
FIRST THINGS FIRST

CALAMARI FRITTI 16
lightly breaded calamari, marinara,
lemon aioli

ARANCINI 14
bolognese risotto balls, parmesan,
marinara

BRUSCHETTA [VEG] 13
tomato, fresh basil, parmesan,
EVOO & fig balsamic glaze

HOME MADE MEATBALLS 12
with marinara

SHRIMP SCAMPI 18
broiled shrimp with lemon butter
parmesan crust

CRAB CAKE 19
lump crab cake with roasted red
pepper sauce

FRIED FRESH MOZZARELLA [VEG] 13
with marinara

EATALIANO CHARCUTERIE BOARD 26
prosciutto de Parma, Genoa salami,
sopressata salami, capicola, dried
fruits, nuts, mixed olives, roasted
pepper & artichoke mix, ciabatta and
herbed EVOO [for 2]

EATALIANO CHEESE BOARD [VEG] 26
parmigiano reggiano, Fontina and
Manchego, fresh fruits, nuts, mixed
olives, roasted red pepper & artichoke
mix, ciabatta and herbed EVOO [for 2]

BOARD COMBO 39
charcuterie & Cheese board combo

EAT'S WINGS 20
10 jumbo wings, fried. choice of: lemon aioli,
cilantro, garlic, mild, hot, or BBQ. served with
celery & carrots, ranch or blue cheese

ENTRÉE SALADS

CAESAR SALAD [VEG] 15
romaine, house herbed croutons, parmesan

GREEK SALAD [VEG] 16
spring mix, tomatoes, english cucumbers, kalamata olives, bermuda onions,
pepperoncini, feta cheese, roasted red pepper vinaigrette

CAPRESE SALAD [VEG] 16
fresh mozzarella, vine ripe
tomatoes, fresh basil, fig balsamic glaze, EVOO

ADD: chicken 7 shrimp 8 salmon* 9 crab cake 10

SIDES

GARLIC BREAD STICKS 5
EATALIANO HOUSE FRIES 6
TRUFFLE PARMESAN FRIES 8
SIDE CAESAR SALAD 8
SIDE GREEK SALAD 9
ROASTED BROCCOLI 7

PASTA & ENTRÉES

LOBSTER RAVIOLI 34
jumbo lobster ravioli with homemade
creamy lobster sauce

FETTUCINE ALFREDO [VEG] 14
fettucine pasta in creamy alfredo
sauce and parmesan cheese

SPAGHETTINI MARINARA [VEG] 14
BOLOGNESE 20
thin Italian pasta served aldente with
marinara sauce

SALMON CANNELLONI 22
hand stuffed fresh pasta with grilled
Atlantic Salmon, topped with lobster
sauce and house blend cheese

LASAGNA BOLOGNESE 22
hand stuffed fresh pasta sheets with
all Angus beef Bolognese sauce,
topped with house blend cheese

GLUTEN FREE PENNE MARINARA 16
BOLOGNESE 22
served with house marinara sauce

CHICKEN MARSALA 24
mushroom, marsala wine sauce, and
spaghettini pasta

VEAL PICCATA 26
artichoke, capers, white wine sauce,
and penne pasta

CHICKEN PARMESAN 24
marinara sauce, mozzarella,
parmesan, and spaghettini pasta

SHIITAKE RISOTTO [VEG] 18
aldente risotto, creamy white wine
reduction, shiitake mushrooms,
parmesan cheese, white truffle oil

EGGPLANT PARMESAN [VEG] 19
stacked eggplant with house
marinara sauce, fresh mozzarella,
parmesan and spaghettini

SEARED SCALLOPS GNOCCHI 34
seared scallops, San Marzano
tomato jam, caper & creamy nut-free
pesto gnocchi

GRILLED SALMON* [GF] 28
grilled marinated fresh Atlantic
salmon served on a bed of sautéed
spinach with roasted red bliss
potatoes, carrots and broccoli

ADD: chicken 7 shrimp 8 salmon* 9 crab cake 10 meatballs 6

PIZZA & CALZONES

MEAT YOUR PIZZA 25
pepperoni, sausage, applewood
smoked bacon, rosemary ham,
ground beef

3COLORE MARGHERITA 19
fresh mozzarella, san marzano
tomato, basil

CHEESE PIZZA 16
GLUTEN FREE CHEESE PIZZA 16
PEPPERONI PIZZA 16

4 CHEESE CALZONE [VEG] 18
provolone, ricotta, mozzarella and
parmesan

CHOPPED STEAK CALZONE 22
steak, onions, ricotta, mushrooms,
mozzarella & red sauce

CHICKEN CALZONE 20
chicken, spinach, sundried
tomatoes, ricotta, mozzarella &
white sauce

PLEASE ASK TO SEE OUR DESSERT MENU

*COOKED TO ORDER. SEARED TUNA, SALMON, AND FILET SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PARTIES OF 6 OR MORE WILL BE CHARGED AN AUTOMATIC GRATUITY OF 20%