

## STARTERS

### **Oysters Rockefeller \$17**

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

### **Avocado with Crabmeat \$16**

Half avocado filled with lump crabmeat drizzled with Balsamic Vinaigrette

### **Mozzarella in Carozza \$12**

Homemade bread and Mozzarella cheese baked in a lemon butter or anchovy sauce

### **Clams Casino \$13**

Cherry stone clams with Italian bread crumbs and prosciutto baked in a lemon, butter and garlic sauce

### **Shrimp Cocktail \$14**

Chilled Shrimp served with cocktail sauce

### **Calamari Fritti \$14**

Baby squid, lightly floured; served with a "mean" marinara sauce

### **Lumache Renato \$15**

Snails sautéed with garlic, lemon, butter & white wine

### **Charcuterie Board \$16**

Prosciutto, Salami, Club Crackers, Grapes, Manchego Cheese, Piave Cheese, Asiago Cheese, Caramelized Almonds, Green Olives, Red Peppers, Jam

### **Mini Crab Cakes \$14**

Drizzled with a chipotle sauce

### **Oysters on the Half Shell\***

Half dozen \$12 Dozen \$24

### **Arancini Balls \$12**

*filling changes weekly ask server*

## SOUPS & SALADS

### **Apple Almond Salad \$13**

Caramelized almonds, apples, dried cranberries, feta cheese served over a bed of mixed greens  
*with chicken \$18 with shrimp \$21*

### **Shrimp Salad \$21**

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

### **Caesar Salad \$9**

With grilled chicken \$15 with grilled shrimp \$18

### **Soup of the Day \$6**

Bowl of Soup



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## HOUSE SPECIALTIES & PASTA

### **Lasagna Romana \$21**

Homemade pasta layered with Mozzarella, Ricotta cheese, and meat sauce

### **Penne Vodka \$19**

Penne with sweet red peppers in a vodka pink sauce

Add Chicken \$23/ Sausage \$25/ Shrimp \$27

### **Melanzana alla Pomodoro \$20**

Eggplant rollotini baked with Mozzarella cheese in a marinara sauce; served with linguini

### **Four Cheese Ravioli \$21**

Homemade ravioli stuffed with Fontana, Ricotta, Mozzarella & Parmesan Cheese served in a pink sauce

### **Spaghetti con Meatballs \$19**

Topped with a homemade marinara sauce

### **Gnocchi d' Mamma \$23**

Non-Traditional version of potato pasta filled with veal ragu in a cream and cheese sauce

### **Fettuccine Alfredo \$19**

Homemade egg noodles with Renato's Alfredo Sauce With Shrimp \$26

### **Salsiccia Calabrese \$22**

Italian sausage with green peppers, onions, mushrooms, tomato sauce baked with Mozzarella cheese; served over linguini

### **Agnolotti (or Ravioli) \$21**

White pillows filled with baked spinach in a cream sauce

### **Spaghetti Bolognese \$19**

Spaghetti topped with meat sauce

### **Short Rib Gnocchi Ravioli \$26**

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

\*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

## STEAK - VEAL - CHOPS

### "Romeo and Juliet" \$29

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

### Veal Chop\* \$46

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

### Agnello alla Romana\* \$38

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

### Filet Mignon\* \$35

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

### Vitello alla Ivana \$29

Veal Scallopini, asparagus and artichoke hearts topped with mozzarella in a brandy white wine sauce; served over linguini

### Piccata di Vitello \$27

Thin veal sautéed with mushrooms and capers in lemon, butter and white wine sauce; served over linguini

### Vitello alla Parmigiana \$27

Thin veal baked with mozzarella cheese in a marinara sauce; served over linguini

### Filet with Shrimp Napoli \$42

6 oz grilled filet served with butterflied shrimp sautéed with white wine and garlic; served with pasta and vegetable of the day



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## SEAFOOD

### Scampi Napoli \$28

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

### Frutti Di Mare \$38

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

### Linguine Vongole \$24

Cherry stone and baby clams in a marinara or white wine sauce

### Salmon Renato \$34

With scallops, shrimp and mushrooms sautéed with a white wine sauce; over angel hair; served with asparagus

### Stuffed Shrimp \$38

Shrimp stuffed with jumbo lump crabmeat broiled; served with asparagus and roasted potatoes

## CHICKEN

### Pollo con Prosciutto \$23

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

### Pollo Milano \$22

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

### Pollo Parmigiana \$22

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

### Pollo Sorrentino \$23

Chicken breast layered with mozzarella, prosciutto in a marsala and tomato sauce; served over linguini

\* Before placing order please let your server know of any food allergies or sensitivities. All major allergens are present in our restaurant and we can not 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