

Specialty Sandwiches

California Chicken
Grilled chicken breast with Cabot cheddar cheese, avocado, lettuce and tomato served on a pretzel roll with a side of chipotle ranch 12.

Chicken Italiani
Grilled chicken breast, prosciutto ham, roasted peppers, provolone cheese and pesto mayo on grilled sourdough bread 13.

Turkey Club
Turkey breast served with lettuce, tomato, bacon, Cabot cheddar and mayo on your choice of white, gourmet wheat berry, or rye toast 12.

Meatball Parmesan
Our own homemade meatballs smothered in sauce, topped with mozzarella cheese on an Italian roll 13.

Chicken Parmesan
Lightly breaded chicken breast, topped with tomato sauce and mozzarella cheese 13.

Eggplant Parmesan
Fresh eggplant lightly breaded, topped with tomato sauce and mozzarella cheese 12.

BLT
Bacon, lettuce, tomato and mayo on your choice of white, gourmet wheat berry, or rye toast. 10.
Add sliced avocado 1.25

Crab Cake
Homemade broiled 5 oz crab cake, served with lettuce, tomato and tartar sauce 15.

Turkey Reuben
Grilled turkey, cole slaw, Thousand Island dressing and Swiss cheese on grilled sourdough 12.

Corned Beef Reuben
Grilled corned beef, Swiss cheese, sauerkraut, Thousand Island dressing on grilled marble rye 12.

Wrap Du Jour
Our chef creates a fresh specialty daily. Please ask your server about today's feature 12.

Crab Imperial Melt
5 oz of crab imperial served open face with tomato and Swiss cheese on a pretzel roll, served with Old Bay fries 15.

Hot Dog
All beef 1/4 lb. hot dog 7.

Hot Roast Beef
Thinly sliced roast beef served with sharp provolone cheese and served on an Italian roll 13.
Add long hots 1.50

Chicken Salad Sandwich
Chicken salad with lettuce and tomato served on your choice of white, gourmet wheat berry, or rye toast. 11.

Roast Porkette
Slow roasted pork served on an Italian roll with roasted peppers and sharp provolone cheese 13.
Add long hots or broccoli rabe 1.50

Kennett Square Filet Sandwich
5 oz filet mignon served with Cabot Cheddar cheese, caramelized onions and mushrooms on a brioche bun 15.

Small 1.75 Large 2.25

Onions
Extra Sauce
Tomatoes
Sweet Peppers
Green Peppers
Banana Hot Peppers
Extra Cheese
Jalapeños
Black Olives
Roasted Garlic

TOPPINGS

Small 2.25

Mushrooms
Pepperoni
Sausage
Ham
Ground Beef
Broccoli
Spinach
Bacon

Large 2.75

Eggplant
Roasted Peppers
Artichokes
Grilled Chicken
Meatballs
Roasted Tomatoes
Italian Long Hots

Small 3.5 Large 4.

Prosciutto
Shrimp
Crab
Anchovies

Cauliflower Crust (gluten free)	Small 14.	Large
Neapolitan (Original) Our original crust and everyone's favorite	14.	16.
Gourmet Our original crust topped with olive oil, garlic, parsley, ricotta and mozzarella cheeses	15.	18.
Mediterranean Our original crust topped with a blend of cheeses, basil, garlic and fresh sauce	15.	18.
New York Style Our original 16" crust served extra thin		16.
Personal Pizza Enjoy our personal pizza	6.	

Specialty Pizzas

Veggie Small 17. Large 20.
Our gourmet pizza topped with broccoli and tomato

Hawaiian Small 17. Large 20.
Our Neapolitan pizza topped with pineapple and ham

Full House Small 19. Large 22.
Our Neapolitan pizza topped with pepperoni, mushroom, sausage, onion, green peppers and sweet peppers (no substitutes)

Kids Menu

Lunch & Dinner (12 and under)
Applesauce is available upon request.

Chicken Fingers
With French fries 8.

Grilled Cheese
With French fries 8.

Macaroni & Cheese 8.

Spaghetti & Meatball 8.

2 Cheeseburger Bites
With French fries 8.

Hot Dog
With French fries 7.

Ravioli & Meatball 8.

Kids Steak
6oz bistro steak with broccoli 11.

Grilled Pizzas

12" crust grilled the Old Fashioned Way

Grilled Margherita Pizza
Plum tomatoes, fresh basil, olive oil and garlic topped with a light blend of cheeses 16.

Grilled Buffalo Pizza
Topped with a blend of cheeses, grilled chicken, celery and a spicy wing sauce. Served with a side of bleu cheese dressing 18.

Grilled Wild Mushroom
Shiitake, oyster and portabellas sautéed with spinach and tomatoes in an oil and garlic sauce, then topped with a blend of cheeses 18.

Seafood Pesto
Crab, shrimp, roasted pepers and pesto sauce with a blend of cheeses 21.

BBQ Chicken
Chicken breast, red onion, bacon bits, with BBQ sauce served over a blend of cheeses 18.

Italian Sausage & Long Hots
Plum tomatoes, fresh basil, olive oil and garlic topped with a light blend of cheeses 19.

Beverages

Take out Beer and Soft Drinks available



The Giordano Family

It seems like yesterday when Domenic and Elena Giordano started their small family takeout pizza shop. The Giordanos and their three sons, Domenic, John and Frank, founded Giordanos Pizza in 1980 and quickly established a reputation for quality, consistency and service that made them a community favorite. Today, Giordano's Casual Fare and Hall of Fame Sports Bar offer the same friendly service in a warm, inviting environment. Treat yourself to homemade tastes and family recipes in the finest Italian tradition. Enjoy a full menu of pasta dishes and gourmet pizzas, steaks and seafood, subs and traditional favorites...along with exquisite desserts.

Dine in or take out, the Giordano family is always happy to serve you.

Carry Out Menu (610) 444-5733

www.GiordanoKSQ.com

633 EAST CYPRESS STREET
KENNETT SQUARE, PA 19348

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Gift Certificates Available • Take Out Beer Available 7 Days

Our Famous Steak Sandwiches

Cheesesteak
Our most popular steak served with melted American cheese 12.

Pizza Steak
Served with melted mozzarella cheese and our zesty pizza sauce 13.

Kennett Square Cheese Steak
Served with melted American cheese and sautéed fresh local mushrooms 13.

Buffalo Chicken Cheese Steak
Served with our wing sauce and melted American cheese 13.

Chicken Cheese Steak
Served with melted American cheese 12.

Chicken and Chips
breaded chicken tenders served with a side of cole slaw, fries and honey mustard dipping sauce 13.

Subs

All subs are served with onion, lettuce, tomato, oil, salt, pepper, oregano and provolone cheese unless otherwise specified.

Italian
Genoa salami, pepper ham, capicola. Our most popular 13.

Roast Beef
Our own cooked roast 13.

Turkey
Sliced breast 13.

Ham & Cheese
Domestic ham and provolone cheese 12.

Tuna
Light tuna prepared with mayo 12.

Giordano Special
Our Italian sub topped with prosciutto ham 14.

Appetizers & Snacks

Chicken Fingers

Lightly battered and served with honey mustard dip 10.

Soft Pretzel Sticks

Served with cheese sauce and honey dijon 11.

Cheese Steak Eggrolls

Traditional cheese steak with American cheese and fried onions served with a side of spicy ketchup 14.

Peel N' Eat Shrimp

One dozen tender steamed shrimp served with cocktail sauce 14.

Mussels Pomodoro

P.E.I. Mussels with zesty marinara sauce 13.

Middle Neck Clams Bianco

One dozen steamed clams in a white wine sauce 13.

Ahi Tuna

Sesame crusted tuna served rare with wasabi aioli and soy dipping sauce 15.

Fried Calamari

Battered and fried 'til golden brown and served with tomato sauce 14.

Santa Fe Chicken Egg Rolls

Seasoned chicken breast, pepper jack cheese, jalapenos, red peppers, & black beans served with chipotle ranch 12.

Garlic Tomato Bread

Our own homemade garlic bread topped with fresh herbs & tomatoes 6.

Nachos

Crunchy tortilla chips topped with a blend of cheeses, lettuce, tomato, jalapeños, black olives, sour cream and a side of salsa upon request 14. **Add chicken or chili** 3. **Add guacamole** 3.

Mozzarella Sticks

Lightly breaded mozzarella cheese, served with our own tomato sauce 11.

Wild Mushroom Sauté

Shiitakes, oysters and portabellas sautéed in oil and garlic with fresh spinach and tomatoes 14.

Stuffed Mushroom Caps

Silver dollar mushrooms with our own crab imperial & baked to perfection 15.

Cheeseburger Sliders

Three sliders with Cabot cheddar and fried onions 10.

Breaded Mushrooms

Fresh Kennett Square mushrooms, fried in a light breading and served with horsey sauce 12.

Buffalo Chicken Dip

Baked shredded chicken breast with cream cheese and buffalo hot sauce served with tortilla chips and pretzel bread 14.

Broccoli Rabe

Fresh wild greens sautéed in oil and garlic 12. **Add chicken** 3.

Chicken & Cheese

Quesadilla

Grilled chicken and a blend of cheeses served in a flour tortilla with side of sour cream and salsa 13.

Loaded Waffle Fries

Monterey jack, Cheddar Jack cheese, scallions and bacon served with a side of ranch dressing 12.

Broccoli Bites

Broccoli and cheese lightly battered and fried golden brown, served with ranch dressing 11.

WING ZONE

TRADITIONAL chicken wings or **BONELESS** wings basted in your choice of sauce served with celery sticks and dipping sauce.

(5 pc.) 8. (10 pc.) 14. (20 pc.) 25.

Choose from the following 9 sauces:

Mild, Medium, Hot, Old Bay, Bourbon, Honey BBQ, Pepper Parmesan, Jerk, Thai Chili

Seafood, Chicken & Veal Specialties

Includes a side salad and tomato garlic bread. Choice of pasta: penne, spaghetti, fettuccine, or capellini
Gluten Free Penne Pasta available upon request (2.)

Seafood Pescatore

Calamari, shrimp, crabmeat, steamed clams, mussels and scallops sautéed in garlic and olive oil with choice of white wine or red sauce 26.

Clams

Middle neck clams steamed in their shells, baby clams, fresh herbs, olive oil and garlic in a white wine sauce 21.

Mussels

P.E.I. mussels simmered in your choice of white wine or zesty marinara sauce 20.

Crab and Asparagus

Crabmeat, asparagus and sun-dried tomatoes served in a white wine cream sauce 22.

Seafood Medley

shrimp, crab and scallops served with sautéed garden vegetables in a tomato cream sauce 26.

Chicken Aglio-Olio

Grilled chicken strips, roasted tomatoes and portabella mushrooms tossed in an oil and garlic sauce 20.

Chicken or Veal Picatta

Sautéed chicken or milk fed veal with basil, mushrooms, capers, white wine and a touch of lemon juice. Served with a side of spaghetti - Chicken 21. Veal 25.

Chicken or Veal Marsala

Chicken or veal with mushrooms sautéed in marsala wine, served with a side of spaghetti - Chicken 21. Veal 25.

Chicken or Veal Parmesan

Boneless chicken breast or milk fed veal breaded, fried and baked with mozzarella cheese and tomato sauce, served with a side of spaghetti - Chicken 21. Veal 25.

Dinner Entrées

All dinner entrées include vegetable du jour, potato du jour, side salad and garlic bread

Sesame Tuna

Sesame crusted tuna topped with a wasabi aioli 22.

Salmon

Grilled salmon served with compound butter 22.

New York Strip

12 oz. USDA Choice center cut strip steak, aged to perfection for tenderness and flavor. Char broiled to your taste 26. Add sautéed mushrooms 3.

Crab Cake

One homemade 5oz broiled crab cake 23. Additional crab cake 10.

Grilled Filet Mignon

This tender and juicy 10 oz. filet is sure to please. Grilled to your liking 28.

Bourbon Chicken

Grilled chicken breast smothered in our house made sweet bourbon sauce with scallions, Cheddar Jack cheese and tumble weed onions 19.



Burgers

Our homemade burgers are grilled and made with 8 oz. of CERTIFIED ANGUS BEEF® and come with lettuce, tomato and onion.

Cheeseburger*

Your choice of: American, Swiss, Cabot cheddar or provolone 10. Without cheese 9.

Bacon Cabot cheddar*

Topped with bacon and Cabot cheddar cheese 11.

Kennett Square*

Topped with sautéed mushrooms and Swiss cheese 11.

Stuffed Pasta

All dishes include a side salad and tomato garlic bread

Manicotti

Filled with ricotta cheese, covered with our fresh tomato sauce and topped with mozzarella cheese 17.

Tortellini

Cheese filled tortellini, tossed with prosciutto and sweet peas in a white wine cream sauce 20.

Ravioli

Jumbo ravioli filled with ricotta cheese, parsley and covered with a delicious fresh tomato sauce 17.

Lobster Ravioli

Stuffed with lobster and served in a sherry tomato cream sauce with baby shrimp 24.

Pasta Specialties

All dishes include a side salad and tomato garlic bread

Tour of Italy

Trio of chicken parmesan, fettuccini alfredo and manicotti with tomato sauce 23.

Gnocchi

Potato dumplings smothered in a thick tomato sauce 17.

Lasagna

Baked with layers of ground beef and ricotta cheese 18.

Eggplant Parmesan

Freshly breaded eggplant baked with mozzarella cheese and tomato sauce, served with a side of spaghetti 18.

Baked Penne

Tomato sauce and ricotta cheese tossed with penne and baked with mozzarella cheese 17.

Pasta

All dishes include a side salad and tomato garlic bread with choice of pasta:
spaghetti, fettuccine, capellini, or penne
Gluten Free Penne Pasta available upon request (2.)

Alfredo

Prepared with heavy cream, butter, romano cheese and ground black pepper 18. Add chicken or broccoli 3.

Marinara

Fresh tomato, basil, olive oil & garlic 16. Add shrimp or crab meat 6.

Wild Mushroom Aglio Olio

Shiitake, portabella and oyster mushrooms sautéed in an oil and garlic sauce with fresh tomato and spinach 20.

Meatballs or Sausage

Your choice in tomato sauce 17.

Bolognese

Thick tomato sauce with ground beef 17.

Add a side of meatballs or sausage 5.
Add a side of pasta with tomato sauce 8.

Strombolis

Cheese Steak

Sirloin grilled to perfection and topped with our blend of cheeses, sautéed onions, mushrooms and pizza sauce 17.

Pizza

Our blend of cheeses, layers of pepperoni & pizza sauce 15.

Italian

Pepper ham, capicola, genoa salami and sweet peppers smothered in a blend of cheeses and pizza sauce 17.

Spinach Calzone

Sautéed spinach in olive oil, garlic, ricotta and mozzarella cheese 16.

Meatball

Our homemade meatballs topped with a blend of cheeses and tomato sauce 17.

Broccoli and Tomato Calzone

Sautéed fresh broccoli and tomatoes with ricotta and mozzarella cheese 16.

Ham and Cheese

Domestic ham and a blend of cheeses, baked to perfection 16.

Salads

Dressings: Italian, Honey Mustard, Ranch, Fat Free Raspberry Vinaigrette, Oil & Vinegar, Pepper Parmesan, Bleu Cheese, Thousand Island, Mandarin Orange, Caesar

Garden

Fresh tossed greens, topped with red onions, carrots, tomatoes, cucumbers and our homemade croutons 10.

Caesar

Crisp romaine lettuce, sharp provolone cheese and croutons in our Caesar dressing 11.

Mandarin Spring Mix

Apples, craisins, candied pecans and mandarin oranges nestled in a variety of greens 12.

Cobb Salad

Grilled chicken, bacon, Cheddar Jack cheese, egg and avocado served over a garden salad 16.

Grilled Shrimp & Spinach

Seasoned grilled shrimp, roasted peppers, pecans, baby spinach and onion served with a warm bacon vinaigrette 16.

Caprese Salad

Layers of tomato, fresh mozzarella, red onion, and basil topped with olive oil and balsamic reduction 13.

Antipasto Salad

Our garden salad, capicola, salami, pepper ham, prosciutto, fresh mozzarella, roasted peppers, black olives, artichokes and homemade croutons 16.

Topped with Your Choice:

Grilled Chicken 3. **Large Shrimp** 5. **Sesame Crusted Ahi Tuna** 7. **Grilled Salmon** 7.

Homemade Broiled Crab Cake 10. **Bistro Steak** 7.

Soups & Sides

Wedding Soup

Our homemade traditional holiday soup made with spinach, little meatballs and egg croutons - Bowl 6. Quart 15.

Soup of the Day

market price

Mushroom Soup

Fresh local mushrooms made into a creamy favorite - Bowl 6.5. Quart 16.

Chili

(add cheese 50¢)
Homemade mild chili - Bowl 6. Quart 15.

Basket of Fries 2.5 **Garlic Tomato Bread** 6. **Basket of Cheese Fries** 3.5

Onion Rings 5.5 **Basket of Sweet Fries** 4.5 **Side Salad** 6.

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