

FIRST THINGS FIRST

CALAMARI FRITTI Lightly breaded calamari, marinara, lemon aioli. 14

CALAMARI ALLA GRIGLIA Grilled calamari, capers, onion, garlic, lemon, roasted tomatoes, EVOO. 16

ARANCINI Bolognese risotto balls, parmesan, marinara. 10

BRUSCHETTA [VEGI] Tomato, fresh basil, parmesan, EVOO & fig balsamic glaze. 10

HOT ITALIAN SAUSAGE Peppers and onions, parmesan, marinara. 10

SHRIMP SCAMPI Broiled shrimp with lemon butter parmesan crust. 16

CRAB CAKE Lump crab cake with roasted red pepper sauce. 16.

FRIED FRESH MOZZARELLA [VEGI] With marinara. 10

STEAMED FRESH MUSSELS In white wine butter sauce. 17

EATALIANO CHARCUTERIE BOARD Prosciutto de Parma, Genoa salami, sopressata salami, capicola, dried fruits, nuts, mixed olives, roasted pepper artichoke mix, ciabatta & herbed EVOO [for 2]. 24

EATALIANO CHEESE BOARD [VEGI] Parmigiano reggiano, Fontina and Manchego, fresh fruits, nuts, mixed olives, roasted red pepper artichoke mix, ciabatta and herbed EVOO [for 2]. 24

BOARD COMBO Charcuterie & Cheese board combo. 39

EAT'S WINGS 10 jumbo wings Fried. Choice of: lemon aioli, cilantro garlic, mild, hot, or BBQ. Served with celery and carrots, ranch or blue cheese. 16

SOUPS & SIDES

SOUP OF THE DAY Check with your server.

CUP 5 BOWL 7

GRILLED GARLIC ASPARAGUS 7

MEATBALL MARINARA 7

HOUSE GREEN MIX 5

ROASTED BROCCOLI 6

GARLIC BREAD STICKS 5

SIDE CAESAR 5

OVEN ROASTED POTATOES 5

EATALIANO HOUSE FRIES 5

GREEK SALAD 7

SAUTEED FRESH SPINACH 6

TRUFFLE PARMESAN FRIES 7

ENTREE SALADS

SPINACH SALAD [VEGI] Fresh baby spinach, tomatoes, seasonal fruits, walnuts, goat cheese, roasted red pepper vinaigrette. 13

CAESAR SALAD [VEGI] Romaine, house herbed croutons, parmesan. 11

GREEK SALAD [VEGI] Spring mix, tomatoes, English cucumbers, Kalamata olives, Bermuda onions, pepperoncini, feta cheese, roasted red pepper vinaigrette. 12

EATALIANO CHOPPED SALAD Romaine, radicchio, English cucumber, tomatoes, artichokes, Italian parsley, pepper, cannellini beans, Genoa salami and citrus EVOO. 12

CAPRESE SALAD [VEGI] Fresh mozzarella, vine ripe tomatoes, fresh basil, fig balsamic glaze, EVOO. 12

QUINOA SALAD WITH ROASTED SEASONAL VEGETABLES [VEGI] Kale, baby spinach, cherry tomato, avocado, scallions, fresh garlic, tossed in citrus EVOO. 13

OCEAN 3 SALAD* Grilled salmon, grilled shrimp, lump crab, green mix, topped with capers, lemons and citrus EVOO. 20

TOSCANA SALAD* Seared Ahi tuna, spring mix, edamame, avocado, radish, parsley, fresh garlic, fresh lemon and EVOO. 18

ADD: Chicken 5 Shrimp 6 Anchovies 4 Salmon* 6 Smoked salmon 7 Seared tuna* 10

ARTISAN SANDWICHES

CHICKEN CUTLET PARMESAN Grilled chicken breast with marinara, mozzarella & parmesan cheese. 13

PRESTO CHICKEN PESTO Grilled chicken breast, arugula, tomato, parmesan, mozzarella & nut-free pesto sauce. 13

EATALIANO MUFFALETTA Italian rosemary ham, sopressata salami, Genoa salami, capicola ham, fontina cheese, signature olive salad, ciabatta. 13

RIBEYE STEAK AU JUS Thinly sliced ribeye steak, sautéed onions and mushrooms and fontina cheese on a toasted baguette. 17

ITALIAN SAUSAGE PANINI Hot Italian link sausage, sautéed peppers & onions and marinara sauce. 13

MEATBALL MARINARA House made all beef meatballs with marinara and provolone cheese. 13

GREEN MARKET PANINI [VEGI] Grilled zucchini, eggplant, portobello mushrooms, roasted peppers, avocado, goat cheese and fig balsamic glaze. 13

CAPRESE PANINI Fresh mozzarella, vine ripe tomatoes, fresh basil, fig balsamic glaze, EVOO. 13

PASTA

PAPPARDELLE PRIMAVERA [VEG] Flat pasta noodles, roasted squash, zucchini, portabello mushrooms, spinach, eggplant, onions & peppers, cherry tomatoes, sautéed garlic, olive oil, fresh herbs, parmesan. 18

LOBSTER RAVIOLI Jumbo lobster ravioli with crab cake and creamy lobster sauce. 29

FOUR CHEESE JUMBO RAVIOLI [VEG] Jumbo ravioli served with house marinara sauce. 14

PORTOBELLO MUSHROOM RAVIOLI [VEG] Jumbo ravioli with alla vodka creamy sauce. 16

FETTUCINE ALFREDO [VEG] Fettucine pasta in creamy alfredo sauce and parmesan cheese. 12

SALMON CANNELLONI Hand stuffed fresh pasta with grilled Atlantic Salmon, topped with lobster sauce and house blend cheese. 20

SEAFOOD LINGUINI Linguini pasta with shrimp, mussels, clams, scallops, onions. Choice of white wine sauce or house marinara sauce. 20

SPAGHETTINI MARINARA [VEG] Thin Italian pasta served al dente with marinara sauce. 11 **BOLOGNESE** 17

LASAGNA BOLOGNESE Hand stuffed fresh pasta sheets with all Angus beef Bolognese sauce, topped with house blend cheese. 20

LASAGNA FLORENTINE Hand stuffed fresh pasta sheets with all natural chicken, fresh spinach, ricotta, Alfredo and topped with house blend cheese. 20

 **GLUTEN FREE PENNE MARINARA [GFF]** served with house marinara sauce. 13 **BOLOGNESE** 20

ADD: Chicken 5 Shrimp 6 Anchovies 4 Salmon* 6 Smoked salmon 7 Seared tuna* 10

ENTREES

VEAL SCALOPPINI 22 SHRIMP 24 SALMON 27 CHICKEN 20

MARSALA ENTREE Pan seared protein of your choice with mushroom and marsala wine sauce

PICCATA ENTREE Pan seared protein of your choice, with artichoke, capers and white wine sauce.

PARMESAN ENTREE Grilled or Breaded protein of your choice, marinara sauce, mozzarella, parmesan.

SHIITAKE RISOTTO [VEG] Aldente risotto, creamy white wine reduction, shiitake mushrooms, parmesan cheese, white truffle oil. 15

VEAL CHOP MILANESE [GFA] Pan fried bone-in breaded veal chop with spaghetti with San Marzano marinara sauce and parmesan cheese. 28

EGGPLANT PARMESAN [VEG] Stacked eggplant with house marinara sauce, fresh mozzarella, parmesan and spaghetti. 17

SEARED SCALLOPS GNOCCHI* Seared scallops, San Marzano tomato jam, caper and creamy nut-free pesto gnocchi. 28

GRILLED SALMON* [GFF] Grilled marinated fresh Atlantic salmon served on a bed of sautéed spinach with roasted red bliss potatoes, carrots and broccoli. 25

NEW YORK STRIP* [GFF] 14oz. charbroiled Bone-In New York strip served with our signature parmesan white truffle fries. 42

PIZZA

EATALIANO CHEESE PIZZA Tomato sauce, mozzarella cheese. 10

WHITE PIZZA Ricotta, chicken, spinach, mushroom, cheese. 14

MEAT YOUR PIZZA Pepperoni, sausage, applewood smoked bacon, rosemary ham, ground beef, cheese. 19

SUPREMO EATALIANO Pepperoni, sausage, rosemary ham, ground beef, tomato, onions, peppers, mushrooms, black olives, mozzarella cheese. 21

1ST SHIFT Eggs, seasoned roasted potatoes, Italian sausage, mozzarella cheese. 13

3COLORE MARGHERITA Fresh mozzarella, San Marzano tomato, fresh basil, mozzarella cheese. 14

GREEN MARKET [VEG] Zucchini, mushroom, roasted peppers, artichokes, black olives, spinach, cheese. 18

OCEAN 4 Shrimp, salmon, scallops, mussels, artichokes, onions, roasted peppers, Alfredo base, cheese. 21

#8 PIZZA Prosciutto di Parma, arugula, gorgonzola, EVOO garlic base. 18

 **GLUTEN FREE CHEESE PIZZA** 10

VEGAN CHEESE PIZZA [V] 12

CALZONE

CHEESE CALZONE Ricotta & mozzarella. 10

BYO CALZONE Ricotta & mozzarella. 10

4 CHEESE CALZONE [VEG] Provolone, ricotta, mozzarella and parmesan. 14

CHOPPED STEAK CALZONE Steak, onions, ricotta, mushrooms, mozzarella & red sauce. 17

CHICKEN CALZONE Chicken, spinach, sundried tomatoes, ricotta, mozzarella & white sauce. 14

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