Restaurant ❖ Pizza ❖ Catering

Established 1964

1919 Wantagh Avenue
Wantagh, Long Island

(516) 826-3077 P
(516) 826-3233 F

www.Cherrywood.LI

Antipasti

HOT ANTIPASTO	10.95
Baked Clams, Stuffed Mushrooms & Eggplant Rollatine	
CHERRYWOOD MEDLEY	6.95
Eggplant Dip, Roasted Pepper Spread, Bruschetta & Olives with an Assortment of Breads	
BAKED CLAMS	6.95
STUFFED MUSHROOMS	6.95
FRIED CALAMARI	7.95
MOZZARELLA STICKS	5.95
CROSTINI SHRIMP	8.95
ZUCCHINI STICKS	4.95
MUSSELS	7.95
Your Choice of Marinara or Provencale	
CHICKEN FINGERS	5.95
SHRIMP COCKTAIL	8.95
CRABCAKES	8.95
MOZZARELLA MILANESE TOWER	8.95
Fresh Mozzarella Breaded & Fried Stacked with Yellow & Red Tomatoes	

Insalate

COLD ANTIPASTO	7.95
COLD ANTIPASTO DELUXE	9.95
TOSSED GARDEN SALAD	small 3.95 large 6.95
CAESAR SALAD	7.95
GREEK SALAD	7.95
GRILLED CHICKEN COBB SALAD	9.95
Romaine, Acovado, Mushroom, Bacon, Blue Cheese Crumbles & Hard Boiled Egg with Dressing	
MESCLUN SALAD	7.95
Mixed Field Greens, Dried Cranberries, Goat Cheese & Maple Roasted Walnuts with a Raspberry Vinaigrette	
INSALATA CAPRESE	7.95
Fresh Mozzarella, Tomato & Basil with Extra Virgin Olive Oil	
SEAFOOD SALAD (SHRIMP, CALAMARI & SCUNGILLI)	13.95
Cucumbers, Celery, Tomaoto,Garlic & Red Onion Fresh Peppers Tossed in a Lemon Vinaigrette	

Any of the above salads:	*Add*
with grilled chicken	2.95
with grilled shrimp	3.95
with portobello mushroom	2.95

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PASTA E FAGIOLI	3.50
STRACCIATELLA *(ITALIAN WEDDING SOUP)*	3.95
MINESTRONE	3.50
LENTIL	3.50
ESCAROLE WITH BEANS	3.50
TORTELLINI IN BRODO	3.95
CREAM OF BROCCOLI	3.95

Specialty Pastas

1. PASTA DI PASQUALE 12.95
Penne with Sauteed Broccoli Rabe, Sausage, Cannellini Beans, Garlic & Olive Oil in a Light Chicken Broth

♥ **2. PASTA DI ROSA** (SEMI-FREDDO) 10.95
Cold Fresh Tomatoes, Basil, Garlic & Extra Virgin Olive Oil over a bed of Hot Fussilli Pasta

3. PENNE ALLA VODKA 9.95
Pancetta (Italian Bacon), Romano Cheese & Vodka in a Pink Cream Sauce

4. SPAGHETTI PUTTANESCA 9.95
San Marzano Tomatoes, Capers, Black Olives, Anchovies, Pignoli Nuts & Garlic

5. RIGATONI ROMANO 11.95
A Medley of Artichoke Hearts, Black Olives, Crushed Plum Tomatoes & Mozzarella

6. TORTELLINI CARBONARA 11.95
Cheese Filled Tortellini with Pancetta (Italian Bacon), Peas & Onion in a Cream Sauce

♥ **7. PASTA PRIMAVERA** 10.95
Fettuccini with Fresh Italian Vegetables, Garlic & Extra Virgin Olive Oil

8. LINGUINI WITH CLAM SAUCE 10.95
Your Choice of Red or White

♥ **9. FILETTO DI POMODORO** 9.95
Fussilli with Crushed Plum Tomatoes, Basil & Garlic

10. RIGATONI ALLA BUONGUSTAIO 10.95
Pancetta (Italian Bacon), Ham & Onion in a Red Sauce with Pecorino & Romano Cheeses

11. PASTA PESCATORE 17.95
Shrimp, Calamari, Mussels & Clams alla Marinara

12. GNOCCHI BOLOGNESE 11.95
Chopped Celery, Carrots, Onion & Mushroom in a Meat Sauce

13. LINGUINI E GAMBERI 15.95
Shrimp, Sundried Tomatoes & Spinach in a White Cream Sauce

♥ **14. POLLO CON PENNE** 13.95
Grilled Chicken, Sundried Tomatoes & Spinach in a White Wine Sauce

15. GNOCCHI CON PESTO 10.95
Basil, Garlic, Oil & Pignoli Nuts with a touch of Cream

16. FETTUCCINI ALFREDO 9.95

17. LINGUINI CON CALAMARI 11.95
Your Choice of Marinara or Fra Diavolo

♥ **18. PENNE ALLA CHERRYWOOD** 10.95
Sauteed Spinach in a Red Wine Marinara Sauce

♥ *Healthy Choice* ♥

18% Gratuity will be added to parties of 6 or more

Chef's Favorites

GORGONZOLA ENCRUSTED BLACK ANGUS SIRLOIN STEAK 23.95
In a Cabernet Reduction served with Garlic Mashed Potatoes & Jumbo Asparagus

PAN SEARED BLACKENED TUNA 19.95
In a Peppercorn Rum Sauce served with a California Salad

CHICKEN ALLA FIORENTINA 16.95
Stuffed with Fresh Spinach & Cheese over Wild Rice, Drizzled with Marsala Glazed Tomatoes

SESAME CRUSTED MAHI MAHI 21.95
Served with a Marinated Grilled Vegetable Tower

FILLET MIGNON 25.95
10 oz. Black Angus Cut served with Roasted Red Potatoes & Grilled Jumbo Asparagus

CHERRYWOOD CROSTINI SHRIMP 18.95
Sweet Battered Jumbo Shrimp served with Julienned Vegetables & Mango Salsa

Join us in the Dining Room

❖ For Lunch ❖
Monday - Friday
❖ For Private Parties ❖
Saturday & Sunday
Afternoon
❖ For Corporate Luncheons ❖

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All Entrees Below served with Spaghetti
Half Orders are Available Before 3:00 pm

EGGPLANT PARMIGIANA	11.95
EGGPLANT ROLLATINI	12.95
CHICKEN PARMIGIANA	13.95
CHICKEN MARSALA	13.95
CHICKEN FRANCAISE	13.95
CHICKEN CACCIATORE *Peppers & Mushrooms in a Plum Tomato Sauce*	13.95
VEAL PARMIGIANA	14.95
VEAL MARSALA	14.95
VEAL NAPOLITANO *Peppers & Mushrooms in a Red Wine Plum Tomato Sauce*	14.95
VEAL & PEPPERS	12.95
VEAL & MUSHROOMS	15.95
SHRIMP PARMIGIANA	15.95
SHRIMP SCAMPI	15.95
SHRIMP FRA DIAVOLO	15.95
SHRIMP FRANCAISE	15.95
FLOUNDER FRANCAISE	15.95
STUFFED FLOUNDER	15.95
MUSSELS MARINARA	13.95
MUSSELS PROVENCALE	13.95

Traditional Pastas

YOUR CHOICE OF:
SPAGHETTI ❖ LINGUINI ❖ ZITI ❖ RIGATONI ❖ PENNE

with tomato sauce	*6.95*	*with meat sauce*	*8.95*
with marinara sauce	*7.95*	*with meatballs*	*9.95*
with garlic & oil	*6.95*	*with veggie balls*	*9.95*
with butter sauce	*6.95*	*with sausage*	*9.95*

with broccoli, garlic & oil *9.95*

FOR AN ADDITIONAL $2.00
FUSSILLI ❖ GNOCCHI ❖ TORTELLINI

Ravioli

BAKED ZITI	7.95	STUFFED SHELLS	7.95
BAKED ZITI SICILIANA	8.95	MANICOTTI	6.95
RAVIOLI	7.95	LASAGNA	7.95

VEGETABLE LASAGNA *7.95*

Contorni

side of meatballs	3.00	*sauteed broccoli*	3.95
side of veggie balls	3.00	*sauteed spinach*	3.95
side of sausage	3.00	*side salad*	3.95
sauteed escarole	3.95	*garlic bread*	1.95
sauteed broccoli rabe	4.95	*fries*	2.95

dollop of ricotta 1.95

We gladly accept all major credit cards

Private Parties & Off Premise Catering Available

❖

Gift Certificates Available

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We Hope You Enjoy Your Dining Experience