

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 premade products, so feel free to custom order any dish you see.*

APPETIZERS

Spinach and Artichoke Formaggio

Freshly prepared with spinach, artichokes, and mushrooms in a creamy blend of cheeses. Served with toasted garlic bread. **\$8.50**

Fried Calamari

Lightly breaded with seasoned flour and fried until tender, served with our spicy marinara sauce. **\$8.95**, Three-Pepper Style **\$9.95**

NEW! Shrimp Cocktail

Chilled jumbo shrimp served with our house made cocktail sauce. **\$12**

Bruschetta w/ Fresh Mozzarella

Toasted garlic bread topped with fresh imported mozzarella cheese, marinated tomatoes and fresh basil pesto. **\$8.50**

Toasted Ravioli

Cheese filled ravioli baked with mozzarella and cream, topped with pomodoro and basil pesto. **\$7.50**

NEW! Zuppa Di Mussels

Mussels in the shell simmered in a white wine and garlic butter sauce with tomatoes, fresh garlic and Italian herbs. **\$10**

Fried Mozzarella

Fresh mozzarella hand rolled in Romano bread crumbs and fried. Served with marinara for dipping. **\$7**

Dipping Sauce Trio

Sides of Marinara, Alfredo, and Spinach Romano to dip your hot and fresh Focaccia bread in. **\$5**

Stuffed Mushrooms

Oven roasted mushroom caps stuffed with sausage, spinach, fresh herbs and three Italian cheeses. **\$8.50**

Fritti Platter

Three of our house favorites! Fried Mozzarella, Calamari, and Artichokes fritti served with marinara and a basil aoli. **\$14.50**

PIZZA & FLATBREADS

Sub Gluten Free Pizza Crust \$2

Classic

Italian sausage, mushrooms and peppers with mozzarella and Gorgonzola cheese. **\$12**

Pepperoni

Traditional favorite topped with shaved red onions. **\$11**

Margherita

Roma tomatoes, mozzarella cheese and basil. **\$10.50**

NEW! Chicken Gorgonzola Flatbread

Diced grilled chicken, gorgonzola cheese, arugula, balsamic glaze. **\$11**

NEW! Florentine Flatbread

Gorgonzola creamed spinach, caramelized onions, crumbled bacon, fresh buffalo mozzarella. **\$11**

NEW! Daily Flatbread

Our chef's choice of the day. Ask your server.

SOUPS & INSALATA

Add a House or Caesar salad to any entree for \$3, add a Chopped, Spinach, or Strawberry salad for \$4

NEW! Italianni's Wedge Salad

Topped with a Bleu cheese Cabernet Vinaigrette, diced tomatoes, and crumbled bacon. **\$5**

Greek Salad

Fresh greens tossed in a lemon vinaigrette with cucumbers, black olives, roasted peppers, and pepperoncini peppers. Topped with Romano crusted chicken and Feta cheese. **\$12**

Spinach Salad

Fresh spinach topped with roasted peppers, red onions, candied walnuts, Gorgonzola cheese and pancetta and tossed in balsamic vinaigrette. **\$10**
Add grilled chicken breast **\$3**
Add grilled jumbo shrimp **\$6**

Chopped Salad

Chopped romaine with marinated vegetables, olives, Feta cheese and our special tomato balsamic vinaigrette. **\$9**

Romano Crusted Chicken Caesar

Italianni's Caesar salad topped with artichokes, roasted mushrooms and a Romano-crusted chicken breast. **\$11**
Substitute grilled jumbo shrimp **\$3**

Vi's Strawberry Salad

Spiced pecans and sliced strawberries tossed with fresh greens and a strawberry and champagne vinaigrette. Topped with fresh goat cheese. **\$10**
Add romano crusted chicken. **\$3**

Caprese Salad

Sliced tomatoes, fresh basil, and fresh imported mozzarella cheese layered and drizzled with extra virgin olive oil and balsamic vinegar. **\$6 ~ \$10**

Grilled Salmon Insalata

Fresh salmon marinated and grilled. Served over fresh greens and crispy angel hair tossed in a parmesan lemon herb vinaigrette. **\$14**

NEW! Club Salad

Ham, turkey and bacon tossed with chopped romaine lettuce, cherry tomatoes, onions and black olives in a smoky ranch and bleu cheese vinaigrette or the dressing of your choice. **\$11**

Grilled Chicken & Roasted Vegetable

Balsamic glazed chicken on top of field greens and seasonal roasted vegetables. **\$11**

Roasted Tomato & Garlic Soup

Rich, creamy tomato soup with a touch of garlic. Served with focaccia croutons and a dollop of basil pesto. **\$3.50 ~ \$6**

Spinach Romano Soup

Creamy spinach soup made with imported Romano cheese. **\$3.50 ~ \$6**

Soup of the Day

\$3.50 ~ \$6

CHICKEN SPECIALTIES

NEW! Stuffed Chicken Marsala

Tender breast of chicken stuffed with ricotta, prosciutto, and spinach and topped with roasted mushrooms sauteed in a creamy Marsala wine sauce over roasted garlic mashed potatoes. **\$16**

Chicken Piccata

Parmesan battered chicken sautéed with mushrooms and tomatoes in a lemon caper sauce. Served with angel hair pasta. **\$15.50**

Pollo Al Portobello

Tender grilled chicken breasts topped with fresh mozzarella and a luscious burgundy mushroom sauce. Served with a slice of bruschetta and oven roasted vegetables. **\$16**

Chicken Parmigiana

Romano-crusted chicken topped with marinara and melted cheese and served over spaghetti. **\$14.50**

Pollo Balsamico

Grilled chicken breast topped with caramelized onions, cherry tomatoes, capers, basil, fresh mozzarella, and a balsamic glaze. Served on sauteed garlic spinach. **\$15.50**

NEW! Chicken Italiannis

Grilled chicken breasts served with roasted rosemary potatoes, topped with Italian sausage, sautéed onions and peppers in a tangy pan gravy. **\$15.25**

BEEF, PORK & VEAL

Tenderloins Toscano

Pepper crusted beef tenderloins, pan seared, with sun-dried tomatoes and Portabella mushrooms. Served over garlic mashed potatoes and topped with sautéed spinach and Marsala Gorgonzola cream sauce. **\$25**

NEW! Veal Valentino

Tender veal scalloppini layered with roasted peppers, eggplant, and fontina cheese over sautéed garlic spinach. Topped with a red wine demi-glace sauce. **\$21**

Stuffed Pork Chop

10 oz. bone in pork chop stuffed with Italian sausage, spinach and ricotta cheese and topped with a luscious burgundy mushroom sauce. Served over roasted garlic mashed potatoes and topped with grilled asparagus. **\$16.50**

NEW! Blackened Surf & Turf

Beef tenderloin medallion topped with gorgonzola butter; served with blackened Mahi Mahi served on a bed of lobster cream sauce. Served with roasted garlic mashed potatoes and asparagus. **\$26**

Veal Parmigiana

Romano crusted veal served with spaghetti, marinara and melted mozzarella. **\$18.50**

NEW! Steak Oscar

Beef tenderloin grilled to order and topped with jumbo lump crabmeat and Bernaise sauce. Served with roasted rosemary potatoes and Chef's seasonal vegetables. **\$25**

CREATE YOUR OWN PASTA

— \$10 —

Choose a Pasta

Angel Hair
Spaghetti
Fettuccini
Linguini
Penne
Farfalle (Bowtie)
Tortellini – Add \$2
Gluten Free Penne – Add \$1.50
Whole Wheat Spaghetti
or Penne – Add \$1

Choose a Sauce

Marinara • Alfredo • Pepper Vodka • Gorgonzola Cream
Roasted Garlic Cream • "Pink" Sauce • Lemon White Wine
Basil Pesto • Pomodoro • Cajun • Alfredo • Bolognese (Add \$1)

Veggies: Choose 1, Additional \$1 each

Asparagus	Mushrooms	Onions
Tomatoes	Artichokes	Roasted Garlic
Spinach	Black Olives	Spinach
	Broccoli	Zucchini Medley

Additions:

Pine Nuts – \$2
Fresh Buffalo Mozzarella – \$2
Meatballs – \$3.50
Romano Crusted Chicken – \$3.50
Grilled Chicken – \$3.50
Jumbo Shrimp (5) – \$6
Grilled Italian Sausage – \$3
Capers – \$1
Walnuts – \$2
Sundried Tomatoes – \$2

PASTAS

NEW! Osso Bucco Ravioli

Fresh pasta pockets stuffed with slow braised pulled pork and served in a vegetable and roasted tomato demi glace. **\$16**

Fettuccine Alfredo

A classic pasta dish made with Italianni's own Parmesan and Asiago cheese sauce. **\$10**
Grilled chicken breast. **\$3.50**
Grilled jumbo shrimp. **\$6**

Angel Hair with Chicken and Spinach

Grilled chicken, fresh spinach, mushrooms, tomatoes and pinenuts with a lemon wine sauce. **\$14.50**
Substitute jumbo shrimp. **\$3**

Farfalle Rustica

Blackened chicken and spicy Andouille sausage sautéed with mushrooms and pepperoncini peppers in a Gorgonzola tomato cream sauce. Topped with melted fresh mozzarella cheese. **\$16**

NEW! Cajun Steak Alfredo

Blackened flat iron steak sliced over fettuccine pasta tossed in a Cajun Alfredo sauce and topped with green onions. **\$17**

Chicken Gorgonzola Fettuccine

Grilled chicken breast sautéed with fresh cut vegetables, tossed with fettuccine pasta in a Gorgonzola cream sauce. **\$15**

NEW! Gnocchi Gorgonzola

Potato pasta sautéed with roasted pears, walnuts, and spinach in a Gorgonzola cream sauce. **\$13**
Add Chicken **\$3.50**

Pasta Caprese

Bowtie pasta tossed in extra virgin olive oil with fresh garlic, basil, roma tomatoes, and imported fresh mozzarella cheese. **\$12**

Italianni's Spaghetti

With fresh zesty marinara. **\$10**
With a hearty Bolognese meat sauce. **\$11**
Add our huge, made-from-scratch meatballs. **\$3.50**

Lasagna al Forno

Traditional lasagna layered with ricotta cheese, ground beef, pork sausage, and veal. **\$13.50**

Manicotta Bolognese

Three cheese manicotti topped with our hearty, made-from-scratch Bolognese meat sauce. **\$12**

Capellini Pomodoro

Angel hair pasta tossed with Roma tomatoes, fresh basil and garlic sautéed in a slightly sweet tomato sauce. **\$10**
Add grilled chicken breast. **\$3.50**
Add sautéed jumbo shrimp. **\$6**

Baked Ziti

Tube shaped pasta baked with ricotta cheese and Bolognese meat sauce and topped with melted mozzarella cheese. **\$13**

Penne Arrabbiata

An Italian classic. Penne pasta with mushrooms, tomatoes and fresh basil in a spicy peppered -vodka sauce. **\$10** Add grilled chicken breast **\$13**

Artichoke Cheese Ravioli

Jumbo cheese ravioli topped with artichokes, tomatoes, and onions sautéed in a gorgonzola basil pesto cream sauce. **\$13.50**

NEW! Chicken Lasagna Florentine

Grilled chicken layered with spinach, mushrooms, Italian cheeses and tender pasta noodles and baked. Topped with parmesan cheese and toasted pecans and served on a bed of garlic cream sauce. **\$16**

MARKET FRESH SEAFOOD

Fish of the Day ~ Market Price

Salmon Piccata

Filet of salmon sautéed with roma tomatoes and mushrooms. Served with lemon caper sauce over angel hair pasta. **\$17.50**

Grilled Mahi Mahi

Fresh caught Mahi Mahi grilled and served over Parmesan risotto with grilled seasonal vegetables. Topped with lobster cream sauce and jumbo shrimp. **\$20**

Pan-Seared Tilapia

Fresh Tilapia lightly dusted with seasoned flour and pan seared to perfection. Served over linguine pasta with a lemon wine caper sauce and crispy spinach. **\$17**

Herb Crusted Salmon

Fresh filet of salmon crusted with Italian herbs and served over a raspberry Marsala wine sauce with grilled vegetables. **\$17.50**

NEW! Lobster Ravioli

Pasta pockets stuffed with lobster and Italian cheeses. Topped with a delicate lobster cream sauce. **\$17**

NEW! Salmon Fettuccine

Diced Atlantic salmon sautéed with artichokes, onions, and Roma tomatoes in a basil pesto Alfredo sauce. **\$16**

Shrimp Fra Diablo

Tender jumbo shrimp sautéed with garlic, asparagus and spinach in a creamy spiced pomodoro sauce. Tossed with fettuccine, toasted pinenuts and Feta cheese. **\$17.50**

Crawfish Fettuccine

Crawfish tails sautéed with shallots, garlic, asparagus, tomatoes and green onions in a Cajun alfredo sauce and tossed with fettuccine. **\$17**

Grilled Tilapia

Fresh Tilapia filet grilled and topped with a tomato caper relish. Served with a slice of bruschetta and steamed broccoli. **\$16**