



Commercial Street Diner Menu

<https://menuweb.menu>

614 Commercial St Emporia, KS 66801-3902, United States

+16203439866 - <http://emporia.bigdealsmedia.net/>

A comprehensive [menu](#) of **Commercial Street Diner** from Emporia featuring all **18** meals and drinks can be found here on the menu. Commercial St Diner is a classic diner in Emporia that serves up good, solid food with a friendly and welcoming atmosphere. While the coffee may leave something to be desired for some, the expansive menu and large portions make it a popular spot with locals. The staff is known for being friendly and helpful, making every visit a comfortable and enjoyable experience. With prompt service and delicious meals, including favorites like the chicken fried steak and biscuits and gravy, Commercial St Diner is a go-to spot for those looking for a taste of home away from home. Whether you're passing through [Emporia](#) or a local looking for a reliable and satisfying meal, this diner is worth a visit.

Moscatiello's Menu

Soups

SOUP OF THE DAY

Pizza

SMALL CHEESE PIZZA \$9.0

Mains

CHICKEN WINGS (5) \$5.0

Main Courses

VEAL SORRENTINO \$22.0

Gnocchi

GNOCCHI

Meat Dishes

MEATBALLS

Salad

GREEN SALAD

Vegetarian Dishes

CARROT CAKE

Pasta - Spaghetti

FISHERMAN \$28.0

Fish

GRILLED SALMON \$6.0

Casseroles

BAKED SAUSAGE PEPPERS \$16.0

Chicken Dishes

CHICKEN PARMIGIANA \$18.0

Tapas

EGGPLANT TAPAS

Main Course

CHICKEN LIMONE \$17.0

Al Forno*

BAKED ZITI \$12.0

Weine

JIM BEAM

Ice Cream*

VANILLA

Dipping Sauces

GARLIC OLIVE OIL \$14.0

Kids Menu

SPAGHETTI WITH MEATBALL \$7.0

American

HUDSON BABY BOURBON

Pizza - Small Á 22Cm

MALIBU

Inside Out Roll

MIDORI

Moscatiello's Menu

Pizza - Klein Ø 22Cm

BELVEDERE

Limonade

PINK LEMONADE

Hot Pies

SAUSAGE ROLL \$10.0

Pizza - Klein Ø 25Cm

DERBY

Vip Drinks

BOMBAY SAPPHIRE

Nudeln Und Risotto

VODKA SAUCE \$15.0

Vodkas

GREY GOOSE CITRON

Whiskies

DEWARS WHITE LABEL

Hot Drinks

IRISH COFFEE

Italian

CHICKEN MARSALA \$16.0

Seafood Dishes

FRIED CALAMARI \$13.0

House Specialty

FRIED HOMEMADE SAUSAGE PEPPERS \$15.0

Seafood Specials

SHRIMP FLORENTINE \$20.0

Platos De Author

SALMÓN MILANO \$24.0

Reds

MERLOT, FORESTVILLE

Specialty

ANGRY ORCHARD

Sparkling Wines

MARTINI ROSSI ASTI (ITALY)

Specialty Cocktails

MR. M'S OLD FASHIONED

Draft Beer

22OZ FOR PRICE OF PINT

House Specialities

GODIVA CHOCOLATE MARTINI

Rye

WIDOW JANE

Gin Tonic Gin und Thomas Henry Tonic

Moscatiello's Menu

Water

HENDRICKS

Italian Specialties

STROMBOLI \$10.0

Rosé Wines

ROSÉ, PROPHECY (FRANCE)

Single Malt Scotch

MACALLAN 12YR

Rye Whiskey

TEMPLETON THE GOOD STUFF

Breakfast Mains

HOMEMADE CHICKEN TENDERS \$8.0

Bottled Beers

PERONI (ITALY) 5.1% ABV

Brandy & Cognac

COURVOISIER XO

Islands

HIGHLAND PARK 12YR

Bottle Beer

NON ALCOHOLC HEINEKEN 0.0

Italian Reds

BRUNELLO DI MONTALCINO, BANFI
(TUSCANY)

Craft Cocktails

POMEGRANATE MARTINI

Non Alcoholic

SARATOGA BOTTLED WATER

Hot & Cold Heroes

VEAL PEPPERS \$20.0

Canadian

SEAGRAMS VO

Coffee Cocktails

BAILEY'S NUTTY IRISHMAN

Choose Your Topping

GRILLED CHICKEN BREAST
ROASTED \$5.0

New Classic Combos

STEAK SHRIMP SCAMPI \$29.0

Host Sponsored Unlimited Beverages

CHRISTIAN BROTHERS BRANDY

Bourbon Whiskey

SEAGRAMS 7

Amerika / American

JIM BEAM DOUBLE OAK

Moscatiello's Menu

Salad Toppings

FOUR ROASTED JUMBO SHRIMP \$6.0

Wet Your Whistle

LIPTON RASPBERRY ICED TEA

Authentic Italian Dessert

HOMEMADE CANNOLI CAKE

Family Sides

ROASTED SWEET POTATOES \$4.5

SCOTCH WHISKY / IRISH WHISKEY

JAMESON

Our Martinis

APPLETINI

Speyside Single Malt

GLENLIVET 12YR

Liquid Desserts

TIRAMISU MARTINI

Premium Margaritas

CASAMIGOS MARGARITA

Highland Single Malt

OBAN 14YR

ALKOHOLISCHE GETRÄNKE

CORONA

Speyside Malts

BALVENIE CARIBBEAN CASK 14YR

Traditional Pasta Dishes

SPAGHETTI OR ZITI \$5.5

Frutti Di Mare / Seafood

CLAM SAUCE \$16.0

Craft Mimosas

RASPBERRY SUNRISE

A La Carte - Sample Seafood

FRESH CLAMS \$20.0

Fortified Wines & Vermouths

COCKBURNS SPECIAL RESERVE PORT

Postres/Dessert

HOMEMADE CHEESE CAKE

Sides

EXTRA CHEESE

Veal & Beef Dishes

VEAL PARMIGIANA \$20.0

Moscatiello's Menu

Sauces

SAUCE

Wednesday All Day Specials

7 JUMBO SHRIMP \$7.0

Ports & Brandy

TAYLOR FLADGATE PORT TAWNY 10 YEAR

Aperitifs / Cordials

ST. GERMAIN

Dinner - First Course

PEPPERONI BREAD \$9.0

ISLAY SINGLE MALT

LAGAVULIN 16YR

Breakfast - Grains, Greens, Sweets

FARRO KALE SALAD \$13.0

Cycles

MERLOT, FORESTVILLE (CALIFORNIA)

Whiskey List

BERNHEIM

Whisky / Bourbon

BOULEVARDIER

Tequila Selections

PATRÓN REPOSADO

The Classic Italian Buffet

ITALIAN STYLE POTATOES \$4.5

Imported Cordial

PAMA POMEGRANATE

Recommended White Wine Selections

CHARDONNAY, CHATEAU STE. MICHELLE

Our Aperitives This Week

PEACH BELLINI

Digestivo Liqueurs

PAOLUCCI AMARETTO

In Hand & Fork

CHEESE TORTELLINI \$6.5

Moscatiello's Originals

MOSCATELLO'S SPECIAL ROLLS \$12.0

Sangria House Specialty

WHITE WINE WITH GREEN APPLE

House Cocktails \$16

FRENCH MARTINI

Moscatiello's Menu

WEISSWEINSCHORLE

CAMPARI SPRITZ

Dinners And Entrees

EGGPLANT PARMESAN

Premium Bourbons & Ryes

EAGLE RARE

Agitati O Mescolati

GOD FATHER

Gourmet Pizza (Thin Crust, 8 Slices)

THE WORKS

Mixed Ice Creams

SPUMONI ICE CREAM

12" Oven-Baked Pizza

BEEFEATER

Beer Mixology: Our Cocktails

BLACK VELVET

Mixed Meat Delights

3 ITEMS

Snacks

BRUSCHETTA \$10.0

MOZZARELLA STICKS \$9.0

Starters & Salads

ANTIPASTO \$11.0

FRENCH FRIES \$2.5

Side Orders

TWO MEATBALLS OR TWO SAUSAGES \$5.5

ROASTED BEETS WITH GOAT CHEESE, OLIVE OIL BALSAMIC GLAZE \$6.0

Tortellini

SAUSAGE FERRENZANO \$17.0

CHICKEN FERRENZANO \$18.0

Soft Drinks

ORANGE JUICE

PEPSI

Beer

HEINEKEN

COORS LIGHT

Steak

STEAK MICHAEL \$28.0

STEAK STEAMED CLAMS \$30.0

Rum

MYERS

GOSLINGS

Whisky

JOHNNIE WALKER RED

HENNESSY VS

Moscatiello's Menu

Tequila

AGED PATRON

CASAMIGOS BLANCO

Soup & Salad

PASTA FASUL

SPINACH FASUL

Baked

LASAGNA \$14.0

EGGPLANT PARMIGIANA \$17.0

Signature Cocktails

DIRTY MARTINI

ANGELO AZZURO

Cordials

PAOLUCCI LIMONCELLO

ANISETTE

Martinis

LEMON DROP MARTINI

SPARKLING BLACKBERRY COSMO

Cognac

COURVOISIER VSOP

HENNESSY VSOP

After Dinner Drinks

SICILIAN COFFEE

B&B

Champagne & Sparkling Wine

KORBEL BRUT (SONOMA, CALIFORNIA)

MIONETTO PROSECCO BLACK GOLD LABEL (ITALY)

Crabmeat Imperial Specialties

SHRIMP IMPERIAL \$22.0

LOBSTER IMPERIAL \$26.0

Eat

JR PORTOBELLO MUSHROOM RAVIOLI \$10.0

JR LINGUINI CLAM SAUCE \$10.0

Lunch - Pasta

TWO MEATBALLS \$14.0

TWO SAUSAGES \$14.0

Bourbon & Rye

BUFFALO TRACE

BASIL HAYDEN

Single Malts

LAPHROAIG 10YR

TALISKER 10YR

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

TUACA

DRAMBUIE

Moscatiello's Menu

Uncategorized

2 ITEMS

STEAK ITALIANO \$26.0

Sauces

MEAT SAUCE

MARINARA

MARINARA SAUCE \$10.0

Whiskey

JIM BEAM RED STAG

JAMESON BLACK

JACK DANIELS HONEY

Bourbon

BULLEIT

ELIJAH CRAIG "SMALL BATCH "

MAKERS MARK

Veal

EGGPLANT ROLLANTINA \$17.0

VEAL MARSALA \$20.0

VEAL PICCATA \$20.0

Scotch

JOHNNIE WALKER BLACK

ARDMORE

GLENFIDDICH 14YR

Non Alcoholic Drinks

ROOT BEER

GINGER ALE

MOUNTAIN DEW

ICED TEA

Sandwiches

GRILLED CHICKEN BREAST SANDWICH \$5.0

TURKEY FRESH MOZZARELLA

CHICK EN PARMIGIANA

GOD MOTHER

Seafood

LOBSTER RAVIOLI \$26.0

SHRIMP CHAMPAGNE \$22.0

SHRIMP SCAMPI \$19.0

FRESH JUMBO SCALLOPS \$25.0

Chicken

CHICKEN WINGS \$13.0

CHICKEN ALLA BARESE (BARI STYLE) \$21.0

CHICKEN CACCIATORE \$17.0

CHICKEN FLORENTINE \$18.0

Wine

CHARDONNAY

MOSCATO, CRANE LAKE

MONTEPULCIANO, BARBA VASARI

CABERNET SAUVIGNON BV COASTAL ESTATES

Vodka

TITO'S

ABSOLUT CITRON

PEAR STOLI BLUEBERRY

KETEL CITRON

Moscatiello's Menu

Beverages

GRAND MARNIER

DIET PEPSI

SIERRA MIST

SARATOGA SPARKLING WATER

Restaurant Category

ITALIAN

VEGAN

GLUTEN FREE

VEGETARIAN

Starters

EGGPLANT PARMIGIANA

FOUR GRILLED SHRIMP \$6.0

SEARED SCALLOPS \$25.0

MEDITERRANEAN HADDOCK \$20.0

CHICKEN SORRENTINO \$20.0

Spirits

BACARDI

CAPTAIN MORGAN

JACK DANIELS

FRANGELICO

KAHLUA

Liqueurs

BAILEY'S IRISH CREAM

CHAMBORD

GODIVA CHOCOLATE

BENEDICTINE

GALLIANO

Liquor

PATRÓN SILVER

CROWN ROYAL

CANADIAN CLUB

FIREBALL

RUMCHATA

Side Dishes

QUINOA KALE SALAD \$13.0

ROASTED PORTOBELLO MUSHROOMS \$4.0

SLICED SAUSAGE \$4.0

STEAMED BROCCOLI \$3.5

MEAT OR MARINARA SAUCE \$2.0

SAUTEED SPINACH \$6.0

Cocktails

MOSCOW MULE

APEROL SPRITZER

SIDECAR

JUNGLE BIRD

LIMONCELLO MARTINI

RASPBERRY COSMOPOLITAN

Main

JR. FETTUCCINI ALFREDO \$8.0

JR. CHICKEN PARMIGIANA \$9.0

JR. BROILED SALMON \$9.0

HOMEMADE CHEESE CAKE WITH STRAWBERRIES

HOMEMADE CHOCOLATE RASPBERRY CAKE

ICE CREAM CHOCOLATE OR COFFEE

Moscatiello's Menu

Salads

SIDE SALAD	
SIDE SALAD	
CAESAR SALAD	
CAPRESE SALAD	\$10.5
GOAT CHEESE SALAD	\$13.0
RUSTICA SALAD	\$10.0
MEDITERRANEAN SALMON	\$22.0

Entrées

GARLIC BREAD	\$7.0
PORTOBELLO MUSHROOMS ROASTED PEPPERS	\$10.0
SCUNGILLI FRA DIAVOLO	\$16.0
FRESH BLACK MUSSELS	\$11.0
TUSCAN ROASTED PORKBELLY	\$11.0
STEAMED CLAMS	\$11.0
ASSORTED MOSCATIELLO APPETIZER	\$16.0

These Types Of Dishes Are Being Served

SALAD
PASTA
SPAGHETTI
MEATBALL PARMIGIANA
LOBSTER
BREAD
APPETIZER

Alcoholic Drinks

ESPRESSO MARTINI
APEROL SPRITZ

RED WINE
WHITE WINE
TANQUERAY
SOUTHERN COMFORT
GRAPPA
CAMPARI

Dessert

FRESH FRUIT SALAD	\$2.8
HOMEMADE CANNOLI	
HOMEMADE TIRAMISU	
HOMEMADE CHOCOLATE MOUSSE	
REESES PEANUT BUTTER PIE	
LEMON SORBET	
VANILLA ICE CREAM	
HAZELNUT CAFE	

Ingredients Used

PARMESAN	
MUSHROOMS	
BROCCOLI	\$3.0
CHEESE	
RASPBERRY	
MILK	
SPINACH	
BUTTER	

White Wines

PINOT GRIGIO, SANTA MARINA
CHARDONNAY, KENDALL-JACKSON AVANT (CALIFORNIA)
CHARDONNAY, CHATEAU STE. MICHELLE (WASHINGTON)

Moscatiello's Menu

SAUVIGNON BLANC, NOBILO
(MARLBOROUGH, NEW ZEALAND)

RIESLING SEMI DRY, HAZLITT (FINGER
LAKES, NY)

RIESLING MEDIUM-SWEET, PACIFIC RIM
(WASHINGTON)

WHITE ZINFANDEL, BERINGER (NORTH
COAST CA)

PINOT GRIGIO, KETTMEIR (ALTO ADIGE
ITALY)

PINOT GRIGIO, SANTA MARINA (VENETO,
ITALY)

MOSCATO, CRANE LAKE (CALIFORNIA)

Italian Red Wines

AMARONE, MASI (VENETO)

BABY AMARONE, ROCCA SVEVA
SUPERIORE VALPOLICELLA RIPASSO
(VENETO)

BAROLO, MICHELLE CHIARLO
(PIEDMONTE)

CHIANTI CLASSICO, RUFFINO RISERVA
DUCALE GOLD LABEL (TUSCANY)

CHIANTI CLASSICO, RUFFINO RISERVA
DUCALE TAN LABEL (TUSCANY)

CHIANTI SUPERIORE, CASTELLO BANFI
(TUSCANY)

TUSCAN BLEND, CENTINE SUPER
TUSCAN (TUSCANY) SANGIOVESE,
MERLOT, CAB

VALPOLICELLA, MASI (VENETO)

MONTEPULCIANO, BARBA VASARI
(TUSCANY)

LAMBRUSCO, RIUNITE (EMILIA-
ROMAGNA, ITALY)

Red Wines

RED BLEND, JOSH CELLARS LEGACY
(CALIFORNIA)

CABERNET SAUVIGNON, ST. FRANCIS
RESERVE (SONOMA, CA)

CABERNET SAUVIGNON, SIMI
LANDSLIDE (ALEXANDER VALLEY,
CALIFORNIA)

CABERNET SAUVIGNON, BV COASTAL
(CALIFORNIA)

MERLOT, JANUIK (COLUMBIA VALLEY,
WASHINGTON)

SHIRAZ, JACOB 'S CREEK RESERVE
(AUSTRALIA)

ZINFANDEL BLACK CHICKEN ROBERT
BIALE (NAPA, CALIFORNIA)

ZINFANDEL, RAVENSWOOD
(CALIFORNIA)

PINOT NOIR, DAVID BRUCE (RUSSIAN
RIVER, CALIFORNIA)

PINOT NOIR, TRINITY OAKS
(CALIFORNIA)

MALBEC, NORTON 1895 (MENDOZA,
ARGENTINA)

Pasta

LINGUINE

PORTOBELLO MUSHROOM
RAVIOLI \$16.0

PENNE

LINGUINI

FRESH CHEESE TORTELLINI

FRA DIAVOLO SAUCE \$13.0

ALLA PESTO \$15.0

ALFREDO SAUCE \$15.0

TORTELLINI WITH CREAM \$17.0

MANICOTTI \$14.0

VODKA CREAM SAUCE \$4.0

SPAGHETTI WITH SAUSAGE \$7.0

MACARONI CHEESE \$7.0

Moscatiello's Menu

RAVIOLI

Featured Drink

BROWN CHERRY RAZZ (TROY, NEW YORK) 6.5% ABV

FAT TIRE AMBER ALE (COLORADO) 5.2% ABV

HARPOON ALE (MASSACHUSETTS) 5.9% ABV

OMMEGANG RARE VOS (COOPERSTOWN, NEW YORK) 6.5% ABV

YEUNGLING (PENNSYLVANIA) 4.5% ABV

BLUE MOON (COLORADO) 5.4% ABV

SAMUAL ADAMS SEASONAL (MASSACHUSETTS) 5.3% ABV

COORS LIGHT (COLORADO) 4.2% ABV

SAMUEL ADAMS (MASSACHUSETTS) 4.9% ABV

KILLIANS IRISH RED (IRELAND) 4.9% ABV

GUINNESS STOUT (IRELAND) 4.1% ABV

HEINEKEN (AMSTERDAM) 5.0% ABV

DOGFISH HEAD 60 MINUTE IPA 6.0% ABV

MILLER LITE (WISCONSIN) 4.2% ABV

SOUTHERN TIER (NEW YORK) 5.5% ABV

Moscatiello's

99 North Greenbush Road Troy, NY 12180, United States

Opening Hours:

Monday 16:00-21:00

Tuesday 16:00-21:00

Wednesday 16:00-21:00

Thursday 16:00-21:00

Friday 12:00-21:30

Saturday 12:00-21:30

Sunday 12:00-20:30

Made with [Menu](#)

