

# TASTE OF Italy

## RISTORANTE



### APPETIZERS

Our Italian Small Plates "Cicchetti" are Ideal for Sharing

#### COLD ANTIPASTI

Chef's Assortment of Imported Olives, Cheeses, Italian Meats and Vegetables | \$23

#### LOBSTER FRITTI

8oz Lobster Tail Sliced in Bite-Size Pieces, Lightly Floured and Fried, Similar to Fried Calamari, Tossed in our Truffle Aioli, Calabrian Chili Oil, Over Arugula | \$28

#### HOMEMADE MEATBALLS & RICOTTA

Whipped Ricotta, Pesto, Marinara Sauce | \$18

#### ARTICHOKE PICCATA

Capers, Roasted Peppers, Lemon, Butter, White Wine, Sauce, Over Fresh Spinach | \$16

#### SMOKED FRIED MOZZARELLA

House Seasoned Italian Bread Crumbs, Pan-Fried, Applewood Bacon, Truffle Pink Sauce | \$19

#### EGGPLANT VESUVIO

Thinly Fried Eggplant, Layered Burrata Cheese, Fresh Tomatoes, Roasted Peppers, Prosciutto, Basil, Red Onions, Topped with EVOO & Balsamic Glaze | \$18

### RISOTTO

#### PARMESAN RISOTTO

\$19

#### VEGETABLE RISOTTO

Onions, Mushrooms, Broccoli, Roasted Peppers, Spinach | \$21

#### PESTO RISOTTO

\$19

#### TRUFFLE MUSHROOM RISOTTO

\$23

#### PINK VODKA RISOTTO

\$22

#### SEAFOOD RISOTTO

Lump Crab Meat, Shrimp, Scallops, Mussels | \$36

### ADD TO SALAD OR RISOTTO

Chicken: \$7  
Shrimp: \$9  
Salmon: \$12  
Lump Crabmeat: \$12  
Chicken Cutlet \$7  
Scallops: \$12

Most dishes will be garnished with freshly-grated parmesan cheese and basil. If you oppose, let us know.

#### FRIED CALAMARI

Hot Cherry Peppers, Marinara Sauce | \$16

#### SHRIMP & CRABMEAT PORTOBELLO

Vodka Sauce, Over Fresh Spinach | \$18

#### MOZZARELLA CARROZZA

Egg-Dipped, Pan-Fried, Marinara Sauce | \$14

#### MINI CRABCAKE SCAMPI

Lump Crabmeat, Lemon Butter Scampi Sauce, Potato, Gnocchi | \$19

#### BURRATA BRUSCHETTA\*

Burrata Cheese, Diced Tomatoes, Red Onions, Basil, Garlic, EVOO, Balsamic Reduction, Over Toast | \$14  
Add Lump Crabmeat | + \$8

#### SHRIMP LIMONCELLO

Scallions, Lump Crabmeat, Limoncello Sauce | \$18

#### BACON SCALLOPS

Applewood Bacon, Brown Butter Sauce | \$17

### SALADS

#### HOUSE SALAD

Romaine, Tomatoes, Cucumbers, Red Onions | \$7 / \$13

#### FRESH MOZZARELLA & TOMATO SALAD

Artichokes, Olive Blend, Roasted Peppers, Red Onions, Arugula, EVOO, Balsamic Reduction | \$10 / \$15

#### MEATBALL SALAD

Housemade Meatballs, Marinara Sauce, Warm Ricotta, Alongside House Salad, Fresh Mozzarella, Roasted Peppers, Balsamic Glaze, EVOO | \$18

#### CAESAR SALAD

Housemade Dressing, Anchovies, Croutons, Parmigiano-Reggiano Cheese | \$7 / \$13

#### ROASTED BEET & BURRATA SALAD

Baby Arugula, Cranberries, Roasted Beets, Balsamic Vinaigrette, Candied Walnuts, Burrata | \$18

#### MOZZARELLA CAPRESE

Romaine, Tomatoes, Red Onions, Roasted Peppers, Sun-Dried Tomatoes, Artichoke Hearts, Prosciutto, Fresh Mozzarella, Basil, EVOO, Balsamic Reduction | \$19

#### INSALATA S.P.Q.R.

Baby Organic Arugula, Tomatoes, Sliced Fresh Mozzarella, Topped with Balsamic Reduction, EVOO and Crumbled Gorgonzola Cheese | \$15

#### Dressings:

Our Homemade Red Wine Vinaigrette,  
Our Balsamic Vinaigrette, Famous  
Lemon Basil, Ranch or Caesar

\*CAN BE MADE GLUTEN FREE

#### ZUPPA DI PESCE

Calamari, Clams, Shrimp, Mussels, Brothy Homemade Marinara Sauce, Chili Peppers | \$33

#### SPICY COROZZA VODKA

Spicy Italian Sausage, Fried Mozzarella Corozza, Vodka Sauce | \$17

#### CHEESE & OLIVE PLATE

Assortment of Italian Cheeses and Mediterranean Olives | \$16

#### ITALIAN WEDDING SOUP

Mini Meatballs, Spinach, Egg, Macaroni | \$9

#### PEPPERONI GARLIC CHEESE BREAD

Pepperoni Cups, Garlic, Mozzarella Cheese | \$15

#### RICOTTA PESTO GARLIC BREAD\*

Fresh Garlic, Mozzarella Cheese, Parmesan, Oven Baked | \$11

#### TRUFFLE FRIES

White Truffle Oil, Pecorino Romano | \$12

#### ITALIAN SAUSAGE SIDE

With Our Housemade Marinara Sauce | \$8

*We highly recommend placing your entire order at once with your server to avoid extended wait times.*

### ULTIMATE TASTE OF ITALY EXPERIENCE

6 Course Chef's Tasting Menu

An Experience for Your Entire Table to

Enjoy Together

\$120 / Per Person

### BEVERAGES

Tea \$4

Coffee: \$4

Espresso: \$4

Soda: \$3.50

San Pellegrino Sparkling Water: \$7

Aqua Panna Spring Water: \$7

Ask about our private party and event space.

We have private rooms available for up to 75 people and offer special catering menus.

*All of our dishes are prepared to order with love, the finest ingredients and time. We appreciate your patience - it will be rewarded.*

LOVE OUR MUSIC? YOU CAN LISTEN AT HOME, IN YOUR CAR OR AT THE OFFICE

ON SPOTIFY: TASTE OF ITALY RISTORANTE MIX

(BUT IT'S ALWAYS BETTER PAIRED WITH OUR FOOD)



# Bring the wine, take the cannoli.

Most dishes will be garnished with freshly-grated parmesan cheese and basil. If you oppose, let us know.

## CLASSIC PASTAS

House Bread Included, Add Side Salad \$5  
Pasta listed below is our Chef's recommendation

### SPAGHETTI GARLIC & OIL

EVOO, Sautéed Garlic,  
Touch of Calabrian Chilis | \$19

### FUSILLI PESTO

Homemade Pesto, Touch of Cream,  
Fresh Warm Ricotta | \$19

### NONNA'S MARINARA SAUCE

Homemade Daily, Basil | \$17

### FUSILLI ALLA VODKA

Diced Prosciutto, Garlic, Housemade Marinara,  
Touch Of Cream, Basil | \$22

### SPAGHETTI CARBONARA

Diced Prosciutto, Shallots, Eggs | \$24

### MAFALDINE BOLOGNESE

Our House Meat Ragu, Basil,  
Housemade Marinara, Touch of Cream | \$26

### BAKED RIGATONI

Nonna's Marinara Sauce, Ricotta Cheese,  
Melted Mozzarella | \$20

### CANNELLONI FLORENTINE

Homemade, Spinach & Ricotta, Vodka Sauce,  
Melted Mozzarella | \$22

### BAKED FOUR CHEESE RAVOLI

Housemade Marinara, Melted Mozzarella | \$18

### RIGATONI TARTUFO BOLOGNESE

Fresh Mushroom Blend, Garlic, Shallots,  
Housemade Marinara, Touch of Cream,  
Whipped Ricotta, Truffle Oil | \$24

### SPAGHETTI PUTANESCA

Garlic, Onions, Anchovies, Capers,  
Plum Tomatoes, Sauce | \$23

## SPICY RIGATONI VODKA

Hot Italian Sausage, Calabrian Chilis, Homemade  
Pink Vodka Sauce | \$25

## NONNA'S LASAGNA

Our House-Made Meat Ragu Sauce, Layered with  
Mozzarella and Ricotta Cheese and Marinara,  
Oven Baked | \$26

## SEAFOOD PASTAS

House Bread Included, Add Side Salad \$5

### LINGUINI CLAMS WHITE OR RED

Fresh Clams, White Wine, Garlic & Oil Sauce  
**OR** Our Housemade Marinara,  
Touch Calabrian Chili Oil | \$32

### LEMON LINGUINI SHRIMP SCAMPI

Garlic, Lemon, Butter, Tomatoes, White Wine  
Sauce | \$28

### LINGUINI MUSSELS WHITE OR RED

Fresh Mussels, White Wine, Garlic & Oil Sauce  
**OR** Our Housemade Marinara | \$28

### FUSILLI CRABMEAT

Lump Crabmeat, Garlic, Housemade Marinara,  
Touch Of Cream, Basil | \$28

### LINGUINI CALAMARI WHITE OR RED

Fresh Calamari, White Wine, Garlic & Oil Sauce  
**OR** Our Housemade Marinara | \$28

### SPAGHETTI FRUTTI DI MARE

Salmon, Shrimp, Mussels, Clams,  
Scallops, Calamari, Crabmeat,  
Housemade Marinara, Calabrian Chilis | \$55

## CHICKEN \$25 | VEAL \$29

## SHRIMP \$27 | SALMON \$30

Choice of Pasta, House Bread Included,  
Add Side Salad \$5

### PARMIGIANA

Housemade Marinara, Melted Mozzarella  
(Excludes Salmon)

### MARSALA

Wild Mushroom Blend, Marsala Wine,  
Garlic, Shallots

### PINK VODKA SAUCE

Garlic, Onions, Housemade Marinara,  
Touch Of Cream, Basil

### FRANCESE

Egg Dipped, Pan Fried, Lemon, Butter,  
White Wine Sauce

### PICCATA

Capers, Artichokes, Lemon, Butter,  
White Wine Sauce

### FRA DIAVOLO

Garlic, Kalamata Olives, Chili Peppers,  
Housemade Marinara Sauce

### BROCCOLI ALFREDO

Garlic, Shallots, Cream, Broccoli, Parmesan

### MARINARA

Garlic, Onions, Housemade Marinara

## IMPORTED PASTAS

Our dishes are prepared with premium-quality, Semolina dry-cured pasta imported from Italy.  
Spaghetti, Rigatoni, Linguini, Capellini, Mafaldine, Fusilli

*Additional Options +\$4:*

Risotto, Gnocchi, Cheese Tortellini, Gluten Free Pasta

## RIGATONI ALFORNO

Garlic, Shallots, Shrimp, Chicken, Spinach,  
Mushrooms, Vodka Sauce, Melted Mozzarella,  
Ricotta | \$30

## SALMON BRANDY

Garlic, Shallots, Artichoke Hearts, Sun Dried  
Tomatoes, Lump Crabmeat, Spinach, Brandy Cream  
Sauce, Over Risotto | \$39

## CHICKEN GIUSEPPE

Egg Dipped, Pan Fried Chicken Breast Topped with  
Prosciutto, Lump Crabmeat, Melted Mozzarella,  
Vodka Sauce Over Pasta | \$39

## VEAL FRANGELICO

Thin Fresh Veal, Cranberries, Walnuts,  
Frangelico Cream Sauce, Roasted Potatoes,  
House Vegetable | \$34

## TOUR OF ITALY

Chicken Cutlet Vodka Parmigiana, Mafaldine  
Alfredo, Homemade Meatballs | \$34

## CHICKEN DA VINCI

Chicken Cutlet, Truffle Pink Vodka Sauce,  
Smoked Mozzarella, Prosciutto  
Over Pasta | \$34

## CHEF'S SPECIALS

House Bread Included, Add Side Salad \$5

### EGGPLANT FLORENTINE

Breaded Eggplant, Spinach, Ricotta, Melted  
Mozzarella, Housemade Marinara Over Pasta | \$26

### CITRUS SALMON

Pan-Seared, Thyme, Orange, Cranberries, Grand  
Marnier Sauce, Over Coconut Risotto | \$35

### SHRIMP & SCALLOP SPEDINI

Lightly Breaded, Pan Seared, Lemon, Butter Sauce,  
Roasted Peppers, Capers, Roasted Potatoes,  
House Vegetable | \$36

### SEAFOOD GORGONZOLA

Garlic, Shallots, Lump Crabmeat, Shrimp and  
Scallops, Gorgonzola Cream Sauce, Topped with  
a Crabcake Over Pasta | \$39

### PAN-SEARED SALMON

Pan-Seared, Seasoned with Our Herb Butter Sauce,  
Roasted Potatoes, House Vegetable | \$30

## CHICKEN DEAN MARTIN

Garlic, Onions, Mushroom, Light Marsala Cream  
Sauce, Topped with Jumbo Lump Crabmeat, Fresh  
Mozzarella Cheese, Alongside Fresh Mozzarella and  
Tomato Salad | \$39

## STUFFED EGGPLANT ROLLATINI

Freshly-Breaded Eggplant, Filled with Ricotta  
Cheese, Fresh spinach, Baked with Our Housemade  
Marinara Sauce, Choice of Pasta | \$26

## VEAL SINATRA

Fresh Veal, Scallops, Shrimp, Sautéed with Spinach  
and Mushrooms in a Pink Vodka Sauce  
Over Pasta | \$39

## SEAFOOD SCAMPI

Lump Crab Meat, Scallops, Shrimp, Garlic, Butter,  
Lemon, Tomatoes, Choice of Pasta | \$39

## SEAFOOD ALFREDO

Lump Crab Meat, Scallops, Shrimp, Garlic, Shallots,  
Cream, Parmigiana, Choice of Pasta | \$39

## JUMBO LUMP CRAB CAKES

Housemade, Cajun Crab Sauce, Roasted  
Potatoes, House Vegetable | \$38