

# Antipasto Speciale

ENTREES – SIDE SALAD INCLUDED

## MANZO WELLINGTON

Beef Wellington

Tender marinated filet coated in herbs and Liver Pate Mushrooms and Onions baked inside a puff pastry shell. Served over Roasted Cauliflower & Leek Mash with a Marsala Wine reduction Sauce.

38.00

## SPINACH & ROMANO BEEF PINWHEELS

With Mushroom Risotto, Roasted Broccoli & Cauliflower

24.95

## MANO-BEEF CANEDERLI

A Traditional North Eastern Italian Dish from the Trentino Region.

Dumplings Filled with Fresh Parsley, Genoa Salami and Bacon. Served with Sliced Tender Beef Roast and Rich Au jus - 19.95

## BACON WRAPPED FILET

Tender Marinated Filet Wrapped in Bacon order with or without Bleu Cheese Filling

31.00 **GF** Add Bleu Cheese 2.50 With Mushrooms & Onions 2.50

## BASIL & SUNDRIED TOMATO CHICKEN BREAST

Marinated in balsamic vinegar & olive oil, baked with a basil & sundried tomato rub. Served with tomato, basil and cauliflower puree

19.75 **GF**

## PETTI DI POLLO RIPIENI

Chicken Breast Stuffed with thinly sliced Prosciutto sautéed Asparagus, Mozzarella and Provolone Cheese. Side and Vegetable of the Day.

22.25 **GF**

## ROSEMARY & PORK CUTLETS

Tender Pork Sautéed in Sauvignon Blanc & Capers with Leeks & Blistered Tomatoes Served over Polenta 26.95

## JAMBALAYA

Red & White Rice, Red Beans, Roasted Corn, Okra, Tomatoes, Peppers, Onions, Andouille Sausage & Creole Seasoning Served with Tortilla Chips

House - 10.50 **GF** With Shrimp - 15.50 **GF**  Spicy

## FRIDAY NIGHT FISH BOIL

Superior White Fish, Shrimp, Mussels, Crawdads, Potatoes, Turnips, Parsnips, Onion, Corn and your Choice with or without Andouille Sausage. Served with Biscuits & Apple Cucumber Coleslaw

18.95

## ENTREES – SIDE SALAD INCLUDED

### CASHEW CRUSTED WALLEYE

Walleye Dusted in Lemon Zest, Dill, Panko Bread Crumbs & Toasted Cashews  
24.95

### AHI TUNA

Tuna Steaks marinated in our house sesame soy sauce. Grilled Medium Rare  
and dusted in Sesame seeds  
25.90

### LEMON & DILL GRILLED SALMON

With Roasted Potatoes, Roasted Broccoli & Cauliflower  
24.95 **GF**

### CAPESANTE SCOTTATE E PANCETTA

Seared Scallops with Bacon, Leeks over Creamy Parmesan & Chive Polenta with Blistered Tomatoes  
28.00 **GF**

### SAFFRON & SEAFOOD OVER FETTUCCINI

Baby Scallops, Shrimp and Mussels served over Fettuccini Pasta with a Sauvignon Blanc &  
Saffron Caper Sauce with Sundried Tomatoes, Italian Parsley and Parmesan Cheese.  
26.95 \*Gluten Free Pasta Available

## *Pasta*

### BORTOLOTTI'S PIZZAIOLA SAUCE OVER PASTA

Choice of Signature Pizzaiolo or Marinara Sauce Served over Angel Hair Pasta, Gluten Free Pasta Available  
Side Salad Included

14.95 **VE** w/ Meatballs 18.25 Gluten Free Pasta add 2.00 **GF**

### ROASTED VEGETABLE LASAGNA

Layers of Roasted Squash, Zucchini, Eggplant, Spinach, Ricotta, Peppers, Onions & our Signature  
Pizzaiola Sauce. Served with Dinner Salad.

\$18.95 **V**

### STUFFED PASTA SHELLS

Large Pasta Shells Stuffed with Spinach & Ricotta Cheese or Sausage Stuffed Shells  
Topped with choice of Marinara or Garlic Cream Sauce and Melted Mozzarella Cheese on Top  
Served with Dinner Salad & Garlic Bread.

\$17.25 **V** With Sausage or Mixed Stuffed Shells

### BAKED MOSTOCOLLI

Baked Mostoccolli Pasta with Mozzarella & Our Signature Pizzaiolo Sauce,  
Served with or without Italian Sausage.

\$15.95 **V** (without Sausage) \$17.25 with Sausage \*Gluten Free Pasta Available

### PESTO BOWTIE PASTA

Served with Seasonal Roasted Vegetables and Parmesan Cheese

16.50 **V** (without protein) With Shrimp 21.50 With Chicken 20.50

### CARBANARO

Angel Hair pasta with traditional Cabanaro sauce, Bacon, Black and Red Pepper and Blistered Tomatoes  
22.75