

ANTIPASTI

ROASTED ASPARAGUS

ROASTED ASPARAGUS SPEARS WITH CRISP PANCETTA, PARMIGIANO AND EXTRA-VIRGIN OLIVE OIL
9.

SAUTÉED SHRIMP

LARGE **SHRIMP SAUTÉED** WITH JULIENNE VEGETABLES, CRISPY SHALLOTS, BASIL AND LEMON
12.

PORTOBELLO MUSHROOM

GRILLED **PORTOBELLO CAP** WITH SPINACH, ROASTED RED PEPPERS, CHICK PEAS, ASIAGO, TOMATO COULIS AND EXTRA-VIRGIN OLIVE OIL
9.

LOBSTER BISQUE

A SHERATON SUITES CUYAHOGA FALLS CLASSIC. CREAMY HOUSE MADE **LOBSTER BISQUE** WITH PIECES OF LOBSTER, MUSHROOMS AND PUFF PASTRY CROWN.
12.75

GRILLED CALAMARI

TENDER GRILLED **CALAMARI** RINGS WITH TOMATOES, ROASTED ONION, BASIL, REDUCED BALSAMIC AND EXTRA-VIRGIN OLIVE OIL
11.

SHRIMP COCKTAIL

VERY LARGE **COCKTAIL SHRIMP**, HOUSE MADE COCKTAIL SAUCE AND LEMON.
13.50

SMOKED BEEF TENDERLOIN

SLICED **SMOKED BEEF TENDERLOIN** WITH FRISEE, RED PEPPER, PICKLED CARROTS AND FLATBREAD
11.

ANTIPASTO PIATTO

SLICED TUSCAN SALAMI, OLIVE TAPENADE CROSTINI AND MARINATED FETA
10.

SIDE DISHES

PAN-FRIED POTATOES

PAN-FRIED FINGERLING POTATOES

HERBED CARROTS

TENDER CARROTS SEASONED AND ROASTED

SOFT POLENTA

ORGANIC OHIO CORNMEAL WITH PARMIGIANO AND EXTRA-VIRGIN OLIVE OIL

SAUTÉED BROCCOLI

SEASONED WITH CRUSHED RED PEPPER AND GARLIC

PANCETTA BRAISED BRUSSELS SPROUTS

WITH PANCETTA, GARLIC AND EXTRA-VIRGIN OLIVE OIL

MEDITERRANEAN RISOTTO

RISOTTO WITH EGGPLANT, MUSHROOMS, ONION AND ROASTED TOMATO

SAUTÉED SPINACH

FRESH LEAVES SAUTÉED IN EXTRA-VIRGIN OLIVE OIL

4.50 EACH

CARAMELIZED ONIONS 2.

SAUTÉED MUSHROOMS 2.

20% GRATUITY WILL BE ADDED TO PARTIES OF SEVEN OR LARGER -TO INSURE ATTENTIVE SERVICE FOR ALL OF OUR GUESTS, SEPARATE CHECKS WILL NOT BE PROCESSED FOR PARTIES OF TEN OR LARGER

PLEASE BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED MEAT, EGGS AND/OR SEAFOOD CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS

THESE ITEMS ARE SERVED COOKED TO ORDER.

SALADS

PEAR AND PROSCIUTTO

SLICED **PROSCIUTTO AND PEAR** WITH GORGONZOLA, ARUGULA, FRISEÉ AND EXTRA-VIRGIN OLIVE OIL.
11.

PIATTO

OUR HAND-CUT **MIXED GREENS** AND VEGETABLES WITH CHOICE OF HOUSE MADE DRESSINGS.
4.

ALLA ROMANA
ROMAINE LEAVES WITH CHARRED TOMATOES, MINT, BALSAMIC VINAIGRETTE AND RICOTTA SALATA CHEESE
9.

CAESAR

ROMAINE LEAVES WITH TRADITIONAL DRESSING, CROUTONS, PARMIGIANO, AND ANCHOVIES.
8.50

PASTA

CANNELLONI

HAND MADE PASTA SHEETS ROLLED WITH RICOTTA, SPINACH, AND PARMIGIANO. BAKED AND SERVED ON OUR MARINARA SAUCE.
19.FULL / 10.50 HALF

CAVATELLI WITH SMOKED SALMON

CAVATELLI WITH BASIL-WALNUT PESTO, SMOKED SALMON AND YELLOW SQUASH.
25.FULL / 13.50 HALF

LINGUINE WITH LOBSTER

LINGUINE WITH PEAS, SCALLION, PARSLEY, BUTTER, SHERRY, A TOUCH OF CREAM AND LOBSTER
28.FULL / 15. HALF

LINGUINE ALLA BOLOGNESE

LINGUINE WITH TRADITIONAL SAUCE OF BEEF, VEAL, AND PORK SIMMERED IN A TOMATO SAUCE WITH A TOUCH OF CREAM & PARMIGIANO
18. FULL/10. HALF

FUSILLI WITH VEAL

FUSILLI WITH STRIPS OF VEAL, TOMATOES, ZUCCHINI, ONION, MUSHROOMS, GARLIC AND PARMIGIANO.
24. FULL / 13. HALF

FETTUCCINE BARESE

FETTUCCINE WITH SAUSAGE, BROCCOLI, CARAMELIZED ONION AND ASIAGO
20. FULL / 11. HALF

MAIN COURSES

GRILLED 16-OUNCE BONE-IN RIBEYE 38.*

GRILLED 8-OUNCE FILET MIGNON 38.*

GRILLED 10-OUNCE SIRLOIN CULOTTE 30.*

GRILLED 12-OUNCE NEW YORK STRIP 38.*

ALL ABOVE STEAKS SERVED WITH FINGERLING POTATOES, HERBED CARROTS AND EXTRA-VIRGIN OLIVE OIL.

VEAL PALERMO

THIN **VEAL SCALOPPINI** SAUTÉED WITH GRILLED ZUCCHINI, VERMOUTH, CAPERS, BUTTER, PARSLEY AND SUNDRIED TOMATO DEMIGLACE
26.

CHICKEN ARROSTO

ROASTED HALF CHICKEN WITH LEMON CONFIT, FINGERLING POTATOES AND OLIVE SAUCE 21.

PORK RIB CHOP*

BONE IN **PORK RIB CHOP** WITH BROCCOLI, FINGERLING POTATOES AND MOSTARDA 25.

PORK TENDERLOIN PEPATO*

BLACK PEPPER-RUBBED PORK TENDERLOIN WITH SPINACH-ONION POLENTA CRESPELLE AND AGRODOLCE TOMATO SAUCE 24.

WILD CAUGHT SALMON

HORSERADISH-CRUSTED **WILD CAUGHT SALMON** WITH FINGERLING POTATOES, GREEN BEANS AND PINOT NOIR SAUCE 27.

GRILLED SHRIMP

GRILLED SHELL-ON SHRIMP WITH MEDITERRANEAN RISOTTO AND SALSA VERDE
28.

FILET TARTUFO*

GRILLED **FILET MIGNON** WITH TRUFFLE CHEESE, SAUTÉED SPINACH, FINGERLING POTATOES AND DEMIGLACE 40.

BROILED TOFU

FIRM TOFU BROILED WITH HERBED CARROTS, SPINACH, GREEN BEANS, ORANGE-SCENTED VEGETABLE STOCK AND EXTRA-VIRGIN OLIVE OIL 19.