
Appetizers

Garlic Cheese Bread

Garlic Bread baked with a blend of Mozzarella, Asiago & Parmesan Cheeses
\$5.00

Fried Calamari

Batter-fried Calamari rings, served with choice of
Marinara or Spicy Marinara on the side
\$8.50

Caprese Bruschetta

Fresh Mozzarella & Tomato slices, topped with fresh Basil drizzled with
a Balsamic reduction, served on toasted Focaccia Bread
\$8.00

Asparagi Fritti

Seasoned batter-fried Asparagus, served with
choice of Marinara or Spicy Marinara on the side
\$7.50

Entrée Salads

Garden Salad

Fresh garden Romaine hearts, Roma Tomatoes,
Kalamata Olives, Cucumbers & Housemade Croutons
\$5.50

Caesar Salad

Fresh-cut Romaine Lettuce tossed with freshly grated Parmesan,
Housemade Croutons & Caesar dressing
\$6.50

Spinach Salad

Fresh Spinach tossed with candied Walnuts & Raspberry Vinaigrette,
topped with creamy Goat Cheese.
\$7.50

Focaccia Salad

Seasoned Focaccia Croutons, Tomatoes, Fresh Mozzarella & Cucumbers
tossed in Balsamic Vinegar & topped with Fresh Basil
\$4.50

Add

Chicken, Shrimp, or Prosciutto \$2.50

Pizza

All Pizzas are Italian Style; thin crust & crispy.

Chicken Alfredo

A base of Housemade Alfredo cream sauce, topped with diced Grilled Chicken, Basil, Sundried Tomatoes, Garlic, Asiago Cheese & a drizzle of Balsamic reduction

10" - \$8.75 12" - \$10.75

Margherita

A base of Housemade Marinara sauce topped with freshly sliced Tomatoes, Basil & Mozzarella

10" - \$7.50 12" - \$9.50

Carnivore

A base of Housemade Marinara sauce topped with Capicola, Salami, Pepperoni, Prosciutto & Mozzarella

10" - \$10.50 12" - \$12.50

Salami

A base of Housemade Marinara sauce topped with Hard Salami, sliced Mushrooms & Mozzarella

10" - \$10.75 12" - \$11.75

The Whiteout

Spinach, marinated Artichoke Hearts, Red Bell Peppers, drizzled with Alfredo cream sauce, shredded Mozzarella & Asiago cheeses

10" - \$8.50 12" - \$10.50

Build Your Own

Select two toppings listed below. All selections come with Housemade Marinara sauce

12" - \$11.00

Meats

Prosciutto, Salami, Capicola,
Pancetta, Pepperoni

Additional toppings add \$1.50

Veggies

Kalamata Olives, Artichoke Hearts, Bell Peppers,
Sundried Tomatoes, Onions, Mushrooms, Spinach

Pasta Entrées

All pasta is served with Housemade Garlic Focaccia bread

Fettuccine Alfredo

Fettuccine tossed in Housemade Alfredo Cream Sauce

\$8.50

Toscana

Sautéed Artichoke Hearts, Capers, Sundried Tomatoes, Roasted Garlic & fresh Basil, finished with a White Wine Butter Sauce & tossed with Pasta

\$9.75

Penne Bolognese

Penne tossed with Housemade Bolognese Meat Sauce & topped with freshly grated Asiago Cheese

\$9.50

House Lasagne

Layered Pasta & Cheeses topped with Housemade Bolognese Meat Sauce & fresh Mozzarella Cheese, baked to order

\$8.25

Shrimp Pasta

Sautéed Shrimp, Prosciutto, & Asparagus tossed with Penne, topped with Garlic Asiago Sauce

\$12.00

Dinner Entrées

All Entrées are served with soup or salad & choice of side item

Rosemary & Garlic Marinated Pork Chops

Marinated & grilled Bone-in Pork Chops

\$13.75

Chicken Marsala

Seared Chicken Breast topped with sautéed Mushrooms & a rich Marsala Sauce

\$13.00

Salmon Puttanesca

Grilled Salmon Fillet topped with a Puttanesca Sauce of diced Tomatoes,
Kalamata Olives, Capers, Wine & Butter

\$15.75

Chicken Parmesan Caprese

Classic Chicken Parmesan topped with Marinara, Swiss Cheese, Tomatoes, Prosciutto & Basil

\$12.50

T-Bone Steak

Grilled and served with sautéed Onions & compound Butter of Lemon, Capers & Rosemary

16 oz - \$20.00

Side Items

Garlic Pasta Gnocchi Parmesan Mashed Potatoes Sautéed Seasonal Vegetables

Desserts

Mascarpone Mousse

Mascarpone Mousse layered
with fresh Strawberries steeped in an Ice Wine Glaze.

\$7.50

Tiramisu Mousse

Tiramisu's Italian translation of "pick me up" is guaranteed to do just that, built in a
cake form consisting of coffee-soaked Ladyfingers & Mascarpone, topped with Cocoa.

\$5.75

Apple Galette

Hot apple Galette topped with Caramel Sauce & your choice of two scoops of Gelato

\$9.50

Fruit Trifle

Seasonal Fruit steeped in Midori liqueur, layered in French Whipped Cream

\$6.50

Gelato

Two, three or five scoops of classic-style gelato in your choice of flavors or mixed combinations

2 scoops: \$2.25 3 scoops: \$3.50 5 scoops: \$5.50

Ask your server for details on currently available flavors

Bar Menu

Liquors

Premium Wells \$3.50

Bacardi Silver
Seagram's 7
Smirnoff Vodka
(Regular, Lemon & Vanilla)
Malibu Rum
Seagram's Gin

Top Shelf \$4.50

Jack Daniels
Tanqueray
Crown Royal
Hennessy
Grey Goose
Captain Morgan

Jameson Irish
Chivas Regal
Grappa
Cuervo Especial
Patron Silver
Glenlivet Single Malt

Liqueurs

\$3.00

Amaretto
Apple Pucker
Blue Curacao

Buttershots
Triple Sec
Peach Schnapps

\$4.50

Midori
Kahlua
Sambuca
Limoncello

Chambord
Baileys
Campari
Jagermeister
Godiva Chocolate

Beer

Domestic \$2.75

Budweiser
Bud Light
O'Doul's

Import \$3.75

Alaskan Amber
Corona
Heineken
Pyramid Heffeweizen
Guinness

Wine

Washington Wines from Chateau Ste Michelle
By the Glass - \$4 By the Bottle - \$15

Cabernet Sauvignon

Merlot

Chardonnay

Riesling

Martini & Rossi

Asti Spumanti

Specialty Drinks

\$4.50

Lemon Lift
Italian Coffee
Italian Stallion

\$6.50

Italian Appletini
Italian Margarita
Italian Greyhound

\$7.50

Italian Lemonade
Italian Sunrise

\$8.00

Chocolate Martini
Black Martini

Limoncello

An Italian lemon liqueur traditionally served chilled as an after-dinner digestive. Refreshing and light, it is wonderful as a palate cleanser or as an after-dinner drink. Limoncello is considered the national drink of Italy.





***The Bistro at Russell Landing
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