



**Italianni's**  
PASTA PIZZA & VINO

**DINNER MENU**

# 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. **\$9.95**

### Truffled Veal Meatballs

House made veal meatballs with a touch of truffle served with a sage brown butter au jus and garlic butter crostinis. **\$11.50**

### Bacon Wrapped Grilled Shrimp with Goat Cheese Mashed Potatoes

Jumbo shrimp wrapped in bacon and grilled. Served over goat cheese mashed potatoes. **\$12.95**

### NEW! Bruschetta Trio

Steak and Gorgonzola Bruschetta (2), Smoked Salmon and Goat Cheese Bruschetta (2) and our original Fresh Mozzarella and Tomato Caper Bruschetta (2). **\$13.95**

### Fried Calamari

Lightly breaded with seasoned flour and fried until tender, served with our spicy marinara sauce. **\$10.95**  
Three-Pepper Style **\$11.50**

### Fried Mozzarella

Fresh mozzarella hand rolled in Romano bread crumbs and fried. Served with marinara for dipping. **\$8.95**

### Stuffed Mushrooms

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

## WOOD FIRED BRICK OVEN PIZZAS

*Sub Gluten Free Pizza Crust \$2.50*

### Classic

Crushed San Marzano tomatoes, Italian sausage, mushrooms, bell pepper, mozzarella and Gorgonzola cheese. **\$13.95**

### Pepperoni

Traditional favorite with garlic infused olive oil, crushed San Marzano tomatoes, mozzarella cheese, thinly sliced imported pepperoni. **\$13.50**

### Chipotle Chicken and Bacon

Pepper garlic oil, chipotle grilled chicken, crumbled bacon, smoked gouda and feta cheeses, caramelized onions, baby arugula, chipotle ranch drizzle **\$13.95**

### Margherita

Crushed San Marzano tomatoes, fresh mozzarella, fresh shredded basil. **\$12.50**

### Meatball and Smoked Mozzarella

Crushed San Marzano tomatoes, beef, pork and veal mini meatballs, sliced smoked mozzarella cheese, ricotta cheese **\$13.95**

### Chicken and Gorgonzola

Garlic infused olive oil, grilled chicken, caramelized onions, mozzarella and gorgonzola cheeses, baby arugula, balsamic glaze. **\$13.50**

## SOUPS AND SALADS

*Add a house or Caesar side salad to any entrée ~ \$2.95. Add a strawberry, chopped or spinach 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. **\$8.50**

### 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. **\$14.25**

### Chopped Salad

Chopped romaine lettuce with marinated chopped vegetables, green and black chopped olives, Feta cheese and our tangy tomato vinaigrette. **\$12.95**

### 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. **\$13.95**

### 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. **\$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. **\$14.95**

### Roasted Tomato and Garlic Soup

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

### Lobster Bisque

Thick and creamy, garnished with fresh lobster morsels. **\$6.95**

### Soup of the Day

Ask Your Server

*Add Grilled or Romano Crusted Chicken to Any Salad ~ \$3.95*

*Add Grilled Shrimp (5) To Any Salad ~ \$6.95 Add Grilled Salmon Fillet To Any Salad ~ \$7.95*

*Sub Grilled Jumbo Shrimp for Chicken on Any Salad ~ \$3.00 Sub Grilled Salmon Fillet for Chicken on Any Salad ~ \$4.00*

# 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, roasted garlic, cherry tomatoes, fresh basil, semi-sweet Pomodoro sauce, fresh mozzarella. **\$13.25**

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**

## Italianni's Manicotti

Fresh pasta stuffed with Italian cheeses and herbs, smothered with your choice of our marinara sauce, Alfredo sauce or our Bolognese sauce (add \$1.50), topped with shredded mozzarella and baked until melted and toasty. **\$14.95**

## Italianni's Spaghetti

With fresh zesty marinara. **\$11.50**

with a hardy Bolognese meat sauce. **\$12.95**

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. **\$12.95**

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. **\$14.95**

## Italianni's Trio

Three classics... Chicken Parmigiana, Fettuccine Alfredo and Lasagna Al Forno together on one platter. **\$17.95**

# 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. **\$15.25**

Substitute Jumbo Shrimp **\$3.95**

## Sausage Stuffed Ravioli With Garlic Cream

Fresh pasta pockets stuffed with Italian sausage and herbs, topped with sauteed peppers and onions and our garlic cream sauce. **\$15.95**

## Gnocchi Gorgonzola

Potato pasta sauteed with roasted pears, walnuts, and spinach in a Gorgonzola cream sauce. **\$14.25**

Add Grilled Chicken **\$3.75**

## Truffled Mushroom Agnolotti

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

## Smoked Salmon And Shrimp Fettuccine

Smoked salmon and jumbo shrimp sautéed with shallots, mushrooms, sundried tomatoes, toasted walnuts and fresh spinach in a herbed goat cheese cream sauce, tossed with fettuccine pasta. **\$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. **\$16.95**

## 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. **\$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 sauteed with garlic, asparagus and spinach in a creamy spiced pomodoro sauce. Tossed with fettuccine, toasted pine nuts and Feta cheese. **\$17.95**

## Chicken And Mushroom Canneloni With Smoked Mozzarella And Sage

House made pasta rolled and stuffed with chicken, mushrooms and Italian cheeses, topped with bechemel sauce and smoked mozzarella and baked. **\$16.95**

# SIDES

*Add to Any Entrée*

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

Grilled Asparagus with Bearnaise sauce **\$4.95**

Steamed Broccoli **\$4.25**

Grilled Or Steamed Seasonal Vegetables **\$4.25**

Sauteed Mushrooms **\$3.95**

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

Yukon Gold Garlic Mashed Potatoes **\$4.50**

*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 prosciutto, spinach and ricotta cheese. Served with garlic mashed potatoes and grilled asparagus spears. Topped with a garlic cream sauce and drizzled with pomodoro and basil pesto. **\$17.50**

### Chicken Piccata

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

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

### Chicken Marsala

Parmesan battered chicken breasts served over linguine pasta and topped with sauteed 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. **\$15.25**

### 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. **\$18.95**

### 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**

### Salmon Oscar

Fresh salmon fillet grilled and served with roasted garlic mashed potatoes and grilled asparagus. Topped with jumbo lump crab meat and Bearnaise 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**

### Salmon Piccata

Oven roasted salmon fillet served over angel hair pasta and topped with sauteed mushrooms, tomatoes and capers in a lemon and white wine sauce. **\$19.50**

### 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 or Chopped Salad to any Entrée ~ \$5.95*

### 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**

### Stuffed Pork Tenderloin

Prosciutto wrapped pork tenderloin medallions stuffed with apricots, fontina cheese and pecans and served on a bed of cognac Dijon mustard 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 Bearnaise 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 and sauteed brussel sprouts. **\$21.95**

### Veal Scallopine \$21.95

Tender Veal Scallopine prepared one of three ways...you choose.

**Veal Piccata** ~ Thinly sliced veal dusted with seasoned flour and pan seared, topped with mushrooms, tomatoes and capers in a lemon and white sauce. Served over angel hair pasta.

**Veal Marsala** ~ Thinly sliced veal dusted with seasoned flour and pan seared. Topped with sauteed mushrooms and tomatoes in a rich marsala wine sauce over linguine pasta.

**Veal Parmigiana** ~ Romano crusted veal topped with marinara and melted mozzarella cheese, served over Italianni's spaghetti marinara.

### Italianni's Surf and Turf

A 6 ounce bacon wrapped angus beef tenderloin grilled to order and a skewer of grilled jumbo shrimp basted in garlic butter, served with garlic mashed potatoes and grilled asparagus. **\$28.95**

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