

# DINNER MENU

*If we are able, we will be happy to satisfy any special request you have.  
All dishes are made fresh from scratch. We use no pre-made products, so feel free to custom order any dish you see.*

## APPETIZERS

### Spinach and Artichoke Foraggio

Freshly prepared with spinach, artichokes, and mushrooms in a creamy blend of cheeses. Served with toasted garlic bread. **\$12.95**

### Bacon Wrapped Stuffed Shrimp

Jumbo shrimp stuffed with fontina cheese and a pepperoncini pepper, wrapped in bacon and grilled. Served with house made remoulade sauce. **\$14.95**

### Fried Mozzarella

Fresh mozzarella hand rolled in Romano bread crumbs and fried. Served with marinara for dipping. **\$10.95**

### Fried Calamari

Lightly breaded. Served with marinara. **\$13.95**  
Three-Pepper Style **\$14.95**

### Toasted Garlic Cheese Bread

Italian baguette bread, garlic butter spread, mozzarella and parmesan cheese, marinara for dipping. **\$8.95**

### Bruschetta with Tomatoes, Capers and Basil

Marinated Roma tomatoes, capers, basil pesto, parmesan and fresh mozzarella on grilled garlic bread. Drizzled with Italian dressing. **\$10.95**

### Stuffed Mushrooms

Oven-roasted mushroom caps stuffed with sausage, spinach, fresh herbs, panko breadcrumbs and three Italian cheeses. **\$13.95**

### Jumbo Shrimp Cocktail

Chilled jumbo shrimp and house made horseradish cocktail sauce served in a martini glass. **\$14.95**

### Tomato, Basil And Fresh Mozzarella Caprese

Sliced Roma tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil, balsamic vinaigrette. **\$11.95**

## WOOD FIRED BRICK OVEN PIZZAS

*Sub Gluten Free Pizza Crust \$3.25*

### Classic

Crushed San Marzano tomatoes, Italian sausage, mushrooms, bell pepper, mozzarella and Gorgonzola cheese. **\$14.95**

### Pepperoni

Traditional favorite with garlic infused olive oil, crushed San Marzano tomatoes, mozzarella cheese, thinly sliced imported pepperoni. **\$14.50**

### Grilled Chicken and Alfredo

Garlic infused olive oil, house made Alfredo cheese sauce, fresh spinach, grilled chicken, bacon crumbles, smoked mozzarella cheese **\$14.95**

### Margherita

Crushed San Marzano tomatoes, fresh mozzarella, sliced Roma tomatoes, fresh shredded basil. **\$14.50**

### Meatball and Smoked Mozzarella

Crushed San Marzano tomatoes, beef, pork and veal mini meatballs, sliced smoked mozzarella, ricotta cheese, pepperoncini peppers, Calabrian chili oil. **\$14.95**

### Chicken and Gorgonzola

Garlic infused olive oil, grilled chicken, caramelized onions, mozzarella and gorgonzola cheeses, baby arugula, balsamic glaze. **\$14.95**

## SOUPS AND SALADS

*Add a House or Caesar side salad to any entrée ~ \$3.95. Add a Strawberry, Chopped, Greek or Spinach side salad to any entrée ~ \$5.95*

### Wedge Salad

Crisp iceberg lettuce wedge, crumbled bacon, toasted pecans, tomatoes, blue cheese cabernet dressing, Gorgonzola crumbles, garnished with red and green onion. **\$8.95**

### Spinach Salad

Fresh baby spinach leaves, toasted walnuts, crumbled bacon, red grapes, hard boiled egg, Gorgonzola cheese crumbles, grilled chicken and our housemade balsamic vinaigrette. **\$15.95**

### Chopped Salad

Chopped romaine lettuce with marinated chopped vegetables, green and black chopped olives, Feta cheese and our tangy tomato vinaigrette. Served with toasted garlic crostinis. **\$14.95**

### Greek Salad

Fresh greens tossed in a lemon vinaigrette with cucumbers, Kalamata olives, roasted peppers, and pepperoncini peppers. Topped with Romano crusted chicken and Feta cheese. **\$16.50**

### Strawberry and Goat Cheese Salad

Fresh field greens, spiced pecans, mandarin oranges and fresh strawberries, house made strawberry-champagne vinaigrette, fresh goat cheese crumbles. With toasted goat cheese crostinis. **\$15.25**

### Grilled Salmon Salad

Mixed greens, marinated tomato, red onions, cucumbers, toasted pine nuts, sliced hard boiled egg, marinated grilled salmon filet, feta cheese, lemon vinaigrette. **\$21.95**

### Roasted Tomato and Garlic Soup

With parmesan focaccia croutons and basil pesto.

**Cup \$5.95 Bowl \$7.95**

### Soup of the Day

Ask Your Server **Cup \$5.95 Bowl \$7.95**

### Lobster Bisque

Smooth and creamy with fresh lobster morsels.

**Cup \$6.95 Bowl \$8.50**

*Add Grilled or Romano Crusted Chicken to Any Salad ~ \$4.50*

*Add Grilled Shrimp (5) To Any Salad ~ \$8.50 Add Grilled Salmon Filet To Any Salad ~ \$9.95*

*Sub Grilled Jumbo Shrimp for Chicken on any Salad ~ \$4.95 Sub Grilled Salmon for Chicken on any Salad ~ \$6.50*

# CLASSIC PASTAS

*Sub Gluten Free or Whole Wheat Penne Pasta in Any Entrée \$3.25*

## Baked Cheese Ravioli

Jumbo cheese filled ravioli baked with garlic cream and toasted mozzarella. Drizzled with pomodoro and basil pesto. **\$14.95**

## Baked Ziti with Sausage

Ziti pasta, Bolognese meat sauce, ricotta cheese, mozzarella cheese and sliced Italian sausage. Topped with toasted mozzarella cheese **\$16.95**

## Chicken Carbonara

Sliced grilled chicken sautéed with peas, mushrooms and bacon in a sage Alfredo cream sauce. Tossed with fettuccine pasta. **\$18.95** Shrimp Carbonara **\$23.95**

## Fettuccine Alfredo

A classic pasta dish made with Italianni's own Parmesan and Asiago cheese sauce. **\$14.95**  
Add Grilled Chicken Breast **\$4.50**  
Add Jumbo Shrimp **\$7.50**

## Italianni's Trio

Three classics... Chicken Parmigiana, Fettuccine Alfredo and Lasagna Al Forno together on one platter. **\$21.95**

## Manicotti

Fresh pasta stuffed with Italian cheeses and herbs, smothered with your choice of our marinara sauce, Alfredo sauce or our Bolognese sauce, topped with shredded mozzarella and baked until melted and toasty. **\$14.95**

## Italianni's Spaghetti

With fresh zesty marinara. **\$13.95**  
With a hardy Bolognese meat sauce. **\$15.95**  
Add our huge, made-from-scratch meatballs **\$4.95**

## Penne Arrabiata

Penne pasta, fresh cut tomatoes, sliced mushrooms, fresh garlic, dried hot chilis with choice of our own unique pepper vodka sauce or with the more traditional pink vodka sauce **\$14.50**  
Add Grilled Chicken Breast **\$4.50**  
Add Jumbo Shrimp **\$7.50**

## Lasagna Al Forno

Our classic recipe of layered lasagna pasta, Italian cheeses and Bolognese sauce, served on a bed of marinara and smothered with melted mozzarella. **\$17.95**

# SPECIALTY PASTAS

*Sub Gluten Free or Whole Wheat Penne Pasta in Any Entrée \$3.25*

## Pasta Di Amore

Fresh spinach and asparagus sautéed with jumbo shrimp, fresh salmon and pan seared divers scallops. Tossed with fettuccine pasta in our mascarpone lobster cream sauce. **\$24.95**

## Angel Hair With Chicken and Spinach

Grilled chicken, fresh spinach, mushrooms, tomatoes and pinenuts with a lemon wine sauce. **\$17.95**  
Substitute Jumbo Shrimp **\$4.50**

## Gnoccho Gorgonzola

Potato "dumplings" sautéed with sweet pears, toasted walnuts and fresh spinach in a Gorgonzola cream sauce. **\$15.95**  
Add Grilled or Romano chicken **\$4.50**  
Add Jumbo Shrimp **\$7.50**

## Pappardelle With Truffled Veal Meatballs

Fresh pappardelle pasta, handmade veal meatballs, button mushrooms, truffled au jus cream sauce, truffle oil, shaved parmesan. **\$21.95**

## Lobster Ravioli

Fresh pasta pockets stuffed with Maine lobster and Italian cheeses. Topped with a delicate lobster cream sauce. **\$21.95**

## Farfalle Rustica

Blackened grilled chicken and spicy Italian sausage sautéed with mushrooms and pepperoncini peppers in a Gorgonzola tomato cream sauce. Topped with fresh mozzarella cheese. **\$18.95**

## Smoky Seafood Pasta

Jumbo shrimp, crawfish tails and andouille sausage sautéed with shallots, fresh spinach and sweet corn in a smoky chipotle and smoked gouda cream sauce, then tossed with tender linguine pasta. **\$24.95**

## Shrimp Fra Diavolo

Tender jumbo shrimp sautéed with garlic, asparagus and spinach in a creamy spiced pomodoro sauce. Tossed with fettuccine, toasted pine nuts and Feta cheese. **\$19.95**

## Tortellini With Sausage

Housemade cheese stuffed tortellinis, sautéed onions, red and green bell peppers, "pink" (spicy tomato cream) sauce. Topped with Italian sausage links. **\$17.95**

## Chicken Gorgonzola Fettuccine

Grilled chicken, fresh cut broccoli, shredded carrots, fettuccine pasta, gorgonzola cream sauce, fresh cut tomatoes, gorgonzola crumbles. **\$18.50**

# SIDES

*Add to Any Entrée*

**Grilled Seasonal Vegetables \$5.95**

**Grilled Asparagus with Bearnaise Sauce \$6.95**

**Grilled Broccolini with Shaved Parmesan \$6.95**

**Smoked Gouda and Bacon Risotto \$7.50**

**Yukon Gold Garlic Mashed Potatoes \$4.95**

**Sauteed Button Mushrooms \$5.95**

**Brussel Sprouts with Garlic Butter and Bacon \$6.95**

**Steamed Broccoli \$4.95**

# CHICKEN SPECIALTIES

## Stuffed Chicken Milanese

Chicken breast stuffed with prosciutto, spinach and ricotta cheese, mashed potatoes, grilled asparagus spears, garlic cream sauce, pesto and pomodoro **\$23.95**

## Chicken Parmigiana

Romano crusted chicken breasts, marinara, melted mozzarella, spaghetti marinara. **\$19.95**

**Veal Parmigiana \$26.95**

## Pollo Balsamico

Marinated grilled chicken breasts over sauteed garlic spinach, grilled seasonal vegetables, lightly chilled tomato caper relish, caramelized onions, basil, fresh mozzarella, honey balsamic glaze. **\$19.95**

## Chicken Marsala

Parmesan battered chicken breasts, linguine pasta, sauteed button mushrooms, marsala wine sauce. **\$21.95**

**Veal Marsala \$26.95**

## Chicken Piccata

Parmesan battered chicken breasts, sauteed mushrooms, artichokes, capers, lemon white wine sauce, angel hair pasta.

**\$21.95**

**Veal Piccata \$26.95 Salmon Piccata \$26.95**

## Grilled Chicken Caprese

Grilled chicken breasts, sliced roma tomatoes, fresh buffalo mozzarella, fresh basil, basil pesto. With capellini pomodoro with cherry tomatoes, fresh basil and pomodoro sauce

**\$19.95**

# MARKET FRESH SEAFOOD

## Shrimp and Crab Stuffed Mahi Mahi

Seafood stuffed mahi mahi, smoked gouda and bacon risotto, grilled seasonal vegetables, lobster cream sauce.

**\$25.95**

## Pan-Seared Tilapia

Lightly floured tilapia filet, cous cous pasta, crispy fried spinach, lemon white wine caper sauce, toasted almonds and pine nuts. **\$23.95**

## Cioppino

Jumbo shrimp, littleneck clams, black mussels, calamari, white fish, fresh garlic, onions, fresh oregano, spicy white wine seafood broth, cous cous pasta, warm Tuscan bread.

**\$26.95**

## Shrimp and Scallops

Colossal grilled shrimp and scallops, parmesan risotto, grilled asparagus, raspberry marsala sauce, sambuca butter sauce. **\$27.95**

## Herb Crusted Red Snapper

Red snapper filet crusted with herbs, dusted with panko-style breadcrumbs and pan seared, served over fresh pappardelle pasta tossed with spinach, tomatoes, fresh oregano and garlic and three jumbo shrimp sauteed in a lemon and white wine scampi sauce **\$31.95**

## Salmon Oscar

Grilled salmon filet topped with crabmeat and Bearnaise sauce, roasted garlic mashed potatoes, grilled asparagus, two colossal shrimp. **\$29.95**

**Fish of the Day  
Market Price**

# BEEF, PORK AND VEAL

## Charbroiled Ribeye

16 ounce Angus beef ribeye grilled to order, roasted red pepper and feta mashed potatoes, grilled asparagus, Italian herb butter. **\$34.95**

**Top your steak with Gorgonzola crumbles \$4**

**Serve it "Blackened style" \$3**

**Serve it "Oscar style" \$6**

## Beef Tenderloin Filet

6 ounce Angus beef tenderloin, horseradish mashed potatoes, grilled asparagus. **\$29.95**

**Top your steak with Gorgonzola crumbles \$4**

**Serve it "Blackened style" \$3**

**Serve it "Oscar style" \$6**

## Italianni's Surf and Turf

Angus beef flatiron steak, colossal shrimp and scallops, smoked gouda and bacon risotto, grilled vegetable medley.

**\$34.95**

## Cajun Steak Alfredo

Angus beef flatiron steak grilled with Cajun spices, served "blackened", Cajun mac 'n cheese, brussel sprouts with bacon and butter. **\$26.95**

## Pork Osso Bucco

Tender pork shank braised with root vegetables in a red wine demi-glace, served over creamy Gorgonzola polenta surrounded with crispy fried spinach. Topped with a red wine reduction and Gorgonzola crumbles. **\$32.95**

## Veal Scallopine \$27.95

choose from

**Veal Piccata ~ Veal Marsala ~ Veal Parmigiana ~**

## Veal Saltimboca

Tender veal layered with prosciutto and melted fontina cheese and topped with a sage red wine "saltimbocca" sauce and crispy sage leaves. Served over garlic mashed potatoes and sauteed garlic spinach. **\$29.95**

# SUNDAY BRUNCH

Brunch items Served from 10:30 am to 2 pm

\$3.00 Mimosas ~ \$20 Mimosa Carafes ~ \$4.00 Bellinis  
Add a side of Italian or Andouille grilled link sausage to any item ~ \$3.95

## Italianni's Eggs Benedict

Hot pepper bacon jam, griddled ham, provolone cheese, sliced tomato and two perfectly poached eggs on top of toasted English muffin halves. Topped with hollandaise sauce and smoked paprika. Served with brunch potatoes and fresh fruit. **\$13.95**

## Biscuits And Gravy "Benedict"

Open faced fluffy fresh baked biscuit topped with crispy bacon and two poached eggs, smothered in sausage gravy. Served with a fresh fruit bowl and breakfast potatoes. **\$14.95**

## Tenderloin Eggs Benedict

Grilled Angus beef tenderloin medallions on top of toasted English muffins, two perfectly poached eggs, grilled onions and topped with a smoked gouda creamed spinach hollandaise. Served with fresh fruit and breakfast potatoes. **\$15.95**

## Crab Cakes Eggs Benedict

House made crab cakes on top of toasted English muffin halves, two perfectly poached eggs, crab meat, Bearnaise sauce, smoked paprika. Served with our crispy brunch potatoes and fresh fruit. **\$14.95**

## Breakfast Burger

Grilled Angus beef patty, smoky onion mustard, crispy bacon, fried egg, smoked cheddar cheese, lettuce and tomato on a toasted brioche bun. Served with our french fries tossed with parsley, chives, parmesan, sea salt and a touch of truffle. **\$14.95**

## Knife And Fork Grilled Cheese And Fried Eggs Sandwich

The ultimate grilled cheese sandwich with smoked gouda and Swiss cheese, crispy bacon and a smoky aioli on grilled sourdough bread. Topped with two fried eggs, sliced tomato and baby arugula. Served with brunch potatoes and fresh fruit. **\$14.50**

## Steak and Eggs

Angus beef flatiron steak grilled to order and topped with peppers and onions sautéed in a spicy "pink" marinara sauce. Served with two fried eggs and our french fries tossed with parsley, chives, parmesan, sea salt and a touch of truffle. **\$18.95**

## French Toast

Topped with our house made sweet mascarpone whipped cream and fresh berries. Served with 3 slices of crispy bacon and maple syrup. Drizzled with caramel syrup and crème anglaise **\$12.95**

## Americano Breakfast

Three eggs any style, choice of bacon or grilled sausage links, choice of bread (buttermilk biscuits, English muffins, sourdough toast), jam, butter. **\$12.95**

# BRUNCH DRINK SPECIALS

Enjoy one of our hand crafted Brunch Drink Specials!

## Ultimate Italianni's Mimosa \$6.50

Champagne, Grand Marnier, Fresh Squeezed Orange Juice. Served in a large red wine glass.

## Ultimate Grapefruit Mimosa \$6.50

Prosecco, Cointreau, Fresh Squeezed Grapefruit Juice. Served in a large red wine glass.

## White Peach Sangria \$6

Prosecco, Peach Schnapps, Fresh Fruit, Fresh Lime Juice.

## Sicilian Mary \$8

Absolut Peppar, House Made Bloody Mary mix, Green Olives, Lemon and Lime, salted rim.

## Caffe Italiano \$6.50

Frangelico, Dark Crème de Cacao, coffee and whipped cream.

## Caffe Disaronno \$6.50

Amaretto Disaronno, Grand Marnier, Dark Crème de Cacao, coffee and whipped cream.

**Fresh Squeezed Orange Juice or Grapefruit Juice. \$2.95**

# HANDCRAFTED NON-ALCOHOLIC BEVERAGES

## Strawberry Lemonade \$2.95

## Italianni's Fruit Smoothies \$5.50

Choose from Strawberry Banana, Mango Raspberry or our current rotating flavor. MAKE IT BOOZY! Add Malibu Rum (\$2.00) to our Strawberry Banana Smoothie or add Frambois (\$2.00) to our Mango-Raspberry Smoothie.

## Root Beer Float \$5.50

## Italian Cream Sodas \$3.50

Choose from Cherry Lime, Blackberry, Orange-Tangerine, Tiramisu or our current rotating flavor. Handcrafted from imported Italian syrup, cream, club soda and topped with whipped cream.

Fresh Brewed Iced Tea  
Sweet Tea  
Raspberry Tea  
Peach Tea  
Selection of Bigelow Hot Teas

Coke ~ Diet Coke  
Dr. Pepper • Sprite  
Bottled IBC Root Beer  
San Pellegrino Sparkling Water  
Panna Still Water

Lemonade  
Coffee  
Cappuccino  
Espresso  
Latte

Consuming raw or undercooked foods (meat, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness. Prices and availability subject to change.