



Antipasti

Verdi e Fagioli: Our signature on the Italian “Greens & Beans: Fresh Garlic, Sauteed Kale, Pancetta, Canellini Beans, Red Pepper Flake, Shaved Parmesan. 7

Meatballs e Marinara: Two of our Signature Asiago Garlic Meatballs, House Tomato Sauce, Shaved Parmesan. 7

Curato Salumi: Prosciutto, Soppressata, Assorted cheeses, Aged Balsamic Red Wine Reduction, Artichoke, Roasted Red Peppers, Kalamata Olive Tapenade Crostini. 12

Prosciutto Wrapped Shrimp: Prosciutto di Parma, Garlic Crostini, House Tomato Sauce. 9

Italiano Mussels: Butter, White Wine, Tomatoes, Fresh Basil, Fresh Garlic. 11

Clams Arrabiata: Littlenecks, Fresh Garlic, Red Pepper flake, Spicy Tomato Scampi Sauce. 11

Pork Saltimbocca: Pan-Seared Center-Cut Medallions, Prosciutto, Fresh Lemon, White Truffle Oil, Asiago Risotto. 11

Our traditional & non-traditional Italian dishes with a twist are prepared fresh in house from scratch.

Zuppa

Italiano Wedding: Chicken, hardboiled egg, spinach, meatball & acini de pepe.
Bowl: 5 Cup: 3

Lei Crab: Our signature version of Charleston She Crab: Sherry, Heavy Cream, Lump Crab, puree of celery & onion garnished w/ Scallion.

Bowl: 6 Cup: 3.50

Insalate

La Mia Casa: Spring greens, Cucumber, Roma tomatoes, Red Onions, Housemade Croutons, Asiago.

Dinner: 6 Side: 3

Classico Caesar: Crisp Romaine, Asiago, Housemade Crouton, Roman Caesar dressing.

Dinner: 7 Side: 4

Cavolo: Chopped Kale Greens, Dried Cherries, Toasted Slivered Almonds, Red Onion & Shaved Parmesan. 7 (Chef Recommends House Balsamic)

Pollo Mediterraneo: Pan Seared Chicken, Spring Greens, Artichoke, Roasted Red Peppers, Red Onion, Sun-Dried Tomato, Feta. 11

Caprese: Roma Tomato, Fresh Mozzarella, Fresh Basil, Aged Balsamic Red Wine Reduction, Spring Greens. 7

Substitute Cup of soup or side Caesar for dinner salad. 2

Add Chicken to any Salad. 3 Add Anchovy to any Salad. 2

Housemade Dressing: Italian, Balsamic Vinaigrette, Buttermilk Ranch, Honey Mustard & French

Portata Principale

Served with Salad & Homemade Italian Bread

Filetto Mignon: Sea Salt & Fresh Cracked Black Pepper encrusted 6 ounce USDA Choice, Garlic Herb Butter, Portobello Risotto, Chefs Choice Vegetable. 23

Australian Rack of Lamb: Pan-seared, Dried Cherry-Thyme Demi-Glace, Our signature Verdi e Fagioli, Asiago Garlic Roasted Redskin Potatoes. 25

Basil Pesto Crusted Salmon: Pan-Seared, Artichokes, Roasted Red Peppers, Red Onion, Sun-Dried Tomato over Fresh Basil Pappardelle Pasta Aglio e Olio. 22

Wild Mushroom Ravioli: Ricotta, Porcini & Portobello Ravioli, Pancetta Marsala Cream Sauce, White Truffle Oil. 15.5

Spaghetti e Meatballs: Our Signature Asiago Garlic Meatballs, House Tomato Sauce, Shaved Parmesan. 14

Gnocchi e Meatballs: Our Signature Asiago Garlic Meatballs, House Tomato Sauce, Shaved Parmesan. 16.5

Linguine e Littleneck Clams: Handmade Linguine, White or Red Sauce. 16.5

Pollo e Gnocchi: Pan-seared Chicken Breast, Broccoli, Aglio e Olio, Asiago. 16.5

Pollo e Arribiata: Pan-seared Chicken Breast, Red Pepper Flake, Spicy Marinara, Portobello Mushrooms, Banana Peppers over Fresh Basil Pappardelle Pasta, Shaved Parmesan. 17

Porchetta: Seared Herb Encrusted Double Bone-in Pork Chop, Aged Balsamic Red Wine Reduction, Asiago Risotto, Chefs Choice Vegetable. 21

Cioppino: Sea Scallops, Tiger Shrimp, Littleneck Clams & P.E.I Mussel's, White Wine Tomato Broth, Fresh Herbs, Garlic Crostini. 21

Add Handmade Linguini. 23

Sesame Encrusted Ahi Tuna: Portobello Ginger Cream, Scallion, Citrus risotto, Chefs Choice Vegetable. 22

Fresh Dough Brick Oven Pizza

Pizza of the Month: Market Price

Bianco: Butter, Fresh Garlic, Mozzarella, Roma Tomato, Fresh Basil. 12.5

Margherita: House Marinara, Fresh Mozzarella, Fresh Basil, Olive Oil Drizzle. 15

Pesto e Funghi: Basil Pesto, Mozzarella, Portobella Mushrooms, White Truffle Oil Drizzle. 14

Pizza Arribiata: Spicy Marinara, Mozzarella, Banana Peppers, Italian Sausage. 14

Giordania: ½ Formaggio e Peperoni & ½ Bianco. 13.5

Pizza Chianti: Butter, Garlic, Mozzarella, Prosciutto di Parma, Roma Tomato, Red Onion, Aged Balsamic Red Wine Reduction. 15

Pizza Firenze: Butter, Garlic, Fresh Basil, Red Onion, Prosciutto, Kalamata olives, Asiago, Mozzarella. 14

La Carne: House Marinara, Mozzarella, Prosciutto di Parma, Sopressata, Cup & Char Pepperoni, Sausage. 16

Formaggio: House Marinara, Mozzarella, Provolone. 10

Formaggio e peperoni: House Marinara, Mozzarella, Cup & Char Pepperoni. 12.5

Formaggio e Salsiccia: House Marinara, Mozzarella, Sweet Italian Sausage. 12.5

Add: Banana Peppers, Red Onion, Roma Tomatoes or Aged Balsamic Red Wine Reduction. 1.50

Add: Portobellos, Prosciutto de Parma, Double Cheese, Pepperoni, Sopressata, Fresh Mozzarella, Italian Sausage, Sun-dried Tomatoes, Kalamata Olives or Anchovy Fillet. 2

At Rory's, we believe in using fresh and local ingredients in the preparation of our dishes. Our Italian breads and meats come from locally owned businesses here in Little Italy, that have been a part of the Erie community for many years. We strive to ensure an authentic Italian dining experience, as well as, offer some of our non-Italian signature dishes. Our menu items are prepared fresh, from scratch by Chef Rory Godfrey and his culinary team to ensure quality.

Please note that some dishes take longer to execute to perfection.