

# 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 Formaggio

Freshly prepared with spinach, artichokes, and mushrooms in a creamy blend of cheeses. Served with toasted garlic bread. **\$8.95**

### Fried Calamari

Lightly breaded with seasoned flour and fried until tender, served with our spicy marinara sauce. **\$9.95** Three-Pepper Style **\$10.50**

### Truffled Veal Meatballs

House made veal meatballs with a touch of truffle served with a sage brown butter au jus and garlic butter crostinis. **\$10.50**

### Bacon Wrapped Stuffed Shrimp

Jumbo shrimp stuffed with goat cheese, wrapped in bacon and grilled. **\$10.95**

### Tomato, Basil And Fresh Mozzarella Caprese

Sliced Roma tomatoes, fresh basil leaves and fresh mozzarella cheese layered and drizzled with extra virgin olive oil and balsamic vinegar. **\$8.95**

### Fried Mozzarella

Fresh mozzarella hand rolled in Romano bread crumbs and fried. Served with marinara for dipping. **\$7.95**

### Stuffed Mushrooms

Oven-roasted mushroom caps stuffed with sausage, spinach fresh herbs and three Italian cheeses. **\$9.95**

### NEW! Steak Bruschetta

Toasted garlic bread, hot pepper bacon jam, caramelized onions, thinly sliced beef, marinated tomatoes, gorgonzola cheese crumbles, microgreens, horseradish sauce. **\$12.95**

### Italianni's Original Bruschetta with Fresh Mozzarella and Basil Pesto

**\$8.95**

## BRICK OVEN PIZZA AND FLATBREADS

*Sub Gluten Free Pizza Crust \$2.50*

### Classic

Italian sausage, mushrooms and peppers with mozzarella and Gorgonzola cheese. **\$11.95**

### Pepperoni

Traditional favorite topped with shaved red onion. **\$11.75**

### Margherita

Roma tomatoes, mozzarella cheese and basil. **\$11.50**

### Chicken Gorgonzola Flatbread

Diced grilled chicken, caramelized onions, Gorgonzola cheese, arugula, balsamic glaze. **\$9.95**

### Sausage and Pepperoni Flatbread

Herb oil, mozzarella cheese, pepperoni, sliced Italian sausage, mushrooms. **\$9.95**

### Chipotle Chicken and Bacon Flatbread

Pepper garlic oil, chipotle grilled chicken, crumbled bacon, smoked gouda and feta cheeses, caramelized onions, baby arugula, chipotle ranch dressing. **\$10.75**

## SOUPS AND SALADS

*Add a House or Caesar Salad to any Entrée ~ \$2.95. Add a Strawberry, Chopped or Di Mela Side Salad to any Entrée ~ \$5.95*

### Italianni's Wedge Salad

Crisp iceberg lettuce wedge, crumbled bacon, toasted pecans, tomatoes, blue cheese cabernet dressing, Gorgonzola crumbles, garnished with red and green onion. **\$7.95**

### Italianni's Spinach Salad

Fresh baby spinach leaves, toasted walnuts, crumbled bacon, red grapes, hard boiled egg, Gorgonzola cheese crumbles, grilled chicken and our housemade tomato balsamic vinaigrette. **\$13.95**

### Chopped Salad

Chopped romaine lettuce with marinated chopped vegetables, green and black chopped olives, Feta cheese and our tangy tomato vinaigrette. **\$11.95**

### 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. **\$13.50**

### Insalata Cesare Con Pollo

Italianni's classic Caesar topped with marinated artichokes, red and gold cherry tomatoes and your choice of Romano-crust chicken or grilled chicken. **\$13.25**

### Italianni's Chef Salad

Mixed greens, capicola ham, hard salami, crumbled hardboiled egg, bacon, black olives, tomatoes, Gorgonzola and mozzarella cheese. Served with Italian vinaigrette or your choice of dressing. **\$13.95**

### Strawberry and Goat Cheese Salad

Spiced pecans, sliced strawberries and mandarin oranges tossed with fresh field greens and a strawberry and champagne vinaigrette. Topped with fresh goat cheese and served with goat cheese crostinis. **\$12.95**

### Insalata di Mela (Field Greens With Apples)

Field greens, dried cranberries, chopped and sliced green apples, candied walnuts, goat cheese, Italian vinaigrette, topped with grilled or Romano crusted chicken. **\$13.95**

### Roasted Tomato and Garlic Soup

With focaccia croutons and basil pesto **\$5.95**

### Lobster Bisque

Thick and Creamy. Garnished with fresh lobster meat. **\$6.95**

### Soup of the Day

Ask Your Server

*Add (not and) Grilled or Romano Crusted Chicken to Any Salad ~ \$3.75,  
Add Grilled Shrimp (5) To Any Salad ~ \$6.50, Add Grilled Salmon Filet To Any Salad ~ \$7.25  
Sub Grilled Shrimp or Salmon for Chicken ~ \$3.95*

# CLASSIC PASTAS

*Sub Gluten Free or Whole Wheat Penne Pasta in Any Entrée \$2.00*

## Baked Cheese Ravioli

Cheese filled ravioli baked with mozzarella cheese and cream, topped with pomodoro and basil pesto. **\$13.95**

## Capellini Pomodoro

Angel hair pasta, fresh basil and Roma tomatoes, fresh mozzarella, semi-sweet Pomodoro sauce. **\$12.50**

Add Grilled Chicken **\$3.75**

Add Jumbo Shrimp **\$6.25**

## Chicken Carbonara

Sliced grilled chicken sautéed with peas, mushrooms and pancetta in a sage Alfredo cream sauce. Tossed with fettuccine pasta. **\$15.25** Shrimp Carbonara **\$17.95**

## Fettuccine Alfredo

A classic pasta dish made with Italianni's own Parmesan and Asiago cheese sauce. **\$11.95**

Add Grilled Chicken Breast **\$3.75**

Add Jumbo Shrimp **\$6.25**

## NEW! Linguine with Clams and White Clam Sauce

Roasted garlic, chopped clams, whole in-the-shell Littleneck clams, creamy white wine sauce, prosciutto, parsley, linguine pasta. **\$18.95**

## Italianni's Spaghetti

With fresh zesty marinara. **\$10.95**

with a hardy Bolognese meat sauce. **\$12.50**

Add our huge, made-from-scratch meatballs **\$3.95**

## Penne Arrabiata

Fresh basil, tomatoes, mushrooms, parmesan cheese, penne pasta. Choice of pepper vodka sauce or Pomodoro sauce with red chili pepper. **\$12.75**

Add Grilled Chicken Breast **\$3.75**

Add Jumbo Shrimp **\$6.25**

## 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. **\$14.25**

## Italianni's Trio

Three classics... Chicken Parmigiana, Fettuccine Alfredo and Lasagna Al Forno together on one platter. **\$17.50**

# SPECIALTY PASTAS

*Sub Gluten Free or Whole Wheat Penne Pasta in Any Entrée \$2.00*

## 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. **\$22.50**

## Angel Hair With Chicken and Spinach

Grilled chicken, fresh spinach, mushrooms, tomatoes and pinenuts with a lemon wine sauce. **\$14.95**  
Substitute Jumbo Shrimp **\$3.50**

## Potato Ravioli With Beef Tenderloin

Housemade pasta pockets stuffed with garlic mashed potatoes and topped with seared beef tenderloin pieces sautéed with leeks, mushrooms and peppers in a rich Chianti wine sauce. **\$18.95**

## Gnocchi Gorgonzola

Potato pasta sautéed with roasted pears, walnuts, and spinach in a Gorgonzola cream sauce. **\$13.95**  
Add Grilled Chicken **\$3.75**

## NEW! Truffled Mushroom Agnolotti

House made pasta stuffed with cremini mushrooms and topped with a truffled cream sauce and crispy prosciutto **\$16.95**

## 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. **\$16.50**

## 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. **\$21.95**

## Lobster Ravioli

Fresh pasta pockets stuffed with Maine lobster and Italian cheeses. Topped with a delicate lobster cream sauce. **\$18.95**

## 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. **\$17.95**

## 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. **\$15.95**

# SIDES

*Add to Any Entrée*

**Brussel Sprouts with Garlic Butter and Bacon \$4.95**

**Grilled Asparagus \$4.50**

**Grilled Seasonal Vegetables \$4.25**

**Steamed Broccoli \$4.25**

**Sauteed Mushrooms \$3.95**

**Loaded Mashed Potatoes \$4.50**

**Meatballs (2) with Marinara \$4.50**

**Italian Grilled Sausage \$4.50**

**Rosemary Truffle Mac n Cheese \$6.95**

**Side of Pasta and Sauce \$6.95**

**Cup of Sauce \$3.95**

**Smoked Gouda and Bacon Risotto \$6.95**

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

*Senior Menu Available Upon Request*

# CHICKEN SPECIALTIES

## Stuffed Chicken Milanese

Chicken breast stuffed with ricotta cheese, prosciutto and spinach and baked. Served with garlic mashed potatoes and grilled asparagus. Topped with a trio of sauces... garlic cream, pomodoro and basil pesto. **\$16.95**

## Chicken Piccata

Parmesan battered chicken sauteed with mushrooms and tomatoes in a lemon caper sauce.

Served with angel hair pasta. **\$15.95**

Salmon Piccata **\$18.95**

## Chicken Marsala

Parmesan battered chicken breasts served over linguine pasta and topped with roasted mushrooms sauteed in a rich marsala wine sauce. Garnished with fresh tomatoes. **\$15.75**

## Chicken Parmigiana

Romano-crust chicken topped with marinara and melted cheese and served over spaghetti. **\$14.95**

Veal Parmigiana **\$19.95**

## Pollo Balsamico

Grilled chicken breasts with a lightly chilled relish of caramelized onions, marinated cherry tomatoes, capers, basil, fresh mozzarella and a honey balsamic glaze.

Served over fresh sauteed garlic spinach. **\$15.95**

## Grilled Chicken Caprese

Marinated grilled chicken breasts topped with Roma tomato slices, fresh basil, and fresh mozzarella slices, then finished in our wood fired brick oven. Served with angel hair pasta tossed in extra virgin olive oil, roasted garlic and blistered cherry tomatoes. **\$15.75**

# MARKET FRESH SEAFOOD

## Shrimp and Crab Stuffed Mahi Mahi

Fresh Mahi Mahi filet stuffed with shrimp, jumbo lump crab and mascarpone cheese and grilled. Served with smoked gouda and bacon risotto and grilled seasonal vegetables.

Topped with our lobster cream sauce. **\$21.95**

## Pan-Seared Tilapia

Tilapia fillet dusted with seasoned flour and pan-seared to perfection. Served over couscous pasta with a lemon wine caper sauce and crispy spinach. Topped with toasted almonds and pinenuts. **\$18.25**

## Seafood Crepes

Three housemade crepes stuffed with lobster, jumbo lump crab, shrimp, spinach and Italian cheeses.

Topped with a mascarpone lobster cream sauce and melted mozzarella. **\$21.95**

## NEW! Grilled Lemon Pepper Tilapia

Tilapia filet seasoned with lemon pepper and grilled, served with primavera cous cous and grilled seasonal vegetables. Tilapia topped with a light fennel citrus salsa **\$17.95**

## Salmon Oscar

Fresh salmon fillet grilled and served with roasted garlic mashed potatoes and grilled asparagus. Topped with jumbo lump crab meat and Bernaise sauce. **\$21.95**

## Cioppino

Jumbo shrimp, littleneck clams, fresh mussels, calamari, and tilapia sauteed with fresh garlic, onions and oregano in a spicy white wine seafood broth. Served with Tuscan garlic bread. **\$21.95**

## Fish of the Day

Chef's selection of fresh fish for the day. Ask your server for details. **Market Price**

# BEEF, PORK AND VEAL

*Add a House or Caesar Salad to any Entrée ~ \$2.95.*

*Add a Strawberry, Chopped or Di Mela Side Salad to any Entrée ~ \$5.95*

## Surf and Turf Skewers

Grilled marinated skewers of beef tenderloin, jumbo shrimp, zucchini, red onion and squash. Served with wild mushroom risotto. **\$21.95**

## Italianni's Ribeye

14 ounce handcut Angus beef ribeye grilled to order, served with garlic mashed potatoes and grilled asparagus.

Topped with a pat of Italian herbed butter. **\$24.95**

## NEW! Stuffed Pork Tenderloin

Prosciutto wrapped pork tenderloin medallions stuffed with apricots, fontina cheese and pecans and served on a bed of apricot-bourbon sauce. With roasted fingerling potatoes and Brussel sprouts with bacon and butter. **\$19.95**

## Steak Oscar

Handcut Angus beef tenderloin grilled to order and topped with jumbo lump crab meat and Bernaise sauce.

Served with roasted garlic mashed potatoes and grilled asparagus. **\$24.95**

## Cajun Steak Alfredo

Blackened Angus beef flat iron steak grilled to order and served with fettuccine pasta tossed in a Cajun Alfredo sauce and topped with chives. **\$19.95**

## NEW RECIPE! Veal Saltimbocca

Tender veal scallopine topped with prosciutto and melted mozzarella, served with garlic mashed potatoes and sautéed garlic spinach. Topped with a sage brown butter sauce. **\$21.95**

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

*Senior Menu Available Upon Request*

# SUNDAY BRUNCH

Brunch items Served from 10:30 am to 2pm

\$3.00 Mimosas ~ \$20 Mimosa Carafes ~ \$3.50 Bellinis  
Add a side of Italian or Andouille grilled link sausage to any item ~ \$3.95

## Eggs Benedict Italiano

Two poached eggs served on top of toasted focaccia bread with shaved prosciutto, provolone cheese and sliced Roma tomatoes. Topped with our hollandaise sauce and served with crispy brunch potatoes and fresh fruit. **\$12.95**

## Tenderloin Eggs Benedict

Grilled beef tenderloin and grilled onions served over toasted focaccia bread and topped with two perfectly poached eggs and our smoked Gouda hollandaise sauce. Served with crispy brunch potatoes and fresh fruit. **\$16.95**

## Cajun Crawfish Eggs Benedict

Sliced Andouille sausage topped with two perfectly poached eggs on toasted focaccia bread with our Cajun crawfish and sundried tomato hollandaise sauce. Served with crispy brunch potatoes and fresh fruit. **\$13.95**

## Crabcakes Eggs Benedict

Two crabcakes served on toasted focaccia bread topped with two perfectly poached eggs, then smothered in our jumbo lump crab Bernaise sauce. Served with crispy brunch potatoes and fresh fruit. **\$14.95**

## Knife and Fork Grilled Cheese and Fried Eggs Sandwich

The ultimate grilled cheese sandwich with smoked Gouda, Swiss cheese and maple peppered bacon on grilled sourdough bread. Topped with sliced Roma tomatoes, two fried eggs and baby arugula and served with crispy brunch potatoes and fresh fruit. **\$13.95**

## Mascarpone Caramel French Toast

Topped with mascarpone cheese and fresh berries. Served with peppered maple bacon strips and Myers rum maple syrup. Drizzled with vanilla creme anglaise and caramel. **\$11.95**

## Steak and Eggs

Grilled flatiron steak topped with Vera Cruz sauce and served with two fried eggs. Served with crispy brunch potatoes and two fried eggs. **\$17.50**

## Italianni's Breakfast Pizza

Pepper oil, scrambled eggs, crumbled bacon and Italian sausage sauteed with garlic, spinach, peppers and onions with mozzarella, fontina and gouda cheese and baby arugula. **\$12.95**

## Kid's Breakfast Pizza

(For those 10 and under)

Kid sized pizza with scrambled eggs, bacon and cheddar cheese. Served with kid size drink (milk, juice or soda). **\$6.95**

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

# BRUNCH DRINK SPECIALS

Enjoy one of our hand crafted Brunch Drink Specials!

## Ultimate Italianni's Mimosa \$6

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

## Ultimate Grapefruit Mimosa \$6

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, Rahr Ugly Pug, House Made Bloody Mary Mix, Celery and Green Olives.

## Caffe Italiano \$6

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

## Caffe Disaronno \$6

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

Fresh Brewed Iced Tea  
Coke ~ Diet Coke  
Dr. Pepper ~ Diet Dr. Pepper  
Sprite  
Fanta Orange  
Minute Maid Lemonade

Bottled IBC Rootbeer  
Bottled Republic of Tea (Organic)  
Panna Bottled Water  
San Pellegrino Sparkling Water  
San Pellegrino Aranciata Rosso (Sparkling Blood Orange)  
San Pellegrino Limonata (Sparkling Lemon)

Coffee  
Espresso  
Cappuccino  
Latte  
Flavored Coffees  
Selection of Bigelow Hot Teas