

# ENCORE

## ANTIPASTI

### ZUPPA

Zuppa Del Giorno 6.00

### INSALATE

Insalata Bistecca 18.00

Grilled steak, fresh greens, arugula, tomato, red onion, cucumber, croutons and cheese.

Wedge 12.00

Iceberg lettuce topped with crumbled bacon, diced tomato, red onion, and blue cheese. Drizzled with blue cheese dressing.

Caesar 10.00

Romain, house croutons, parmesan cheese mixed with Caesar dressing.  
\*Add chicken 6.00

Caprese Stack 10.00

Fresh mozzarella, ripe tomatoes, and fragrant basil leaves, layered and drizzled with extra virgin olive oil and a sweet balsamic glaze.

### DRESSING

Ranch, Italian, Balsamic vinaigrette, Bleu Cheese, Caesar, French

Mussels 16.00

Fresh mussels steamed in a delicate white wine cream sauce, served with artisan bread for dipping.

Burrata al Fresco 16.00

Burrata cheese, roasted cherry tomatoes, basil, honey, balsamic glaze, olive oil, crostini.

Bruschetta 13.00

Garlic-rubbed toasted artisan bread topped with marinated heirloom tomatoes, fresh basil, and a touch of extra virgin olive oil.

Arancini 16.00

Lightly fried risotto balls filled with a blend of Italian cheeses, served with house-made marinara.

Calamari Fritti 16.00

Lightly breaded calamari, delicately fried and paired with marinara sauce.

Stuffed Banana Peppers 15.00

Oven-roasted hot peppers generously stuffed with a house-made Italian cheese blend, finished with a rich marinara.

## PRIMO

Ragù alla Bolognese 24.00

A slow-cooked Bolognese sauce of beef, pork, pancetta, and root vegetables with perfectly cooked pasta.

Pasta Toscana 20.00

Rigatoni tossed with spinach, sundried tomatoes, artichokes, and fresh basil in a white wine parmesan cream sauce.

Spicy Vodka Rigatoni 18.00

Rigatoni gently tossed in our house made vodka sauce, finished with a touch of cream and crushed red pepper.  
Add a meatball 3.00

Chicken Alfredo 22.00

Grilled chicken breast served over fettuccine pasta, tossed in a rich, creamy Alfredo sauce made with Parmesan cheese, garlic, and fresh cream

Chefs Ravioli Feature 23.00

Chef's Weekly Ravioli Feature showcases freshly made pasta pillows filled with creative flavors.

Spaghetti & Meatballs 22.00

Al dente spaghetti served with homemade meatballs, smothered in our signature red sauce.

\*If you have a food allergy or intolerance, please notify us

# ENCORE

## SECONDO

12 oz NY Strip Steak	30.00
14 oz Ribeye	32.00
8 oz Filet Mignon	45.00

### COMPLIMENT YOUR STEAK

Mushrooms & Onions	\$4
Crumbled Blue Cheese	\$4
Stuffed Hot Pepper	\$6
Grilled Shrimp	\$6

### Bracirole (Saturday Only) 26.00

Thinly sliced beef rolled with breadcrumbs, Italian cheese, prosciutto and slow cooked in a rich tomato sauce.

### Chicken Parmesan 21.00

Crisp breaded cutlet, topped with melted mozzarella, served on a bed of al dente pasta and finished with a delicate tomato sauce marinara.

### Chicken Milanese 19.00

Crisp breaded chicken cutlet, served alongside a light, refreshing salad of seasonal greens, dressed with a delicate vinaigrette.

### Chicken Piccata 22.00

Sautéed chicken breast, gently coated in our house-made lemon butter sauce, finished with briny capers for a perfect balance of flavors. served on a bed of al dente pasta

## FRUTTI DI MARE

### Seafood Stuffed Salmon 26.00

Baked to perfection, topped with house-made crab stuffing. Served with choice of side dish.

### Shrimp Fra Diavolo 24.00

Succulent shrimp sautéed in a spicy tomato sauce with crushed red pepper, and fresh herbs. Served over al dente pasta

### Limoncello Salmon 26.00

Pan-seared salmon filet, topped with a velvety Limoncello cream sauce, offering a perfect balance of citrusy brightness and creamy richness. Served with choice of side dish.

### Frutti di Mare 28.00

Mussels, shrimp, and calamari sautéed to perfection in a rich tomato cream sauce, served over pasta for a luxurious seafood experience.

## SIDES

Mashed Potato  
Daily Vegetable  
French Fries  
Daily Pasta

## DOLCE

Warm Cookie Skillet  
NY Style Cheesecake  
Peanut Butter pie  
Crème Brûlée

*\*All entrées are served with our house-made bread and signature dipping oil.*