

R I S T O R A N T E • D I N N E R M E N U

ANTIPASTI

- CAPRESE | sliced tomato, balsamic, basil | 8
ARTICHOKE HEARTS | zucchini fries, horseradish cream | 10
CRAB & AVOCADO NEST | cucumbers, mango, gazpacho drizzle | 14
YEAL MEATBALL SLIDERS | marinara, melted provolone, waffle chips | 10
CALAMARI | sweet & spicy sauces, portobello mushroom, Parmigiano Reggiano | 10
ROASTED CHILE PEPPER | filled with shrimp & fontina cheese, finished with a Parmigiano Reggiano cream | 11
ANTIPASTO CLASSICO | cured meats, grilled mixed vegetables, olives, Italian cheeses | 14
ITALIAN SAUSAGE | broccoli rabe, provolone, roasted peppers, balsamic drizzle | 9
BRUCHETTA | roma tomatoes, garlic, basil, parmigiano reggiano | 6
TRUFFLED FRIES | crispy with parmesan | 9

INSALATE

- CLASSIC CAESAR | Parmigiano-Reggiano, croutons | 7
SHRIMP & MANGO | cashews, strawberries, lemon basil vinaigrette | 13
WEDGE | crispy leeks, pancetta, gorgonzola, cherry tomatoes, white balsamic reduction | 8
MIXED GREENS | roasted peppers, balsamic onions, gorgonzola, roasted garlic vinaigrette | 8
SPINACH | fennel, portobello mushrooms, goat cheese, cherry tomatoes, sundried tomato vinaigrette | 10
PEAR & WALNUT | apples, cranberries, pancetta, gorgonzola, honey lavender dressing | 10
ARUGULA | prosciutto di San Daniele, shaved Parmigiano, balsamic vinaigrette | 11
MANDARIN CHICKEN | spring mix, fennel, citrus vinaigrette | 9

PIZZETTE

(MADE IN OUR WOOD BURNING OVEN)

- BARBECUE | chicken, fontina, balsamic onions | 10
EGGPLANT | Roma tomatoes & ricotta superfino | 10
MEDITERRANEAN WHITE | spinach, roasted garlic, feta, sliced mushrooms | 9
QUATTRO FORMAGGI | fontina, gorgonzola, mozzarella, provolone | 10 | with pears | 11
FUNGHI | local mushrooms, taleggio, parsley and Parmigiano Reggiano | 10
SPINACH RICOTTA | garlic, sliced Roma tomatoes | 9
MARGHERITA | marinara, basil, fresh mozzarella | 9

PASTA

- FETTUCINE | classic Bolognese ragu | 17
LASAGNA | classic Bolognese ragu, ricotta, mozzarella | 18
CAVATELLI | shrimp, zucchini, squash, grape tomatoes, olive oil | 19
CAPPELLINI | plum tomatoes, spinach, zucchini, seasonal vegetables, olive oil | 17
TAGLIATELLE | portobello, porcini & shiitake mushrooms in a truffle cream sauce | 18
WHOLE WHEAT SPAGHETTI | pesto, artichoke hearts, ricotta, grape tomatoes | 16
GNOCCHI al TELEFONO | marinara, fresh mozzarella, fresh basil | 18
LINGUINE | little neck clams, Italian parsley, lemon, pinot grigio | 19
RISOTTO FUNGHI | truffle oil, Italian parsley | 16

ENTRÉES

- BEEF TENDERLOIN | rosemary, Dijon cream, topped with gorgonzola cheese, spinach and garlic mashed potatoes | 24
GLENARM KING SALMON | risotto, wilted spinach, sundried tomato-mango butter | 22
NY STRIP STEAK | pearl onions, madeira wine demi-glace with roasted potatoes | 22
PORK TENDERLOIN | bourbon glaze, corn relish, sweet potato fries | 19
BIG EYE TUNA | wasabi pea crust, mixed rice noodles and vegetables | 22
POLLO MILANESE | arugula, capers, Roma tomatoes, shaved Parmigiano Reggiano | 16
WHOLE FISH | stuffed with lemon, garlic and herbs, filleted tableside with mashed potatoes and mixed vegetables | Market Price

Sides | 7

Sautéed Spinach Garlic String Beans Mushroom Risotto Pesto Risotto Fingerling Potatoes Rapini & Oil

Crostini - small piece of toasted bread
Prosciutto di San Daniele - a sweet, tender prosciutto
from the Northwest Italian town of San Daniele
Peperonata - a sauce made from roasted peppers, onions and olive oil

Mix - Italian for "mixed"
pancetta - an Italian take on bacon
Glenarm - a fishing town on the coast of
Northern Ireland known for their organic salmon farms