

Appetizers

Oysters Rockefeller \$17

Fresh oysters baked with spinach and prosciutto ham in a light cream sauce

Burrata Caprese \$14

Fresh burrata cheese, tomato confit, basil pesto, and balsamic glaze

Charcuterie Board \$18

Prosciutto, salami, olives, fresh fruit, caramelized nuts, jam, and a trio of Manchego, Piave, & Asiago cheese; served with oat biscuits

Oysters on the Half Shell*

Fresh oysters

Half dozen \$12 Dozen \$24

Arancini \$12

Arborio rice balls filled with mozzarella and served with marinara

Crab Avocado Mango Stack \$19

Lump crab meat, avocado, mango, tomato, arugula, EVOO, & balsamic glaze

Mozzarella in Carozza \$12

Homemade bread and mozzarella baked in a lemon butter or anchovy sauce

Clams Casino \$13

Cherrystone clams w/Italian bread crumbs & prosciutto, baked in a lemon, butter, garlic, and white wine sauce

Mini Crab Cakes \$14

Renato’s baked “No Filler” lump crab cakes; served with remoulade

Shrimp Cocktail \$14

Chilled shrimp served with cocktail sauce

Soups & Salads

Strawberry Salad \$16

Mixed house greens, strawberries, jicama, candied nuts, and feta cheese

Caesar Salad \$12

Romaine lettuce, parmesan, croutons, and Caesar dressing

Shrimp Salad \$21

Mixed greens with mango, avocado, and red peppers, topped with grilled shrimp and balsamic vinaigrette

Soup(s) of the Day \$8

Bowl of soup

Salad add-ons: Grilled Shrimp \$10 // Grilled Chicken \$6 // Crab Cake \$14

Pasta & House Specialties

Lasagna Romana \$21

Homemade pasta layered with mozzarella, ricotta, and meat sauce

Short Rib Gnocchi Ravioli \$26

Potato pasta pillows filled with beef short rib, served in a brandy cream sauce with mushrooms

Four-Cheese Ravioli \$21

Homemade ravioli stuffed with fontina, ricotta, mozzarella & parmesan cheese; served in a pink sauce

Gnocchi d’Mamma \$23

Non-traditional version of potato pasta filled with veal ragu in a cream & cheese sauce

Fettuccine Alfredo \$19

Homemade egg noodles with Renato’s signature Alfredo sauce // With Shrimp \$26

Agnolotti (or Ravioli) \$21

White pillows filled with baked spinach & cream

Penne Vodka \$19

Penne with sweet red peppers in a pink vodka sauce
Add chicken \$4 // Sausage \$6 // Shrimp \$8

Melanzana alla Pomodoro \$20

Eggplant rollatini baked with mozzarella in a marinara sauce; served with linguini

Spaghetti con Meatballs \$19

Topped with a homemade marinara sauce

Salsiccia Calabrese \$22

Italian sausage with green peppers, onions, mushrooms, and tomato sauce, topped with mozzarella and served over linguine

Spaghetti Bolognese \$19

Topped with a meat sauce

Angel Hair Pomodoro \$18

Roma tomato, garlic, basil, & marinara

Seafood

Scampi Napoli \$28

Jumbo gulf shrimp sautéed with fresh garlic in a lemon, butter & white wine sauce; served over linguini

Frutti Di Mare \$38

Scallops, shrimp, mussels, and clams tossed with linguini in a white wine & garlic sauce or marinara

Linguine Vongole \$24

Cherrystone and baby clams in a marinara or white wine sauce

Salmon Livornese \$28

Salmon sautéed with capers, artichoke hearts, tomato, lemon & wine over linguini

Stuffed Shrimp \$38

Broiled shrimp stuffed with jumbo lump crabmeat, served with asparagus & roasted potatoes

Chicken

Pollo alla Parmigiana \$22

Breaded or non-breaded chicken breast baked with marinara and mozzarella; served over linguini

Pollo Milano \$22

Chicken breast breaded with Italian breadcrumbs in a lemon, butter & white wine sauce; served over linguini

Pollo con Prosciutto \$23

Sautéed with prosciutto, mushrooms, artichoke hearts, and capers in a lemon & wine sauce; served over linguini

Pollo Zingara \$22

Tender chicken breast sautéed with spring onion, mushroom, brandy & cream; served over linguini

Steak ~ Veal ~ Chops

Vitello alla Parmigiana \$27

Thin-sliced veal baked with marinara and mozzarella; served over linguini

Filet Mignon & Shrimp Napoli \$42

6-oz grilled filet mignon served with buttered shrimp and sautéed with white wine & garlic; served with pasta and vegetable of the day

Agnello alla Romana* \$38

Grilled lamb chops with Italian herbs and rosemary; served with roasted potatoes & vegetable of the day

Veal Chop* \$46

Veal rib chop marinated in herbs & garlic, broiled in a light veal sauce; served with roasted potatoes and vegetable of day

Filet Mignon* \$35

8 oz. grilled center-cut filet with garlic & herbs; served with roasted potatoes and vegetable of the day

Veal Saltimbocca \$28

Tender, thin veal medallions topped with prosciutto & fresh sage, sautéed with marsala; served with roasted potatoes and vegetable of the day

"Romeo and Juliet" \$32

Veal & chicken with prosciutto, topped with mozzarella and tomato in a white wine sauce, served over linguini

Picatta di Vitello \$27

Tenderized veal scallopini sautéed with capers and mushrooms in lemon, butter & white wine; served over linguini

All entrees include a House Salad ~ Gluten-free pasta is available. Ask your server.

No separate checks on parties of 8 or more. Gratuity may be added on parties of 8 or more.

Before ordering, please let your server know of any food allergies or sensitivities. All major allergens are present in our restaurant, and we cannot guarantee against cross-contamination.

*NOTICE - COOKED TO ORDER: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.