

DINNER MENU

ANTIPASTI

Melanzane Grigliate

Layers of grilled eggplant, tomatoes, onions, fresh basil and mozzarella finished with balsamic glaze 9

Fondutta de Gamberetti

Fontina, asiago & mascarpone cheeses with shrimp, roasted garlic, shallots and sun dried tomatoes, served with naan bread dippers 15

Caprese

Slices of fresh mozzarella, sliced tomatoes and basil with pesto drizzle 12

Prosciutto e Risotto Arancini

Crispy panko breaded risotto, asiago and prosciutto served with pomodoro sauce 10

Bruschetta

Roma tomatoes, olive oil, garlic and basil, served with pesto crostinis 8

Cagliari Romano

Wisconsin white cheddar curds served with spicy pomodoro sauce 10

ZUPPA E INSALATI

Caesar

Crisp romaine tossed with shaved parmigiano, Caesar dressing, and focaccia croutons 5

Greco

Fresh spring greens, red onions, kalamata olives and feta cheese hand tossed with balsamic raspberry vinaigrette 6

Toscana Crispy bacon, grilled chicken cream soup 9

Minestra Maritata Bite size meatballs, broth and leafy greens 8

PASTA E RISOTTO

Pappardelle

Juliened grilled chicken tossed with mushrooms, sun-dried tomatoes, basil and balsamic reduction 20

Arrabiata

Tomato and chili pepper sauce with ricotta cheese and basil
Shrimp (26) Chicken (22) Sausage (22)

Bucatini

Italian sausage and applewood bacon, caramelized onions, mushrooms and cream. Topped with shaved parmesan 22

Juelette

Strings of summer squash and fresh vegetables sautéed with roasted garlic, olive oil and fresh herbs 16
Your choice of chicken or sausage (4) shrimp (6)

Borgo

Applewood bacon and Pancetta, caramelized onion, sun dried tomato, arborio rice, gorgonzola cream sauce 24

Scarperia

Grilled chicken, caramelized onions, roasted tomatoes, garlic & pesto risotto 20 Substitute shrimp add 6

Linguine & Vongole

Linguine pasta with clams in a white wine sauce 24

Osso Buco

Veal shank braised with red wine, broth, and vegetables over roasted garlic risotto 34

Filetto Grigli

Grilled 8 oz. center cut Angus filet topped with demi-glace sauce 48

Costoletta Arrosto

Center cut, slow roasted Frenched pork chop with whiskey infused smoked poblano sauce 34

New York Striscia

14 oz. Angus beef New York Strip, grilled and topped with gorgonzola butter 42

Capesante Scottate

Seared scallops topped with citrus beurre blanc 36

Moussaka

Layers of baked eggplant and ground beef, roasted tomatoes, caramelized onions, and fresh herbs topped with bechamel cheese topping 24

Romana

Panko breaded chicken breast topped with mozzarella & pomodoro sauce. Served with pesto linguini & daily vegetable 24

PIATTI PRINCIPALI

Salmone Alla Griglia

Grilled Atlantic Salmon filet, topped with raspberry balsamic glaze 28

Zarzuela de Pescado

Mediterranean seafood stew, with fish, shrimp, and clams, simmered in white wine and tomato broth 38

Chef's Feature of the Day

Market Price

All dinners include vegetable of the day and choice of roasted garlic risotto, linguine or citrus herb cous cous.

*Ask your server about gluten free options.

BAMBINI MENU

Spaghetti Marinara or Tre Formaggi 12

Fountain Beverages: Coca Cola, Coke Zero, Sprite, Minute Maid Lemonade, Gold Peak Unsweetened Tea.

Convenience fee of 3% applies to all credit transactions