

# Supano's

PRIME STEAK HOUSE  
SEAFOOD & PASTA

Established 1937

Voted Best Steakhouse in Baltimore and  
Best Italian Restaurant 2011 through 2015

5 Stars Excellence in Customer Satisfaction  
TALK OF THE TOWN 2013, 2014 & 2015



## Appetizers

Garlic Bread	\$ 5.95
Supano's Bruschetta	\$10.95
Mozzarella Sticks	\$9.95
Cold Antipasto ½ lb Peeled Jumbo	\$10.95P
Sautéed Shrimp	\$10.95
Jumbo Lump Baby Cakes 2-2oz Maryland Crab Cakes Sausage & Peppers	\$16.95
Fresh Mozzarella, Tomato and Basil	\$10.95
Clams alla Franco stuffed with crab meat & marinara	\$ 15.95
Fried Calamari	\$ 0.95
Jumbo Shrimp Cocktail	\$14.95
Mozzarella Carosso Texas toast infused with sherry cream sauce smothered in mozzarella	\$11.95



## Chicken

Chicken Parmigiana Breaded chicken topped with mozzarella and homemade tomato sauce served over linguini	\$16.95
Chicken Française Breaded chicken breast sautéed in a cherry wine and lemon butter sauce served with a side of pasta.	\$16.95
Chicken Picatta Chicken breast sautéed in a cherry wine and butter sauce with capers served with a side of pasta.	\$16.95
Chicken Rولاتini Chicken breast rolled with capicola, mortadella, a mixture of cheeses, sautéed in a creamy marsala sauce and served over fettuccini.	\$19.95
Chicken for the Chairman Chicken breast seasoned and sautéed in a white wine sauce with artichoke hearts and mushrooms.	\$19.95
Chicken Cacciatore Tender chicken, hearty green peppers, onions and mushrooms tossed in a white wine tomato sauce served over penne.	\$19.95
Chicken Fettuccine Alfredo	\$14.95
Chicken & Shrimp Scampi Chicken breast and jumbo shrimp tossed in garlic butter sauce served over fettuccine.	\$25.95



## Veal

Tre Pavarotti Chicken, veal and grilled shrimp sautéed in marsala wine sauce. Served with a side of pasta.	\$ 0
Veal Parmigiana Breaded veal topped with mozzarella and homemade tomato sauce served over linguini.	\$27.95
Veal Française Filets of veal breaded and sautéed in a winelemon sauce served with a side of pasta.	\$27.95
Saltimbocca Alla Romana Tender veal, prosciutto, mozzarella cheese sautéed in amarsala sauce. Served with a side of pasta.	\$27.95



## Soups and Salads

Maryland Crab Soup "Baltimore's Best"	\$9.95
Cream of Crab Soup "As Good As It Gets"	\$9.95
Minestrone Soup	\$7.95
House Balsamic Salad	\$9.95
Caesar Salad	\$9.95
Make it with Shrimp Salad add \$9	
Chicken Salad add \$4 Salad Seasoning \$4 Cajun, Baltimore's Original, Old Bay	



## Seafood

Maryland Jumbo Lump Crab Cake "as good as it gets" ½ pound crab cake served with a side of pasta.	\$32.95
Pan Seared Salmon Française Salmon seasoned with herbs, fresh crushed black pepper, chopped garlic, and olive oil. Simmered in the chef's house made marsala wine sauce served with sautéed fresh spinach and a side of pasta.	\$29.95
Shrimp and Scallops Shrimp & scallops sautéed in scampi or marinara sauce with fettuccine	\$30.95
Seafood Trio "Primo" Fried or broiled, ¼ pound jumbo lump broiled crab cake, shrimp and scallops sautéed in our oil, butter, garlic secret sauce served with a side of pasta. Upgrade to a ½ pound crab cake add 14	\$44.95
Fettuccine Al Mare Bianco Shrimp, scallops and crabmeat tossed in cream sauce served atop fettuccine.	\$29.95
Orange Roughy Baltimore Style Fresh filet of fish, sautéed in the chef's speciallemon butter sauce and served with a side of pasta.	\$22.95
Shrimp Parmigiana Breaded shrimp topped with mozzarella and marinara, served over linguini.	\$29.95
Lobster Ravioli Served with a side of veggies	\$23.95
Supreme Supano Appetizer (For Two) Jumbo steamed shrimp, crabmeat, eggplant parmigiana, roasted green peppers with melted cheese, hot peppers and skewers of Italian sausage.	\$34.95
Hot Seafood Antipasto (For Two) A combination of shrimp, scallops, calamari and clams simmered in a white wine and pesto sauce. Served with wedges of garlic bread.	\$34.95

Substitute any side of pasta from any meal  
with veggies or broccoli add \$2 Substitute any  
side of pasta with Organic Whole Wheat or  
Organic Gluten Free Pasta add \$4



## Beer

Draft Premium Beers- Blue Moon, Fat Tire, Tale Tell, Two Hearted Ale, Leinenkugel's Summer Shandy and Resurrection	
Draft Non Premium Beers- Miller Light, Yuengling, National Bohemian Shiner Bock	
GLUTEN FREE BEER – REDBRIDGE \$6.50	
Premium 14oz. \$7 28oz \$13 1Liter \$19	
Non Premium 14oz. \$5 28oz \$9 1Liter \$14	
Yuengling 14oz \$5.75 28oz \$9.75 1Liter \$14	
Bottle Beer Premium \$6.50	
Non Premium \$4.50	
BOTTLES - Budweiser, Bud Light, Coors Light, Corona, Heineken, Peroni, Bud Light Lime, Angry Orchard, Strong Bow, Guinness, Stella Artois, Sierra Nevada Pale Ale, Heavy Seas, Michelob Ultra, Red Stripe, St. Paulie Girl, and St. Pauli N.A.	



## Homemade Pasta

Spaghetti, Linguini, Fettuccini, Angel Hair & Penne Alfredo Sauce, Butter or Marinara, Meat Sauce add 4 Red or White Clam Sauce add 10, Pesto add 7. Meatballs add 5	\$12.95
Organic Whole Wheat Pasta or Gluten Free Spaghetti or penne whole wheat pasta or penne gluten free served with marinara sauce.	\$14.95
Tortellini Alla Maria Peas, prosciutto and mushrooms in alfredo sauce.	\$16.95
Lasagna "Baltimore's Best"	\$16.95
Eggplant Parmigiana "World's Best"	\$16.95
Manicotti	\$14.95
Chicken Fettuccine Alfredo	\$14.95
Baked Ziti ricotta & mozzarella with ziti smothered in red gravy	\$ 16.95
Supano's Pasta Trio Meat lasagna, manicotti and baked ziti topped w/homemade marinara	\$19.95
Substitute pasta on any meal - Whole Wheat Organic Pasta penne or spaghetti	\$3.95
Gluten Free Organic Pasta penne	\$3.95



## Side Dishes

Steamed Broccoli	\$5.95
Mashed Potatoes	\$5.95
Sautéed Garlic Mushrooms	\$6.95
Asparagus	\$9.95
Sautéed Spinach	\$6.95
French Fries "Regular or Old Bay" or Sweet Potatoes	\$4.95
Pasta Linguini, Spaghetti, Angel Hair or Fettuccini	\$4.95
Mixed Vegetables	\$4.95



## Steaks & Chops

"Corn fed 28 Day Dry Aged Prime  
Black Angus Beef"

Our Meat Temperatures

BLACK & BLUE seared outside, raw center
RARE cool, red center
MEDIUM- mostly pink, hot center
MEDIUM RARE warm, red center
MEDIUM WELL primarily grey and only sliver of pink will remain in the center
WELL hot grey throughout

We suggest not to order our steaks past  
medium as steaks ordered past medium  
may not be returned

Dino's Prime Rib Eye - 20oz A flavorful cut of beef well marbled	\$49
Frank's Prime Filet Mignon - Bacall 6oz Up to a 10oz. add 20 A delicacy beyond belief	\$39
Sammy's Prime New York Strip - 16 oz Up to a 20oz. add 15 lt's Strip your way	\$45
Bone-in Joey's Veal Chop - 18 oz T-Bone	\$49
Steak Kabob - Onions, green peppers prime steak	\$35
French Fries "Regular or Old Bay" or Sweet Potatoes	\$4.95
Add 4oz CrabCake to any meal 15 Add 8oz CrabCake to any meal	\$ 25

