! **Fettuccini Del Rey**
Bay Scallops and Shrimp in a Garlic Tomato Cream Sauce. Tossed with Fettucini **22**

FAVI **Scampi Al Limone**
6 Jumbo Shrimp Sautéed in a Lemon Wine Sauce Served over Linguini **25**

Linguini Gamberetti
Fresh Garlic, Tomatoes, Basil Spicy Red Peppers and Shrimp **20**

Seared Scallops
Jumbo Scallops seared in a freshly prepared Red or White Sauce, served over Linguini **Market**

Catch of the Day!
Ask your Server **Market Price**

FAVI **Linguini Imperial**
Shrimp in a Freshly Prepared Tomato Cream Sauce **21**

FAVI ***Cioppino** – Jumbo shrimp, clams, mussels, scallops and calamari in a freshly prepared red Sauce with bell peppers and a hint of red pepper **30**

Pollo (CHICKEN) *Served with Garlic Bread **Substitute "Gluten Free" Pasta add \$2.00

Pollo Boscaiola

Two Chicken Breasts, Sautéed with Mushrooms in a Marsala Wine Sauce with Spaghetti 20

FAV!

Pollo Parmigiano

Two Breaded Chicken Breast Baked in a Marinara with Mozzarella with Spaghetti 20

Pollo Al Limone

Two Chicken Breasts sautéed with Mushrooms in a Creamy White Wine Lemon Sauce with Spaghetti 21

Balsamic Chicken

Two Chicken Breasts sautéed with Onion in a Balsamic, White Wine, Garlic and Capers Sauce, served with Fresh Spinach sautéed in Garlic and Olive Oil 20

Not served with Pasta

Pollo Piccata

Two Chicken Breast Sautéed in a Lemon Butter Wine Sauce with Capers with Spaghetti 20

Joe's Special

Two charbroiled Chicken Breasts, Marinated in Garlic, Olive Oil, and Seasonings, served with Fresh Spinach 19 (Carb friendly)

Garlic Bread upon request

Pollo Ortega

Two Chicken Breasts sautéed w/Mushrooms in a Fresh Garlic, Basil, Tomato and Spicy Red Pepper Sauce with Spaghetti 21

FAV!

Pollo Marconi – A lightly battered Chicken Breast layered with Sliced Tomatoes, Eggplant, Ham, Provolone Cheese, baked and Topped with a Tomato Cream Demi-Glaze Sauce with Mushrooms with Spaghetti 22



† Vitello (VEAL) *Served with Garlic Bread **Substitute "Gluten Free" Pasta add \$2.00

Veal Piccata

Scallops of Veal with Capers in a Lemon Garlic and White Wine Sauce with Spaghetti 26

FAV!

Veal Parmigiano

Breaded Veal Cutlets topped with Marinara Sauce and baked with Mozzarella Cheese with Spaghetti 26

Veal Marsala

Scallops of Veal with Mushrooms, Marsala and Demiglaze Sauce with Spaghetti 26

FAV!

Veal Carcifini

Scallops of Veal in a Creamy Marsala Wine Sauce with Artichokes with Spaghetti 27

FAV!

Ossobucco

1 lb. Veal Shank, served in a puree of vegetables and beef stock, over Fettuccine with peas Market



Specialita Del Forno

(HOMEMADE BAKED SPECIALTIES) *Served with Garlic Bread

Lasagna Casalinga

Layered Noodles with meat, Ricotta topped with meat Sauce, topped with Mozzarella 18

Manicotti

Pasta Shells stuffed with Ricotta and Spinach, topped with Mozzarella 18

FAV!

Eggplant Sorrentino

Eggplant Rolled and Stuffed with Ricotta, Pieces of Salami and Italian Seasonings, topped with Marinara and Mozzarella, served with Spaghetti 19

Baked Zitti

Finger Noodles tossed with Ricotta and Marinara, baked with Mozzarella 17
+ Sausage 2

Eggplant Parmigiano

Layered Eggplant, topped with Marinara and Mozzarella, served with Spaghetti 18

Ravioli

Cheese - Baked in Marinara Sauce, topped with Mozzarella 16

Meat - Baked in Meat Sauce, topped with Mozzarella 16

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Fettuccine Della Casa



Arribiata with Angel Hair Pasta and Sausage



Pasta Giovanni



Farinaceous Specialties (PASTA) *Served with Garlic Bread

FAV!

Gnocchi

Homemade Potato Dumplings tossed in a Marinara Cream Sauce 17

Fettuccine Primavera

Carrots, Broccoli, Zucchini and Cauliflower in a Tomato or Cream Sauce 17

With Chicken w/ Garlic 20

Fettuccine Toscana

Chicken and Artichoke Hearts in a Marsala Wine Cream Sauce 18

FAV!

Tortellini D Angelo

Cheese stuffed Tortellini in a Tomato Cream Demi-Glaze with Italian Dried and Domestic Mushrooms and Pieces of Chicken 22

Linguini Aglio E Olio

Fresh Garlic, Basil, Olive Oil and Italian Seasonings 13

Add Sausage 2.00

Add Chicken 3.00

Linguini Puttanesca

Black Olives, Capers, Onions, Garlic, in a Tomato White Wine Sauce with a hint of Anchovies 16

Linguini Spinach

Fresh Spinach, Sundried Tomatoes and pieces of Chicken, sautéed in Garlic and Olive Oil 19

Spaghetti Alla Marinara

Homemade Tomato Sauce 13

FAV!

Fettuccine Alfredo

Cream, Butter and Parmigiano Cheese 15

With Chicken (Seasoned with finely chopped Onions) 18

With Shrimp (with Garlic) 20

Sausage & Pepper Over Rigatoni

Sliced Italian Sausage sautéed with Bell peppers in a Marsala Wine Tomato Sauce 18

Fettuccine Della Casa

Bacon, Peas and Mushrooms in a Cream Sauce 19

FAV!

Vermicelli Alla Arrabbiata

Fresh Garlic, Tomatoes, Basil and Spicy Red Peppers. Tossed with Angel Hair Pasta 14

Add Sausage 2

Italian Platter

A Platter of Lasagna, Meat Ravioli. Baked & Topped with Meat Sauce and Mozz Cheese. Served with Rigatoni 19

NEW!

Penne ala Pesto

Garlic Pesto Cream Sauce (has Tree Nuts). Tossed with Penne Pasta 17

Sub Tortellini + 3

Add Chicken 3

Spaghetti Alla Bolognese

Homemade Meat Sauce 14

With Meatballs 17

With Sausage 17

Penne Alla Vodka

Tomato, cream vodka Sauce, tossed with Penne Pasta 16

With Chicken 19

FAV!

Pasta Emiliano

Pieces of Chicken with Porcini Mushrooms and Roasted Red Peppers, sautéed in a creamy Marsala Wine Sauce tossed with Penne Pasta 19

FAV!

Pasta Giovanni

Chicken, Sausage and Mushrooms sautéed in a tomato Cream Demi-Glaze Sauce with a hint of garlic and red pepper, tossed with Penne Pasta 20

Rigatoni alla Laura

Chicken & Zucchini in a Garlic Alfredo Sauce. Tossed with Rigatoni 19



Fettuccine Della Casa



Linguini Spinach



Pasta Emiliano



Sides

Meat or Marinara Sauce Small 2 Large 6

Alfredo Sauce 9

Arrabiata Sauce 8

Two Meatballs or Sausage 9 with Cheese 10

Ranch or Wing Sauce .5

Garlic Bread 4

French Fries 6

Side of Pasta w/Marinara or Meat Sauce 8

We take pride in our commitment to quality, unique and authentic Italian food at an affordable price. We accept Visa or MasterCard and debit cards. We reserve the right to refuse service to anyone. .50 charge for splitting of checks for parties of three or more. 18% Gratuity for parties of 5 or more. Our establishment proudly practices the "10 Second Rule"... Just Checking ;)

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Tiramisu



Cannoli



Double Chocolate Brownie

Desserts (ALL DESSERTS ARE HOMEMADE)

Crepe Brulee

Light Vanilla-Bean Custard with a Caramelized Sugar Topping **8.95**

Cheesecake

New York Style Cheesecake with a Graham Cracker Crust **7.95** With Strawberries **8.95**

Bread Pudding

Assorted bread cooked in a creamy custard with cinnamon and raisins, topped with a Bourbon Sauce **8.95**

Double Chocolate Brownie

Made with Semi-Sweet and Milk Chocolate **3.95**

Tiramisu

The Classic Dessert Cake, soaked in a combo of Espresso and Italian Liqueurs, layered with creamy Mascarpone cheese and topped with Cocoa **8.95**

Cannoli

A Cannoli Shell filled with Sweetened Ricotta, Chocolate Chips and a hint of Vanilla and Cinnamon **7.95**



Beverages (ASK YOUR SERVER FOR A FULL DRINK MENU)

Sodas

Coke, Diet Coke, Sprite, Root Beer, Mr.Pibb

Lemonade

Pink Lemonade

Iced Tea, Hot Tea

Iced Tea, Arnold Palmer

Juice

Orange, Apple, Tomato

Coffee

Regular or Decaf

Hot Chocolate

Milk

Chocolate Milk

Cappuccino

Moscow Mule



One Big Family. Three Locations.

Times Square Deer Valley
2602 W. Deer Valley Rd.
Phoenix, AZ 85027
Tel (623) 582-8866

Times Square Litchfield Park
13760 W. Camelback Rd. #70
Litchfield Park, AZ 85340
Tel (623) 322-7437

Times Square Bell Road
5775 W. Bell Rd. #15
Glendale, AZ 85308
Tel (602) 863-4131

(ASK YOUR SERVER FOR A FULL DRINK MENU)

Specialty Drinks

Mimosas
Bloody Mary
Cherry Cosmo
Italian Lemon Drop

Bada Bing Manhattan
Moscow Mule
Dirty Dean Martini
Lemon Chello

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