Do you remember a time when there were restaurants without “BS” split charges, 18% gratuity added or ridiculous statements like “I’m sorry that’s our policy?” Welcome to Kenny’s Italian Kitchen. A restaurant reminiscent of the way things used to be. A place where we make it our policy to have no policy! Thank you very much for coming, we really appreciate it! If there is absolutely anything we can do to make your experience more enjoyable, please let us know.

Liz Mardeda is our Managing Partner and is here most of the time. Bob is usually at the office (because Bob’s the smart one), Clay is in one of our dining rooms and I’m in one of our kitchens. We would all love to meet you when we are here! Have a wonderful time and remember, at Kenny’s Restaurants . . .

“EVERY DAY IS A HOLIDAY AND EVERY MEAL A FEAST”!

(The lawyers made us do it)
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may be dangerous to your health especially if you have certain medical conditions (duh). But so can driving on 635 at rush hour, going for a walk, playing golf, and so on. Oh by the way, we’ll cook the food to your specs. Also, please excuse any spelling, punctuation or grammatical errors.
APPETIZERS

Garlic Cheese Bread ................................. 5.99
Bruschetta, tomatoes, fresh basil, kalamata olives, roasted garlic, balsamic vinegar ............................. 6.99
Prosciutto Wrapped Fried Mozzarella, marsala wine sauce, red sauce ......................... 8.99
Kenny’s “Midnight” Meatballs, mozzarella, red sauce ...................................................... 9.99
Mussels, steamed, red sauce or garlic butter & white wine .................................................. 9.99
Fried Calamari, red sauce, spicy lemon garlic aioli ................................................................. 10.99
Tomato & Buratta Mozzarella, basil pesto, aged balsamic, olive oil ...................................... 10.99
Crab Stuffed Mushrooms, bell pepper, bacon, herb parmesan breadcrumbs, lemon butter caper sauce .......................... 11.99

SALADS

Caesar, shaved parmesan, polenta croutons ................................................................. 4.99
House, romaine, tomatoes, red onion, cucumber, pepperoni, italian dressing ................... 4.99
Blue Cheese, iceberg, tomato, onion, smoked bacon, creamy blue cheese dressing ........... 5.99
Italian Chopped, iceberg, hearts of palm, artichoke, tomato, red onion, genoa salami, provalone, italian dressing .............. 5.99

PASTA

Spaghetti & “Midnight” Meatballs, red sauce ............................................................... 13.99
Fettuccini Alfredo ............................................................................................................. 13.99
Fettuccini Carbonara, smoked bacon, fresh egg, parmesan, romano, cream ................. 13.99
Joey’s Bolognese, classic meat sauce, bowtie pasta, shaved parmesan ......................... 13.99
Kenny’s Four Cheese Ravioli, red sauce or alfredo ......................................................... 13.99
Gnocchi Asiago, chicken, artichokes, mushrooms, tomatoes, asiago cream, basil pesto . 14.99
Mushroom Ravioli, smoked gouda cream, ham, white truffle oil .................................. 14.99
Baked Ziti, meatballs, sausage, ricotta, mozzarella, red sauce & alfredo ......................... 14.99
Lasagna, ground beef, ricotta, parmesan and mozzarella cheeses, red sauce ................. 15.99

ENTREES SERVED WITH SPAGHETTI, OLIVE OIL & GARLIC UNLESS OTHERWISE NOTED

CHICKEN

Chicken or Eggplant Parmigiana, mozzarella, red sauce ...................................... 16.99
Chicken Marsala, sautéed mushrooms, marsala wine sauce ........................................... 16.99
Chicken Picatta, white wine, lemon butter caper sauce ............................................... 16.99
Chicken Scaloppini, artichokes, mushrooms, capers, smoked bacon, white wine lemon butter sauce, angel hair .................. 17.99

VEAL & STEAK

Veal Marsala, sautéed mushrooms, marsala wine sauce .............................................. 22.99
Veal Picatta, white wine, lemon butter caper sauce ....................................................... 22.99
Veal Osso Bucco, braised veal shank, natural jus, mushrooms, parmesan risotto .............. 24.99
Kenny’s Favorite “Bone In” Veal Parmigiana, mozzarella, red sauce ......................... 24.99
8 oz Filet Mignon, roasted tomato pesto butter, parmesan risotto .................................. 29.99

SEAFOOD

Salmon, artichokes, tomatoes, mushrooms, lemon butter, basil pesto, angel hair .......... 19.99
Shrimp Scampi, garlic butter, white wine, mushrooms, tomatoes, angel hair ................. 19.99
East Coast Linguini, clams, mussels, calamari, white wine, garlic, basil, roasted tomato ... 21.99
Sicilian Shrimp & Fettucini, spicy parmesan cream, roasted tomato, spinach, mushroom .................. 22.99
Seafood Fra-diavlo, sea scallops, shrimp, clams, mussels, white wine, spicy garlicky red sauce, linguini ............................ 27.99

Most of our dishes can be prepared lite or modified upon request – our pleasure!
Gluten Free   Whole Wheat   Vegetarian

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