

ENCORE

ANTIPASTI

ZUPPA

Zuppa Del Giorno 8.00

INSALATE

Insalata Bistecca 21.00

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

Wedge 16.00

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

Caesar 15.00

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

Caprese Stack 15.00

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 18.00

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

Burrata al Fresco 17.00

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

Bruschetta 14.00

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

Arancini 18.00

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

Calamari Fritti 18.00

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

Stuffed Banana Peppers 18.00

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

PRIMO

Ragù alla Bolognese 26.00

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

Spicy Vodka Rigatoni 24.00

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

Pasta Toscana 28.00

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

Chicken Alfredo 25.00

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 26.00

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

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SECONDO

12 oz NY Strip Steak	34.00
14 oz Ribeye	38.00
8 oz Filet Mignon	48.00

COMPLIMENT YOUR STEAK

Mushrooms & Onions	\$4
Crumbled Blue Cheese	\$4
Stuffed Hot Pepper	\$6
Grilled Shrimp	\$8

Braciolo (Saturday Only) 30.00

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

Chicken Parmesan 28.00

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 22.00

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

Chicken Piccata 26.00

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 32.00

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

Shrimp Fra Diavolo 28.00

Succulent shrimp sautéed with Calabrian chilis, tomato sauce and crushed red pepper. Served over al dente pasta

Limoncello Salmon 28.00

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 34.00

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

Scallops 39.00

Pan-seared diver scallops, finished in a white wine garlic butter sauce with a hint of lemon and fresh herbs. Served over al dente linguine scampi-style or with your choice of side dish.

SIDES

Mashed Potato
Daily Vegetable
French Fries
Pasta

DOLCE

Warm Cookie Skillet
NY Style Cheesecake
Peanut Butter pie
Crème Brûlée
Tiramisu

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