



**Hours**  
 4-10pm Wednesday - Sunday  
*Never on a Monday*

**No Reservations Accepted**  
 Cash or Check Only • ATM Available

*No Separate Checks For Groups Of 8 Or More.  
 We Will Be Happy To Provide You With A Calculator, Pen And Paper!*

**(607) 625-9918 • (607) 625-5817**  
**www.wonderfulbudsplace.com**

**Free Carry Out on Entire Menu**

*All Phoned In Orders Must Be Taken Out To Eat -- No Exceptions*

**Gift Certificates Available**

*Appetizers*

① Calamari Diablo	14
① Honey Bacon Scallops	14
Lobster Ravioli Alfredo topped with chopped bacon	13
Garlic Basket	6

*Signature Salad*  
 Fresh lettuce, tomato, onion, black olives, shredded cheese, pepperoni, homemade croutons, topped with a marinated char-broiled chicken breast. House Italian Dressing or Ranch served on the side. 20  
 Creamy or Crumbly Bleu Cheese Dressing add 1.50

*From the Charbroiler*  
 We use USDA Choice Black Angus Beef  
 All Entrees are served with hot bread, butter, salad and your choice of rice, pasta, broccoli, baked potato.  
 Salads are served with our House Italian or Ranch Dressing  
 Creamy or Crumbly Bleu Cheese add 1.50

*Turf*  
 FRIDAY & SATURDAY Prime Rib while supply meets demand  
 Slow Roasted USDA Choice Black Angus Prime Rib

① Pork Chops (2) 1 inch thick chops marinated in our house marinade and char-broiled	23	① Steak Scampi Milanese 16oz. Fresh hand cut NY Strip Steak topped with 3 large shrimp our garlic butter, fresh sliced mushrooms and wine sauce	34
① Pork Chop Milanese (2) 1 inch thick chops topped with fresh mushrooms and our own herb butter, garlic and white wine sauce	26	① Marinated Chicken Boneless chicken breast, marinated in our delectable recipe. Char-broiled and presented on a bed of rice	22
① NY Strip 16oz. Fresh hand cut USDA Choice Beef, Char-broiled to your specifications	28	① Chicken Milanese Fresh boneless char-broiled chicken breast topped with sautéed fresh mushrooms in a blend of herb butter, garlic and white wine sauce. Served on a bed of chicken flavored rice	25
① Steak Milanese 16oz. Fresh hand cut NY Strip Steak topped with fresh mushrooms and our own herb butter, garlic and white wine sauce	31	Open Face NY Strip A hand cut 6 oz NY Strip Steak atop toasted garlic bread topped with fresh mushrooms sautéed in our herb butter, garlic and wine sauce.	20

*Turf*

Orange Roughy A sea skipper's delight. Stuffed with real crab meat stuffing and broiled with our herb butter milanese sauce and fresh mushrooms ① Omit stuffing	26	Shrimp Scampi Large shrimp atop our homemade pasta, sautéed in our classic herb-butter milanese sauce. Complimented with fresh mushrooms and broiled to perfection. ① Omit bread crumbs and serve over rice	22
Sea Scallops ½ lb. of large fresh sea scallops broiled in our special seasonings and 100% butter, mixed with fresh cut mushrooms	30	Fresh Catch Changes Weekly Check our specials board	Market Price

① Notes GLUTEN FREE  
 Ask Your Server About Other Entrees That Can Be Made Gluten Free  
**HAVE A FOOD ALLERGY? PLEASE, NOTIFY US!**

*Please add tax on all food and beverages  
 Prices are subject to change.*

## Italian Specialties

Served with Hot Bread, Butter and Salad (House Italian or Ranch Dressing, Creamy or Crumbly Bleu Cheese Dressing-add 1.50)

**White Clam Sauce 16**  
A seasoned white clam sauce with fresh garlic, herbs, wine and hand diced clams on a bed of homemade pasta

**Fettuccine Alfredo 17**  
Seasoned fettuccine noodles with mushrooms in a cheesy mornay sauce, topped with hand shredded cheeses and melted to perfection (mushrooms may be omitted)  
add Fresh Broccoli 19  
add Chicken 21

**Cheese Ravioli 16**  
Cooked to order, topped with homemade sauce and our hand-shredded cheese blend and baked.  
With 2 Meatballs or Sausage 18

**Rigatoni Parmigiano 16**  
Rigatoni pasta topped with our homemade sauce and our hand-shredded cheese blend.  
With 2 Meatballs or Sausage 18

**Chicken Parmigiano 19**  
Served with a Side of Imported Pasta  
Fresh boneless chicken breast seasoned in our own classic bread crumbs and topped with homemade sauce and our hand-shredded cheese blend

**Ricotta Gnocchi 17**  
Homemade ricotta dumpling, topped with our homemade spaghetti sauce  
With 2 Meatballs or Sausage 19

**Meatball Parmigiano 16**  
6 Meatballs topped with our homemade sauce and hand-shredded cheese blend.

**5 Cheese Lasagna Parmigiano**  
We left the meat out so you can put it in as you choose:  
Cheese Lasagna 18  
With 2 Meatballs or Sausage 20

**Veal Cutlet Parmigiano**  
Served with a Side of Imported Pasta  
Cooked to order and topped with our homemade sauce and hand-shredded cheese blend and baked to golden perfection.  
Excellent topped with mushrooms  
Queen Size 18  
With Mushrooms 19  
King Size 23  
With Mushrooms 25

**Baked Manicotti 16**  
Baked to order in our own homemade sauce and smothered in hand-shredded cheese until golden brown and piping hot.  
Add 2 Meatballs or Sausage 18

**Stuffed Rigatoni 16**  
Rigatoni pasta stuffed with seasoned ricotta cheese. Topped with our homemade sauce.  
With 2 Meatballs or Sausage 18

**Meatball Dream 15**  
Served With House Salad And Chips.  
Our own version of a Meatball Lover's Dream. We hand cut our bread and stuff it with meatballs and homemade sauce, top it w/ our own hand-shredded cheese and bake 'til crispy and golden brown.

## Pasta

Served With Hot Bread, Butter And Salad

**Homemade Spaghetti**  
Handmade the traditional way with eggs and flour.  
An age old tradition of quality and family pride.

**Imported Spaghetti**  
Imported from Italy - similar to what a fine Italian Specialty Store would stock.

	Full Order	Half Order		Full Order	Half Order
Sauce Only	15	14	Sauce Only	13	12
Meatballs	17	16	Meatballs	15	14
Sausage	17	16	Sausage	15	14
Mushrooms	16	16	Mushrooms	15	14
Green Peppers	17	16	Green Peppers	15	14
1 Meatball & 1 Sausage	19	16	1 Meatball & 1 Sausage	15	14
2 Meatballs & Mushrooms	19	18	2 Meatballs & Mushrooms	16	15
2 Sausages & Mushrooms	19	18	2 Sausages & Mushrooms	16	15
Garlic, Butter, Olive Oil	17	N/A	Rigatoni	15	14
			Garlic, Butter, Olive Oil	15	N/A
			Gluten Free Penne Pasta	15	N/A

## Homemade Hot Pies

We use a dough recipe that's been a family secret for years, hand toss it and top with our proprietary blend of hand shredded cheese to make you an unforgettable pizza

**Traditional Hot Pie 14**  
The Family Recipe that has made Bud's Place a Southern Tier Institution

**Rice or Califlower Crust 14**  
Gluten Free Cheese Pizza

**White Mushroom Milanese 20**      **White Chicken Bacon Ranch 22**

Toppings Add 2.50 ea

Pepperoni • Fresh Mushrooms • Sausage • Bacon • Peppers • Jalapenos • Onions • Black Olives Fresh Broccoli • Hot Peppers • Extra Cheese • Fresh Tomatoes • Anchovies  
Sliced Meatballs 5.00 • Sliced Sausage 5.00

## On the Side

2 Meatballs	4
2 Sausage	4
Side of Sauce	2
Loaf of Hot Bread & Butter	4
Baked Potato with butter & sour cream	4
Fresh Broccoli Florets	4
House Salad small	5
large	10
Sauteed Mushrooms in Butter	5
in Milanese	6
Homemade Spaghetti	7
Imported Pasta	5
Fettuccine Alfredo	8
Rigatoni Parmigiano	6
Ricotta Gnocchi	7
White Clam Sauce	7

## Nightly Specials

Served with all the extras as our regular menu

Monday- Never on Monday - Sorry we're closed

Wednesday Rigatoni Parmigiano	15
Thursday Fettuccine Alfredo	16
Friday White Clam Sauce	15
Saturday Baked Manicotti	14
Sunday Queen Veal Parmigiano	17

## Homemade Desserts

Creamy Homemade Cheesecake	6
with strawberries	7
Hot Brownie Sundae	6
Peanut Butter Pie	6
Ice Cream Sundae	6
with strawberries or chocolate syrup	
Homemade Key Lime Pie (seasonal)	6
Cannoli	6
Tiramisu (when available)	6

## Beverages

1 Free Refill

Soda Pop By the Glass 4  
By the Pitcher 14

Pepsi • Diet Pepsi • Starry • Mountain Dew  
Dr. Pepper • Root Beer • Ginger Ale

Shirley Temple	5
Ice Tea	4
Raspberry Ice Tea	4
Lemonade	4
Hot Coffee	3
Hot Chocolate	3
Bottled Water	3

## For The Kids

12 Years and under, please

Imported Spaghetti Only 10

Served with 1 meatball or sausage, a salad, hot bread and butter.

## House Wines

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel, Moscato

## Red Wines

RUFFINO CHIANTI, ITALY  
Medium bodied w/spicy hints of wild cherry & hazelnut

HAZLITT RED CAT, NY  
Sweet and fruity red blend with Catawba and Baco Noir

M'ENAGE A TROIS, RED BLEND  
A blend of Zinfandel, Merlot and Cabernet Sauvignon

LA CREMA PINOT NOIR, CA  
Rich oaky and vibrant cherry pie notes, velvety finish

BACKHOUSE PINOT NOIR, CA  
Soft and Elegant with bright cherry and blackberry flavors

J LOHR CABERNET SAUVIGNON, CA  
Medium full-bodied with notes of tobacco and cherry soft tannins

LINE 39 CABERNET SAUVIGNON, CA  
Exhibits rich currant and blackberry flavors with smooth tannins

LOUIS MARTINI CABERNET SAUVIGNON, CA  
Rich flavors of black plum, cassis and toasty oak.

## White Wines

SHADES OF BLUE RIESLING, GR  
Classic semi-dry with apple and floral notes

KENDALL JACKSON CHARDONNAY, CA  
Rich and complex with notes of melon and honey suckle

LINE 39 CHARDONNAY, CA  
Soft pear and apple flavors with a buttery finish

ECCO DOMANI PINOT GRIGIO, IT  
Bright melon and citrus aromas, finishing crisp and clean

CUPCAKE SAUVIGNON BLANC, NZ  
Bursting with flavors of key limes, white nectarines, grapefruit and gooseberry

PLACIDO MOSCATO D'ASTI,  
Floral and spritzy with bright apricot, tangerine and honey

## Ice Cold Beer

THE TAP ROOM

Guinness • Fat Tire • Coors Light • Yuengling • Southern Tier IPA • Stella Artois • Seasonal Samuel Adams Labatt Blue • Blue Moon • Fiddlehead IPA

DOMESTIC BOTTLE      IMPORT BOTTLE

BUD LIGHT	HEINEKEN
BUDWEISER	HEINEKEN LIGHT
COORS LIGHT	CORONA
MILLER LIGHT	CORONA LIGHT
MICHELOB ULTRA	LABATT'S BLUE
FLOWER POWER IPA	LABATT'S LIGHT
ALL DAY IPA	PERONI
ANGRY ORCHARD	
SAMUEL ADAMS	

WHITE CLAW

Gift Certificates Available  
Thank You for Your Patronage

## Non Alcoholic

HEINIKEN NA  
LABATT'S NA