

ANTIPASTI | starters

ANTIPASTI PLATTER

SML (1-2 ppl) - \$15 / LRG (3-4 ppl) - \$30

A rustic Italian tradition, this mixture of flavors is perfect for sharing over a bottle of wine and conversation
Dried fruit | Cheese: Dill Havarti, Grand Cru Gruyere, Cambozola, Boursin | Meat: Genoa Salami | Roasted whole almonds
Mediterranean olives | unleavened Lavash flatbread

CALAMARI - \$13

Breaded and lightly fried. Served with marinara and drizzled alfredo sauce

STEAMED MUSSELS - \$16

Sautéed with roasted tomatoes in a white wine reduction and topped off with parmesan cheese

TOASTED RAVIOLI - \$13

Panko crusted, ricotta & mozzarella stuffed, served on a bed of spinach, marinara, and topped with creamy alfredo sauce

STUFFED MEATBALLS - \$11

Homemade meatballs stuffed with fresh mozzarella cheese lightly coated with our seasoned parmesan breading and served on a béchamel with a light coating of our signature marinara sauce.

ARTICHOKE DIP - \$13

Our rich and creamy artichoke dip is topped with a caramelized cheese and served with freshly made pita chips and cucumber slices - **V**

INSALATA | salad

SPINACH SALAD

A bed of spinach leaves tossed in a house-made honey balsamic dressing covered in red onions, dried cranberries, sliced fresh strawberries, feta cheese, pine nuts and croutons.
chicken \$15 | salmon \$18 | shrimp \$20 | steak \$26

MEDITERRANEAN SALAD

Warm quinoa with marinated tomatoes topped with cucumber, and fresh roma tomatoes – served over a bed of spinach and spring mix, tossed with red onions in a garlic, pepper, and lemon emulsion, then finished with feta crumbles and herb croutons.
chicken \$16 | salmon \$20 | shrimp \$23 | steak \$26

SECONDI | main course

SIRLOIN

8oz. – Seared on the grill, oven-finished with brown butter - \$27 **GF**

FILET MIGNON

7-8oz. – Seared on the grill, oven-finished with brown butter - \$39 **GF**

Add:

Caramelized Onion and Gorgonzola Cheese - \$3 **GF**

PAN-SEARED SALMON

Pan-seared salmon topped with béchamel sauce - \$29

CHICKEN BREAST

Pan-seared chicken breast with rosemary chicken jus - \$22 **GF**

Entrées are served with your choice of soup or salad & a starch to suit your taste

PIATTO di PASTA | pasta

PENNE GORGONZOLA

Creamy Italian bleu cheese white sauce with mushrooms, garlic & roasted tomatoes
chicken or sausage \$15 | salmon \$18 | shrimp \$20 | steak \$26

CHICKEN PARMESAN

Served with marinara on a bed of pasta - \$18

CHICKEN MARSALA

Pan-seared chicken breast sautéed in a Marsala sauce with mushrooms and fresh herbs – served over a bed of linguini pasta - \$22

TRADITIONAL LASAGNA

10 layers of Italian sausage, beef, marinara, ricotta, and mozzarella cheese - \$17

MANICOTTI

Large pasta shells delicately stuffed with ricotta cheese and topped with marinara sauce, parmesan, & mozzarella cheese - \$14

CREAMY LINGUINI PESTO

Creamy basil & pine nut pesto with sautéed artichokes & mushrooms
chicken or sausage \$13 | salmon \$16 | shrimp \$18 | steak \$24

LINGUINI BOLOGNESE

Linguini pasta topped with seasoned ground beef marinara sauce - \$15

ALFREDO with broccoli

chicken or sausage \$12 | salmon \$15 | shrimp \$15 | steak \$23

Add soup or salad \$2.50

AMERICAN FAVORITES | under \$20

CHICKEN FRIED STEAK – 8oz USDA choice sirloin with mashed potatoes and creamy gravy - \$17

POT ROAST – 8oz slow cooked beef roast with mashed potatoes and baby heirloom carrots and a merlot sauce - \$15

FISH N' CHIPS – (3)4oz beer battered cod filet with garlic parmesan potato wedges and house made tartar sauce - \$14

8OZ CHOICE STEAK – prepared to your liking and served with mashed potatoes and baby heirloom carrots - \$20

APPLE & BACON CHEDDAR BURGER - 1/2 lb. on a toasted brioche bun with flame-roasted Fuji apples, BBQ sauce, fried onion petals, bacon, & cheddar cheese - \$13

BLACK AND BLEU BURGER - 1/2 lb. burger on a toasted brioche bun with grilled mushrooms, bacon, and bleu cheese - \$13

CREATE YOUR OWN BURGER - 1/2 lb. all beef patty on a toasted brioche bun with your choice of toppings - \$13
Toppings: bleu cheese | provolone | cheddar | pepper jack | lettuce | tomato | bacon | mushrooms | mayonnaise

Add soup or salad \$2.50

RISTORO

Pepsi products | Italian Sodas | Coffee | Cappuccino | Tea | Chai Tea | Hot Chocolate

GF = Gluten Free | **V** = Vegetarian

*"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness."