



Ristorante Italiano



Appetizers

- Stuffed Eggplant 11.95
Panecotto 12.95
Fried Calamari 19.95
Stuffed Mushrooms 14.95
Seafood Salad 20.95
Fried Mozzarella 13.95
Shrimp Cocktail 19.95

Entrees

Pasta

- Linguine with Fresh Clam Sauce 22.95
Penne Vodka Cream Sauce 19.95
Angel Pescatore 30.95
a seafood medley over angel hair pasta
Penne Porcini 19.95
porcini mushrooms & sundried tomatoes in a light cream sauce

Suggested Wines

Sterling, Cabernet Sauvignon \$37 btl

Pollo

- Chicken Parmigiana 24.95
chicken breast with tomato sauce and topped with mozzarella cheese
Chicken Marsala 25.95
chicken breast sautéed in butter, marsala wine,
onions, mushrooms and prosciutto
Chicken Rollitini 27.95
chicken breast stuffed with prosciutto, three types of cheese
in a red champagne sauce with mushrooms

Suggested Wine

Chianti Classico, Riserva Ducale Rosso,
Traditional Ruffino \$58 btl

Soups

- Minestrone 6.95
Chicken Tortellini 6.95

Vitello

- Veal Parmigiana 29.95
veal cutlet in a tomato sauce topped with mozzarella
Veal Marsala 29.95
veal sautéed in butter, marsala wine, mushrooms,
prosciutto and onions
Veal Diavolo 29.95
veal with hot cherry peppers and mushrooms
in a white wine sauce

Suggested Wines

Kim Crawford,
Sauvignon Blanc \$44 btl
Josh,
Cabernet Sauvignon \$44 btl

Pesce

- Shrimp Alla Marinara or Fra Diavolo 29.95
shrimp in a marinara sauce or spicy hot marinara sauce over linguine
Sole Fiorentina 27.95

Suggested Wines

Trapiche, Malbec \$44 btl
Freixenet, Pinot Grigio \$36 btl

Carne

- N.Y. Strip Grilled 31.95
with roasted potatoes
N.Y. Strip alla Pepe 35.95
in a peppercorn sauce with fresh tomatoes
and asparagus

Suggested Wines

Chateau St. Michelle,
Riesling \$35 btl
Sterling, Merlot \$37 btl