



The smell of spices & homemade cooking fill the air as we cater to your every need by combining outstanding service with Authentic Italian & American recipes. We, at the Main Hangar Restaurant, strive to create an atmosphere for you to enjoy an unforgettable dining experience. BUON APPETITO!

Antipasti (Appetizers)

Combo Platter (Grandissimo) \$12.99

Hand breaded fried mushrooms, fried calamari, chicken wings & onion rings. Served with **homemade** ranch, **homemade** marinara & **homemade** tangy cocktail sauce. (sorry, no substitutions)

Fried Calamari \$8.99

A platter of tender rings, fried & served with **Chef Matteo's homemade** marinara dipping sauce.

Homemade Pizza Rolls \$7.99

Prepared in house! Pepperoni, mozzarella cheese, & **homemade** marinara sauce wrapped in an eggroll shell.

Stuffed Mozzarella Bread Sticks \$7.99

Four breadsticks filled with mozzarella, topped with a blend of garlic, butter & parmesan cheese. Served with **homemade** marinara dipping sauce.

Fried Mushrooms \$7.99

We **hand bread** our mushrooms using a **homemade** family recipe made special with a touch of oregano. Served with our **homemade** ranch dipping sauce.

Homemade Wrapped Shrimp Skewers \$9.99

Jumbo shrimp skewers wrapped in jalapeno bacon.

Breaded Buffalo Style Chicken Wings \$8.99

Twelve breaded wings with just the right amount of spice & served with **homemade** bleu cheese dipping sauce.

Spinach and Artichoke Dip \$7.99

Spinach & Artichoke baked together with bubbling parmesan & mozzarella cheese. Served with bread chips.

Homemade Tomato Bruschetta \$7.99

Toasted Italian bread topped with extra virgin olive oil, fresh chopped tomatoes, garlic & basil.

Onion Rings \$5.99

A platter of sweet Spanish onions breaded & deep fried until a crispy golden brown. Served with **homemade** ranch dipping sauce.

Cene Caratteristiche (Dinner Entrée Features) **(Available for a Limited Time Only)**

All Dinner Entrée Features are served with **Chef Matteo's homemade** sauces, soup of the day or salad & our **homemade** focaccia bread with extra virgin olive oil & parmesan cheese.

Homemade Cennelloni Con Ricotta e Salsiccia \$13.99

Fresh pasta filled with ricotta cheese & mild Sicilian sausage. Seasoned with fresh herbs & spices. Served with marinara sauce & topped with fresh graded parmesan cheese.

Homemade Sweet Potato Gnocchi \$13.99

A new & yummy twist to Gnocchi. Made from scratch! Pair this up with garlic butter & parmesan cheese, or our favorite alfredo sauce.

Bevande (Beverages)

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew,
Root Beer, Dr. Pepper, Lemonade, Iced Tea, Sweet Tea
Raspberry Iced Tea
\$1.99

Milk, Chocolate Milk Small ... \$1.69 Large ... \$1.99
Coffee, Hot Tea ... \$1.99 Hot Chocolate ... \$2.25
Cappuccino ... \$2.49



Panini (Sandwiches)

All Sandwich entrées are served with lettuce, pickles, tomato & your choice of two sides: Crisp Green Salad, Natural Fries, Baked Potato, Sweet Potato Fries, Parmesan Baby Bakers, Mashed potatoes or our Vegetable of the Day. Your choice of cheese may be added to any sandwich: Cheddar, American, Swiss, Pepper jack or Mozzarella (Add .50) You can also enjoy bacon and/or mushrooms on any of our sandwiches for only \$1.00 each.

Bourbon Steak Sandwich \$10.99

Broiled sirloin steak served on a hoagie bun, smothered in onion & marinated in a bourbon sauce.

Reuben on Rye \$9.99

Corned beef, sauerkraut, Swiss cheese & homemade thousand island dressing served on rye bread.

Chicken Salad Sandwich \$8.99

Our homemade chicken salad is made fresh daily. Served on your choice of a croissant or pretzel bun.

Meatball Sandwich \$9.99

Our homemade meatballs served on a hoagie bun with mozzarella cheese on top of homemade marinara sauce.

Horseshoe \$9.99

Choice of hamburger, ham or turkey piled high on Texas toast. Covered with fries & topped with cheddar sauce.

The Main Hangar Hamburger \$9.99

8 oz. Angus beef hamburger served on a kaiser roll.

Insalate (Salads)

Add Soup, Chicken or Shrimp to any salad for only \$2.99

Grilled Salmon Salad \$8.99

Seasoned grilled salmon resting on a bed of crisp salad greens served with red onion & tomato.

Chicken Caesar Salad \$8.99

Slices of marinated boneless chicken breast over crisp romaine. Mixed with parmesan cheese & crunchy croutons.

Grilled Chicken Penne Pasta Salad \$8.99

Strips of marinated, grilled chicken & penne pasta tossed in homemade alfredo sauce, all served on a bed of fresh lettuce & crisp romaine blend.

Black and Blue Steak Salad \$8.99

Sirloin steak with Cajun seasoning. Topped with crumbled blue cheese & served on a bed of romaine lettuce.

Chicken Walnut Salad \$8.99

Iceberg & romaine lettuce topped with homemade chicken salad with walnuts, cucumbers & tomato.

Chef Salad \$8.99

Julienne honey cured ham, turkey, roast beef, shredded cheddar cheese, sliced eggs with tomato, cucumber & red onion, served on a bed of salad greens.

Taco Salad \$8.99

Taco meat on top of lettuce & taco chips. Topped with shredded cheddar cheese, tomato, black olives, & jalapeno peppers. Served with sour cream & salsa.

Condimenti (Dressings)

Chef Matteo's Homemade Italian Dressing(add .50)

Also available in a 10 oz. bottle for only \$3.99

Homemade Blue Cheese(add .50)

Poppy Seed

French

Extra dressing (add .50)

Homemade Buttermilk Ranch

Honey Mustard

Homemade Thousand Island

Zuppa (Soups)

Homemade Lasagna Soup

Chef Matteo's Signature Soup

Cup \$2.99 Bowl \$3.99

Homemade Soup of the Day

Ask Your Server

Cup \$2.99 Bowl \$3.99



All Dinner Entrées are served with a choice of two: Crisp Green Salad, Natural Fries, Baked Potato, Sweet Potato Fries, Parmesan Baby Bakers, Mashed potatoes, or our Vegetable of the Day. All of our dinner entrées are served with our homemade focaccia bread with extra virgin olive oil & parmesan cheese.

Bistecche (Steaks)

**Add mushrooms, onions or crumbled blue cheese to any steak for only \$1.50 each
Ask for a side of horseradish sauce for only .50**

PRIME RIB AVAILABLE FRIDAY & SATURDAY AFTER 4:00 PM

Seasoned & hand cut in house. Slowly cooked as you like it. 8 oz. - \$16.99 12 oz. - \$19.99

Filet Mignon Steak \$19.99 **Contorno** \$22.99
Our 8 oz. Filet Mignon is slowly & naturally aged, then hand carved & expertly trimmed. The result is a melt-in-your-mouth, fork tender delicious flavor. The ultimate favorite!

Rib Eye Steak \$16.99 **Contorno** \$19.99
This marvelously rich, yet mellow 10 oz. boneless cut comes from the heart of the rib where the most abundant marbling is. Tender taste & succulent flavor. Hand cut in house!

Chopped Sirloin Steak \$10.99 **Contorno** \$13.99
12 oz. select sirloin smothered with grilled onion, sautéed mushrooms & brown gravy.

New York Strip Steak \$16.99 **Contorno** \$19.99
Our 10 oz. boneless New York strip reigns supreme with a flavor that wins praise from true steak connoisseurs.

Flat Iron Steak \$16.99 **Contorno** \$19.99
The butcher's best kept secret! A top blade cut well marbled for great flavor & grilled to perfection.

Pot Roast \$12.99 **Contorno** \$15.99
10 oz. of tender pot roast slowly braised in its' own juices & served only with parmesan baby baker potatoes & carrots. (sorry, no substitutions on sides)

Country Fried Beef Steak \$9.99 **Contorno** \$12.99
8 oz. tender beef, breaded, fried & topped with our country gravy.

Terra e Mare (Land and Sea)

BBQ Spare Ribs
Full \$19.99 **Contorno** \$22.99 **Half** \$15.99 **Contorno** \$18.99
Our pork spare ribs, are cooked "Low and Slow" to unleash the unforgettable flavor & then basted in a tangy BBQ Sauce.

Grilled Salmon \$13.99 **Contorno** \$16.99
8 oz. filet grilled with lemon pepper, moist & succulent!

Chicken Cordon Blue \$13.99 **Contorno** \$16.99
Made from scratch! Our Chef's stuff a 5 oz. chicken breast with honey cured ham & Swiss cheese. It is then breaded, fried & covered in a delicious white wine sauce.

Butterfly Shrimp \$13.99 **Contorno** \$16.99
6 jumbo butterfly shrimp, breaded, fried golden brown & crispy!

Whole Fried Catfish \$12.99 **Contorno** \$15.99
12 oz. whole catfish, hand dipped in our homemade breading & fried golden brown.

Marinated Chicken Breasts \$12.99 **Contorno** \$15.99
Two 5 oz. chicken breasts broiled & seasoned to perfection. Available with lemon pepper, cajun or BBQ.

Braised Pork Shank \$19.99 **Contorno** \$22.99
12 oz. bone-in, hand seasoned with Artisan spice rub, oven roasted to perfection & served with a demi-glace.

Marinated Pork Chops \$14.99 **Contorno** \$17.99
Two center cut pork chops, seasoned, & broiled to perfection!

Halibut Steak \$14.99 **Contorno** \$17.99
Thick filet, tender, moist & broiled to perfection!

Stuffed Flounder \$13.99 **Contorno** \$16.99
Stuffed with crab meat, bread crumbs, spices, parmesan cheese & then baked until juicy.

Breaded Walleye \$12.99 **Contorno** \$15.99
Chef Matteo has perfected his homemade Walleye recipe & is well known for this amazing seafood selection.

Golden Fried Chicken \$11.99 **Contorno** \$14.99
1/2 a Chicken, hand floured & breaded with our homemade secret recipe that includes a hint of Italian Spices. Please allow 20 minutes! It's well worth it!

Contorno includes: A side dish of Spaghetti & Tortellini with your two choices of sides.



All Pasta Entrées are served with Chef Matteo's homemade sauces, soup of the day or salad & our homemade foecaccia bread with extra virgin olive oil & parmesan cheese.

Create la vostra cena per due (Create Your Own Dinner for Two!) \$24.99
 Can't Decide! Pick 4 items from any of the below pasta dishes! Excluding the Pasta Trio & Pasta al Piacere.

Linguini with Shrimp \$14.99

6 jumbo shrimp sautéed in homemade garlic butter & wine, served on a bed of linguini & garnished with Italian parsley.

Homemade Meat Lasagna \$13.99

Prepared in house! Lasagna pasta layered with meat, cheeses, spices & homemade marinara sauce. topped with mozzarella cheese.

Granvioli \$13.99

Three giant, five-cheese filled ravioli with your choice of homemade sauces: marinara, alfredo or pesto alfredo(add .75)

Angel Hair Spaghetti with Meat Balls \$12.99

A traditional recipe! Chef Matteo forms his savory homemade meatballs & serves them on a bed of angel hair pasta. Topped with homemade marinara sauce.

Fettuccini Alfredo \$12.99

Homemade alfredo sauce served with fettuccini pasta.

Homemade Stuffed Pasta Shells \$13.99

4 giant pasta shells stuffed with a 3 cheese blend & served with your choice of homemade sauces: alfredo, marinara or pesto alfredo(add .75). Topped with mozzarella cheese.

Tortellini \$13.99

Meat filled pasta combined with your choice of homemade sauces: alfredo, marinara, or pesto alfredo(add .75) & topped with mozzarella cheese.

Pasta Trio \$12.99

A delicious choice when you enjoy Granvioli with homemade pesto sauce, fettuccini with homemade alfredo, & tortellini with homemade marinara. (sorry, no substitutions)

Baked Penne \$12.99

Penne pasta is tossed with homemade red sauce, baked & topped with mozzarella cheese.

Homemade Gnocchi \$12.99

Homemade Italian potato dumplings served with your choice of homemade sauces: alfredo, marinara, or pesto alfredo(add .75)

Pasta al Piacere (As You Like It) \$12.99

Your choice of pasta served with any of our homemade sauces.

Pasta Choices: penne, angel hair spaghetti, fettuccini, or linguini.

Homemade Sauce Choices: marinara, arrabiatta (very spicy), alfredo, pesto alfredo(add .75), or garlic oil & basil.

Add: shrimp, mushrooms, chicken, sausage, broccoli, meatballs, peas, bacon or ham for \$3.00 each.

Sicilian Best

All Sicilian Best Entrées are hand picked from each of our time-honored family recipe collections & prepared completely in house. Over the years, we have become known for these traditional Sicilian favorites!

All are served with a side of our pasta of the day(sorry, no substitutions), soup of the day or salad & our homemade foecaccia bread with extra virgin olive oil & parmesan cheese.

Homemade Sicilian Broccoli \$14.99

Top round steak, stuffed with seasoned bread crumbs, green onions, prosciutto & parmesan cheese, rolled & browned, then cooked in our homemade marinara sauce until tender.

Homemade Veal Parmigiana \$14.99

Pan fried breaded veal topped with homemade marinara sauce & mozzarella cheese.

Homemade Chicken Parmigiana \$13.99

Pan fried breaded chicken breast, topped with homemade marinara sauce & mozzarella cheese.

Homemade Chicken Cutlet

with Portabella Mushrooms \$13.99

Pan fried breaded chicken cutlet, served with Portabella mushrooms & sautéed in red wine.

Homemade Chicken Cacciatore \$14.99

10 oz. chicken breast sautéed with onions, garlic, green green peppers, celery, mushrooms, potatoes & olives in tomato sauce.

Homemade Veal Marsala \$14.99

Pan fried breaded veal, fresh mushrooms & red onion quickly sautéed with marsala wine.

Homemade Chicken Marsala \$13.99

Pan fried breaded chicken breast, button mushrooms & red onion sautéed with marsala wine.

Homemade Eggplant Parmigiana \$12.99

Sliced fresh eggplant, hand breaded & fried to perfection. Topped with homemade marinara sauce, mozzarella cheese, spices & parmesan cheese.