

Ristorante Italiano

APPETIZERS

- Calamari Fritti *Crispy calamari, cherry pepper aioli and spicy marinara* 13
- Stuffed Mushrooms *Italian sausage, garlic, spinach, herb bread crumbs, parmesan cheese* 12
- Prosciutto Wrapped Shrimp *Shrimp, prosciutto, melon and dijon brandy* 14
- Bruschetta *Grilled bread rounds topped with Roma tomatoes, garlic, fresh basil, parmesan and balsamic drizzle* 8
- Antipasto *Prosciutto, salami, roasted peppers, artichokes, olives and cheeses* 12

PASTA

- House Made Lasagna *Layers of fresh pasta, meat sauce, ricotta, mozzarella and parmesan cheeses* 18
- Spaghetti and Meatballs *Two jumbo house made meatballs with spaghetti and marinara sauce* 17
- Lobster Ravioli *Lobster stuffed pasta with blue crab madeira cream sauce* 26
- Shrimp Scampi *Large shrimp sautéed in olive oil, touch of garlic, lemon, butter and white wine over a bed of linguini* 22
- Linguini and Fresh Clams *Garlic butter sauce or marinara over linguini* 20
- Fettuccini Alfredo *Fettuccini with house made alfredo sauce* 17
With Chicken 18 With Shrimp 22
- Pistachio Peso Gnocchi with Chicken *Gnocchi, pistachio pesto and lemon herb marinated chicken* 20
- Baked Ziti *Penne pasta, Italian sausage, meatball, mozzarella and ricotta* 20
- Beef Short Rib Pappardelle *Beef short rib braised in its own juices and tossed with pappardelle pasta* 24
- Capellini Pomodoro *Fresh tomato garlic sauce tossed with angel hair* 16
With Chicken 17 With Shrimp 21
With Salmon 23

SOUP AND SALAD

- Minestrone *Hearty thick Italian vegetable soup* 7
- Italian Greens *Mixed greens, tomato, garlic croutons, cucumber and balsamic vinaigrette* 7
- Caesar Salad *Romaine, parmesan, croutons with traditional dressing* 9
- Caprese Salad *Italian greens, vine ripe tomato, fresh mozzarella, virgin olive oil and balsamic drizzle* 10
- Strawberry and Arugula *Arugula, candied walnuts, strawberry bites, crispy prosciutto, red onion topped with strawberry basil vinaigrette* 9
- Enhancements
Add Chicken 4 Add Shrimp 5 Add Salmon 7

ENTREES

- Chicken or Veal Parmigiana *Breaded, pan seared, marinara melted mozzarella served with spaghetti marinara*
Chicken 19 Veal 23
- Chicken or Veal Marsala *Flour dusted and sautéed in olive oil, mushrooms, marsala wine served with roasted potatoes and vegetables*
Chicken 19 Veal 23
- Chicken or Veal Angelo *Sautéed with artichokes, mushrooms, capers, lemon, butter and white wine served with roasted potatoes and vegetables*
Chicken 19 Veal 23
- Cioppino Americana *Seafood stew simmered in a tomato broth* 21

PARTIES OF 7 OR MORE WILL BE SUBJECT TO AN AUTOMATIC GRATUITY OF 18%
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLSTOCK, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS

STEAKS, CHOPS AND SEAFOOD

Filet Mignon *8 ounce cut broiled to perfection and served with roasted potatoes and vegetables* **30**

Rib Eye Steak *16 ounce cut seasoned and grilled and served with roasted potatoes and asparagus* **32**

Pork Chop *Bone in french cut pork chop broiled and topped with wild mushroom cream sauce. Served with roasted potatoes and asparagus* **24**

Grilled Salmon *Italian Grilled Atlantic salmon served on top of mushroom risotto and vegetables* **24**

Enhancements

Add Gorgonzola crust **3**

Add Brandied mushrooms **3**

Add House garlic butter sauce **3**

Add House rustico steak **5**

(Roasted Tomato, caramelized onion, gorgonzola and balsamic glaze)

DESSERT

Cannolis Siciliani *Crisp cannoli shells, sweet ricotta filling, chocolate, pistachio and dusted with confectioners sugar* **9**

Black Cherry Ricotta Cheesecake **9**

Tiramisu **9**

Italian Lemon Cake **9**

Spumoni Sundae **9**

BEVERAGES

Soft Drinks **3**

Coffee **3**

Espresso or Cappuccino **4**

Hot Tea **3**

San Pelligrino Water **5**

Aqua Panna Water **5**

BEER, COCKTAILS, AND WINE

Domestic Beers **4.50**

Bud Light, Budweiser, Michelob Ultra, Miller Lite, Coors Light, Coors Banquet

Import Beers **5**

Corona, Corona Premier, Modelo Especial, Peroni

Classic Negroni *Gin, Vermouth, Campari* **9**

Negroni Shaglialo *Prosecco, Vermouth, Campari* **9**

Aperol Spritz *Aperol, Prosecco, Soda* **9**

Godfather *Scotch, Amaretto* **10**

Campari & Limoncello *Vodka, Campari, Limoncello, Orange Juice* **10**

Bellini *Champagne, Peach Puree* **7**

Americano *Campari, Sweet Vermouth, Soda* **7**

Wine

Please ask your server for our wine list

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