

ENCORE

ANTIPASTI

ZUPPA

Zuppa Del Giorno 6.00

INSALATE

Insalata Bistecca 22.00

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

Wedge 16.00

Iceberg lettuce topped with crumbled bacon, tomatoes, 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

*Add Shrimp 10.00

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, Honey Mustard, Caesar, French

Warm Focaccia Bread 8.00

Served with whipped ricotta, calabrian chilis and our signature dipping oil.

Calamari Fritti 18.00

Lightly breaded calamari, delicately fried and paired with our house made red sauce and lemon garlic aioli.

Bruschetta 16.00

Toasted artisan bread topped with marinated heirloom tomatoes, onions, fresh basil, and a touch of extra virgin olive oil.

Mussels 18.00

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

Pan Seared Calamari 20.00

Tender calamari marinated in Hawaiian barbecue sauce, then pan-seared and finished with a lemon garlic aioli.

Burrata al Fresco 17.00

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

Stuffed Peppers 18.00

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

Arancini 18.00

Lightly fried risotto balls filled with a blend of Italian cheeses, served over house-made red sauce

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, meat ragù, ricotta, and mozzarella. 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.

Fettuccini Alfredo 20.00

Fettuccine pasta tossed in a rich, creamy alfredo sauce made with Parmesan cheese, garlic, and fresh cream

Add Chicken 6.00

Add Shrimp 10.00

Spaghetti & Meatballs 23.00

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

16 oz NY Strip Steak	38.00
16 oz Ribeye	42.00
10 oz Filet Mignon	50.00

COMPLIMENT YOUR STEAK

Mushrooms & Onions	\$4
Crumbled Blue Cheese	\$4
Stuffed Hot Pepper	\$5
Grilled Shrimp	\$10

Bourbon Bacon Pork Chop 28.00
Thick-cut bone in pork chop topped with savory bacon-onion jam and finished with a rich honey bourbon butter sauce. Served with creamy garlic mashed potatoes.

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 28.00
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 32.00
Fresh Haddock Baked to perfection, topped with house-made seafood stuffing. Served with choice of side dish.

Shrimp Fra Diavolo 30.00
Succulent shrimp sautéed with Calabrian chilis, tomato sauce and crushed red pepper. Served over al dente pasta

Limoncello Salmon 30.00
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 36.00
Mussels, shrimp, and calamari sautéed to perfection in a rich tomato cream sauce, served over pasta for a luxurious seafood experience.

Shrimp Scampi 30.00
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
Limoncello Cream Cake