

ENCORE

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

ANTIPASTI

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 15.00

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 red sauce

Calamari Fritti 18.00

Lightly breaded calamari, delicately fried and paired with our house made red 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, root vegetables and house made red sauce. served over perfectly cooked pasta.

Spicy Vodka Rigatoni 24.00

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

Lasagna 26.00

Layers of pasta, rich meat ragù, creamy ricotta, and mozzarella baked to perfection and finished with house made red sauce and Parmesan.

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

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

14 oz NY Strip Steak	36.00
16 oz Ribeye	40.00
8 oz Filet Mignon	48.00

COMPLIMENT YOUR STEAK

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

Bracirole (Saturday Only) 30.00

Thinly sliced beef rolled with breadcrumbs, Italian cheese, prosciutto and slow cooked in a rich tomato sauce. served on a bed of al dente pasta

Parmesan

Chicken	28.00
Eggplant	25.00

Crisp breaded cutlet, topped with melted mozzarella, served on a bed of al dente pasta and finished with house made red sauce.

Chicken Milanese 24.00

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

Chicken Piccata 26.00

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

Chicken Marsala 28.00

Pan-seared chicken breast with sautéed mushrooms in a rich Marsala wine cream sauce. Served with choice of side.

FRUTTI DI MARE

Seafood Stuffed Haddock 30.00

Fresh Haddock Baked to perfection, topped with house-made seafood 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.

Shrimp Scampi 28.00

Sautéed shrimp in a garlic, white wine, and lemon butter sauce tossed with pasta and finished with fresh herbs and parmesan.

SIDES

Mashed Potato
Daily Vegetable
Fresh Cut 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.*