

FIRST THINGS FIRST

CALAMARI FRITTI 16
lightly breaded calamari, marinara, lemon aioli

SAUTÉED CALAMARI 17
with capers, onion, garlic, lemon, tomatoes, EVOO

ARANCINI 14
bolognese risotto balls, parmesan, marinara

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

HOT ITALIAN SAUSAGE 12
peppers and onions, parmesan, marinara served on a toasted baguette

HOME MADE MEATBALLS 12
with marinara

SHRIMP SCAMPI 18
broiled shrimp with lemon butter parmesan crust

FRIED FRESH MOZZARELLA [VEG] 13
with marinara

SOUP OF THE DAY cup 8 bowl 10

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 and carrots, ranch or blue cheese

CRAB CAKE 19
lump crab cake with roasted red pepper sauce

STEAMED FRESH MUSSELS 22
in white wine butter sauce with Italian herbs

ENTRÉE SALADS

SPINACH SALAD [VEG] 16
fresh baby spinach, tomatoes, seasonal fruits, walnuts, goat cheese, roasted red pepper vinaigrette

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

EATALIANO CHOPPED SALAD 16
romaine, radicchio, English cucumber, tomatoes, artichokes, Italian parsley, pepper, cannellini beans, Genoa salami, and citrus EVOO

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

QUINOA SALAD WITH ROASTED SEASONAL VEGETABLES [VEG] 16
Kale, baby spinach, cherry tomato, avocado, scallions, fresh garlic, tossed in citrus EVOO.

OCEAN 3 SALAD* 26
grilled salmon, grilled shrimp, lump crab, green mix, topped with capers, lemons and citrus EVOO

TOSCANA SALAD* 25
seared Ahi tuna, spring mix, edamame, avocado, radish, parsley, fresh garlic, fresh lemon, and EVOO

ADD: chicken 7 shrimp 8 salmon* 9 crab cake 10 seared tuna* 12 meatballs 8 beef tenderloin filet* 12

PIZZA & CALZONES

EATALIANO CHEESE PIZZA 16
tomato sauce and mozzarella cheese

WHITE PIZZA 19
ricotta, chicken, spinach, mushroom, mozzarella cheese

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

SUPREMO EATALIANO 28
pepperoni, sausage, rosemary ham, ground beef, onions, peppers, mushrooms, black olives, tomato, mozzarella cheese

1ST SHIFT 16
eggs, seasoned roasted potatoes, Italian sausage, mozzarella cheese

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

GREEN MARKET [VEG] 22
zucchini, mushroom, roasted peppers, artichokes, black olives, spinach, mozzarella cheese

OCEAN 4 26
shrimp, salmon, scallops, mussels, artichokes, onions, roasted peppers, alfredo base, mozzarella cheese

#8 PIZZA 20
prosciutto di parma, arugula, gorgonzola cheese, EVOO garlic base

GLUTEN FREE CHEESE PIZZA [GF] 16

VEGAN CHEESE PIZZA [VEG] 16

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

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

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

PASTA

PAPPARDELLE PRIMAVERA [VEG] 24
flat pasta noodles, roasted squash, zucchini,
portobello mushrooms, spinach, eggplant, onions &
peppers, cherry tomatoes, sautéed garlic, olive oil,
fresh herbs, parmesan

LOBSTER RAVIOLI 34
jumbo lobster ravioli with homemade creamy lobster
sauce

FOUR CHEESE JUMBO RAVIOLI [VEG] 16
jumbo ravioli served with house marinara sauce

PORTOBELLO MUSHROOM RAVIOLI [VEG] 17
jumbo ravioli with alla vodka creamy sauce

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

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

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

SEAFOOD LINGUINI 28
linguini pasta with shrimp, mussels, clams, scallops,
onions. Choice of white wine sauce or house
marinara sauce

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

LASAGNA FLORENTINE 22
hand stuffed fresh pasta sheets with all natural
chicken, fresh spinach, ricotta, Alfredo and topped
with house blend cheese

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

ADD: chicken 7 shrimp 8 salmon* 9 crab cake 10 seared tuna* 12 meatballs 8 beef tenderloin filet* 12

ENTRÉES

PROTEIN OF YOUR CHOICE

VEAL SCALOPPINI 26 SHRIMP 24 SALMON* 31 CHICKEN 24

PAIRED WITH

MARSALA ENTRÉE mushroom and marsala wine sauce
PICCATA ENTRÉE artichoke, capers, and white wine sauce
PARMESAN ENTRÉE marinara sauce, mozzarella & parmesan

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

VEAL CHOP MILANESE 34
pan fried bone-in breaded veal chop with spaghetti with San Marzano marinara sauce and parmesan cheese

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

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

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

BEEF MEDALLIONS 36
charbroiled beef medallions with oven roasted potatoes, onions, and house demi-glace

SIDES

GRILLED GARLIC ASPARAGUS 7
ROASTED BROCCOLI 7
OVEN ROASTED POTATOES 7
SAUTÉED FRESH SPINACH 7
GARLIC BREAD STICKS 5

CIABATTA & EVOO DIP 5
EATALIANO HOUSE FRIES 6
TRUFFLE PARMESAN FRIES 8
HOUSE GREEN MIX 7
CAESAR SALAD 8
GREEK SALAD 9

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%