

Italionos
Bar
&
Grill

Specials

Soups

Pasta Fagoli
Pork and Sweet Potato

Salad

Marinated Shrimp and Citrus Salad 14.00

Pasta

Pumpkin Fettuccini with grilled chicken breast, tomatoes, roasted red peppers,
and shitake mushrooms in a brandy cream sauce. 22.00

Entree

Grilled Ahi Tuni with fennel salsa and aged balsamic. 24.00

**all entrees are served with Roasted Garlic Mashed Potatoes and Butternut
squash sauted in Shallot Butter

SALADS

MIXED FIELD GREENS WITH PLUM TOMATOES, ROASTED PEPPERS, GREEN
ONION, EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR
6.95

CAESAR SALAD WITH FRESH CROUTONS AND PARMESAN
7.95

SPINACH TOSSED WITH CARAMELIZED ONION, ROASTED PEPPERS, SMOKED BACON,
WALNUTS, BLUE CHEESE AND WARM RASPBERRY VINAIGRETTE
8.95

BLENDED BITTER AND SWEET GREENS WITH ENDIVE, SNOW PEAS, ROASTED PEPPERS,
MUSHROOMS, TOASTED WALNUTS, APPLES AND BLUE CHEESE
TOSSED IN A CHAMPAGNE VINAIGRETTE
8.95

HOUSE MADE MOZZARELLA WITH TOMATOES, BASIL AND GARLIC INFUSED OLIVE OIL
9.95

ECLECTIC SALAD: RED LEAF, TOMATOES, PISTACHIOS, RED ONION, GRILLED ASPARAGUS,
GRILLED CHICKEN TENDERLOINS, PISTACHIO DRESSING AND GOAT CHEESE
12.95

ANTIPASTO FOR TWO: HOUSE MADE MOZZARELLA AND RICOTTA, PROSCIUTTO, SOPPRESSO,
MIXED OLIVES, MARINATED ROASTED PEPPERS, GARLIC INFUSED OLIVE OIL
AGED BALSAMIC AND FRESH BASIL SERVED OVER TRI-COLORED SALAD
17.95

APPETIZERS

SOUP OF THE DAY
4.95

GRILLED LITTLE NECKS IN A WHITE WINE TOMATO BROTH, TOASTED COUS COUS AND BASIL
8.95

FRIED RAVIOLI STUFFED WITH CHICKEN, SNOW PEAS, SHALLOTS, GARLIC AND THYME
TOPPED WITH A SOY/BALSAMIC REDUCTION AND TOASTED SESAME OIL
9.95

FRIED SQUID RINGS LIGHTLY BATTERED, SERVED WITH SEASONED CRÈME FRAICHE
9.95

GRILLED PORTABELLA CAP STUFFED WITH A SAUTÉ OF MUSHROOMS, CHOPPED FRESH
TOMATOES,
PARSLEY AND SAGE IN A SHERRY WINE SAUCE OVER GRILLED GARLIC CROUTONS
9.95

SPICY ANDOUILLE SAUSAGE, ROASTED POTATO, BROCCOLI RABBI, ROASTED PEPPERS AND
FRESH HERBS IN A WHITE WINE SAUCE, OVER GRILLED CROSTINI
10.95

PASTA

MARINARA WITH GARLIC INFUSED EXTRA VIRGIN OLIVE OIL AND FRESH BASIL
SERVED WITH A CHOICE OF FRESH OR IMPORTED PASTA
12.95

TOMATO CREAM PARMESAN SAUCE WITH FRESH BASIL, TOSSED WITH A CHOICE
OF FRESH OR IMPORTED PASTA
13.95

FUSILLI IN A LIGHT FRESH PLUM TOMATO SAUCE WITH WHITE WINE, EXTRA VIRGIN OLIVE OIL,
GARLIC,
PARSLEY, BASIL AND CRUSHED RED PEPPER
13.95

RIGATONI BAKED WITH PORTABELLA MUSHROOMS, ASPARAGUS, BROCCOLI AND SHALLOTS IN
A TOMATO CREAM SAUCE WITH MOZZARELLA, PARMESAN AND BASIL
17.95

SWEET RED PEPPER LINGUINE, GRILLED SWEET ITALIAN SAUSAGE, CHICKEN TENDERLOINS,
ROASTED PEPPERS, MUSHROOMS, GARLIC AND HERBS IN A MADEIRA WINE SAUCE
18.95

GIANT TORTELLONI STUFFED WITH CHICKEN, SPINACH, FONTINA, PARMESAN AND SCALLION
IN A MARSALA WINE MARSCARPONE CHEESE SAUCE WITH SHALLOTS AND PARMESAN,
GARNISHED WITH TOASTED PINE NUTS
19.95

LEMON CHIVE LINGUINE, GULF SHRIMP, SEA SCALLOPS, LITTLE NECKS,
SHITAKE MUSHROOMS, SUN-DRIED AND FRESH TOMATOES, LEMON GRASS,
AND BOK CHOY IN A WHITE WINE SAUCE WITH PARSLEY AND BASIL
24.95

ENTREES

GRILLED AND PAN-SEARED BREAST OF CHICKEN WITH ARTICHOKES, MUSHROOMS AND
ROASTED PEPPERS IN A GARLIC WHITE WINE OLIVE OIL SAUCE WITH LEMON AND THYME
19.95

GRILLED BREAST OF DUCK SERVED SLICED OVER FIELD GREENS WITH A
STOLI RASPBERRY SAUCE
19.95

GRILLED SALMON FILET SERVED WITH WALNUT DRESSING AND SWEET POTATO STICKS
21.95

MARINATED GRILLED BREAST OF CHICKEN WITH GRILLED GULF SHRIMP
TOPPED WITH A BALSAMIC DEMI-GLAZE REDUCTION
21.95

GRILLED PORK TENDERLOIN SERVED SLICED, WITH A
BRANDY/CREAM GRANNY SMITH APPLE SAUCE
21.95

PAN-SEARED TUNA STEAK COATED WITH ROASTED PUMPKIN SEEDS,
OVER FIELD GREENS WITH A LEMON BALSAMIC VINAIGRETTE
23.95

PAELLA WITH GULF SHRIMP, SEA SCALLOPS, SWEET ITALIAN SAUSAGE,
CHICKEN, SAFFRON RICE, WHITE WINE AND HERBS
23.95

GULF SHRIMP AND SEA SCALLOPS WRAPPED WITH PROSCIUTTO PAN-SEARED AND ROASTED,
SERVED ON A BED OF TUSCAN WHITE BEANS, FLAVORED WITH FRESH FENNEL,
WHITE WINE AND BASIL
24.95

SLOW ROASTED OSSO BUCO IN A SHIRAZ REDUCTION
(PREPARATION TIME APPROXIMATELY 30 MINUTES.)
25.95

10 OZ. CENTER CUT FILET MIGNON GRILLED AND TOPPED WITH A PORCINI MUSHROOM
MERLOT DEMI-GLAZE, GARNISHED WITH CHEVRE
29.95

14 OZ. CANADIAN GRAIN FED VEAL CHOP...PREPARED DAILY
29.95

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR TIME RESTRICTIONS.

PLEASE REFRAIN FROM THE USE OF CELLULAR PHONES IN THE DINING ROOMS.

FOR YOUR CONVENIENCE A GRATUITY OF 18% WILL BE ADDED TO PARTIES OF TEN OR LARGER.

VISA – MASTERCARD – AMERICAN EXPRESS – DISCOVER

WE DO NOT ACCEPT PERSONAL CHECKS.

Desserts

Creme Brule with Blueberries 6.95

Pumpkin Cheesecake with Maple Walnut Sauce 6.95

White Chocolate Cake with Raspberry Coulis 4.95

Carrot Cake 5.95

Tiramisu 6.95

Cheesecake with Strawberry Flambe 7.95

*Chocolate Pistachio Cake with Pistachio Ice Cream
6.95*

Chocolate Bourbon Cake with Vanilla Ice Cream 6.95

Almond Tart with Caramel Sauce 5.95

White Chocolate Mouse with Almond Pralines 6.95

Chocolate Tartafu 4.94

*Coconut, Lemon, Pinapple, Orange, or Peach Sorbets
5.95*

Wines

Vintage Pinot Noir

1997	Meridian Pinot Noir (Santa Barbara, California)	26.00
1998	Napa Ridge Pinot Noir (North Coast, California)	30.00
1997	Buena Vista Pinot Noir (Sonoma, California)	33.00

Vintage Zinfandel

1996	Benziger Zinfandel (Sonoma, California)	39.00
1999	Frogs Leap Zinfandel (Napa Valley, California)	51.00

Vintage Cabernet Sauvignon

1998	Louis Martini (Napa Valley, California)	31.00
1998	William Hill (Napa Valley, California)	52.00
1997	Stags Leap (Napa Valley, California)	73.00

Vintage Chianti

1998	Castello Gabbiano Chianti (Tuscany, Italy)	24.00
	Monsanto Chianti Riserva (Barberino, Italy)	50.00

Vintage Merlot

1999	Sakannet Merlot	22.00
1998	Santa Margherita Merlot (Italy)	34.00
1998	Colombia Crest Merlot (Washington State)	38.00
1998	Shafer Merlot (Napa Valley, California)	78.00

Vintage Distinctive Reds

1999	Louis Jadot Beaujolais Villages (Beaune, France)	23.00
1994	Gasco Valpolicella (Italy)	28.00
1998	Casa De Santar (Portugal)	36.00
1998	Rosso di Montalcino Carpazo (Italy)	47.00
1993	Gittori Brunello di Montalcino (Tuscany, Italy)	98.00
1993	Bertani Amarone (Italy)	99.00

