

Ristorante Italiano

APPETIZERS

* **CALAMARI FRITTI** crispy calamari, cherry pepper aioli, spicy marinara 9

STUFFED MUSHROOMS Italian sausage, garlic, spinach, herb bread crumbs, parmesan cheese 8

PROSCIUTTO WRAPPED SHRIMP shrimp, prosciutto, melon, dijon brandy 12

BRUSCHETTA grilled bread rounds topped with Roma tomatoes, garlic, fresh basil, parmesan, and balsamic drizzle 7

ANTIPASTO prosciutto, salami, roasted peppers, artichokes, olives and cheeses 10

SOUP & SALAD

MINISTRONE hearty Italian vegetable soup 6

ITALIAN GREENS mixed greens, tomato, garlic croutons, cucumber, balsamic vinaigrette 6

CAESAR SALAD romaine, parmesan, croutons, with traditional dressing 8

CAPRESE SALAD vine ripe tomato, fresh mozzarella, Italian greens, virgin olive oil, balsamic drizzle 9

STRAWBERRY & ARUGULA arugula, candied walnut, strawberry, crispy prosciutto, red onion, strawberry basil vinaigrette 8

salad add-ons:

chicken 4 shrimp 5 salmon 7

PASTA

HOUSE-MADE LASAGNE layers of fresh pasta, meat sauce, ricotta, mozzarella and parmesan cheeses 16

SPAGHETTI AND MEATBALLS two jumbo house-made meatballs, marinara sauce 16

LOBSTER RAVIOLI lobster stuffed pasta with blue crab madeira cream sauce 21

SHRIMP SCAMPI large shrimp sautéed in olive oil, touch of garlic, lemon, white wine, butter over a bed of linguini 20

* **LINGUINI AND FRESH CLAMS WHITE OR RED** garlic butter sauce or marinara over linguini 20

FETTUCCINI ALFREDO fettuccini with house-made alfredo sauce 15
add chicken 17 add shrimp 20

PISTACHIO PESTO GNOCCHI W/ HERB CHICKEN Gnocchi, pistachio pesto, lemon herb marinated chicken 17

BAKED ZITI penne, italian sausage, meatball, mozzarella, ricotta 19

BEEF SHORT RIB PAPPARDELLE beef short rib braised in its own juices and tossed with pappardelle pasta 22

CAPALLINI POMODORO fresh tomato garlic sauce tossed with angel hair pasta chicken 16 shrimp 19 salmon 22

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."

ENTREES

PARMIGIANA CHICKEN OR VEAL breaded, pan seared, marinara, melted mozzarella, served with spaghetti and marinara 18/22

MARSALA SAUTE CHICKEN OR VEAL dusted in flour, sautéed in olive oil, mushrooms, marsala wine, served with roasted potatoes and vegetables 18/22

CHICKEN OR VEAL ANGELO sautéed breast of chicken or veal with artichokes, mushrooms, capers, lemon and white wine butter, served with roasted potatoes, and vegetables 16/21

CIOPINNO AMERICANA seafood stew simmered in a tomato broth 21

STEAKS, CHOPS AND SEAFOOD

steak add-ons: gorgonzola crust, brandied mushrooms, house garlic butter sauce 3 each
house rustico steak: roasted tomato, caramelized onion, gorgonzola, balsamic glaze 5

* **8OZ FILET MIGNON** broiled to perfection and served with roasted potatoes, and asparagus 27

* **16OZ RIB EYE STEAK** seasoned and grilled, served with roasted potatoes, and asparagus 29

* **BONE-IN PORK CHOP** french cut pork chop, broiled and served with roasted potatoes, and asparagus topped with a wild mushroom cream sauce 20

* **GRILLED SALMON ITALIAN** grilled Atlantic salmon serve on top of mushroom risotto and vegetables 22

DESSERTS

CANNOLIS SICILIANI 7
crisp cannoli shells, sweet ricotta filling, chocolate, pistachio, and dusted with confectioners sugar

BLACK CHERRY RICOTTA CHEESECAKE 8

TIRAMISU 8

ITALIAN LEMON CAKE 8

SPUMONI SUNDAE 7

BEVERAGES

SOFT DRINKS 3

COFFEE 3

ESPRESSO/CAPPUCCINO 4

HOT TEA 3

BOTTLE BEER 5/6
domestic/import

HOUSE COCKTAILS 7/8