

## Appetizers

**Mozzarella Caprese** Italian-style fresh mozzarella, served with sliced plum tomato and finished with olive oil, balsamic reduction, and basil chiffonade. **11** 

**Meatballs** savory meat balls served in house marinara and topped with melted provolone. **13** 

**Sausage Appetizer** Italian-style sausage in house marinara and topped with melted provolone. **13** 

**Garlic Bread** fresh Focaccia warmed and topped with a garlic herb butter. Served with marinara dipping sauce. **7** 

**Focaccia Bread** 4 pieces topped with fresh bruschette salad and oil. **7** 

## Salads

Classic Caesar crisp romaine tossed with Chef's recipe Caesar dressing. Finished with shaved parmesan and garlic oil croutons. 13 With Chicken 17 **House Salad** crisp romaine topped with shredded carrot, tomato wedges, cucumber and pepperoncini. **8** 

House-Made Dressings: Ranch, Italian, Caesar, Vinegar & Oil

Pizzas

Classic Style Crust. Gluten-free substitution available.

**Pesto's Classic Pizza** Pesto sauce, diced Italian ham, capers, fresh tomatoes, topped with a blend of Italian cheeses. **19** 

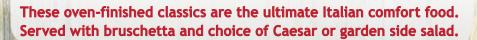
**Margherita Pizza** classic Margherita with fresh tomatoes, fresh mozzarella, fresh basil topped with a drizzle of balsamic reduction. **18** 

**Luciano's Razorback** red sauce, Italian sausage, pepperoni and diced meatballs, topped with a blend of Italian cheeses. **20** 

**Alfredo Florentine** creamy Alfredo sauce, spinach, artichoke, sundried tomato, diced chicken and a blend of cheeses, topped with a sprinkling of fresh herbs. **21** 

Gluten Free Vegetarian Pizza

red sauce, blend of cheeses, mushrooms, bell peppers, sundried tomatoes, onions, artichoke hearts, banana peppers, roasted garlic and basil. Made on a 10" gluten-free cauliflower crust. **22** 





**Tortellini ala Vodka with Prosciutto** 

cheese tortellini tossed with sautéed diced prosciutto, garlic and caramelized onion, tossed in a pink vodka-tomato cream sauce. **24** 

**Eggplant Parmesan** vegetarian friendly fresh herb crusted, pan-fried eggplant, layered with marinara sauce and topped with melted mozzarella. **23** 

**Chicken Parmesan** fresh herb crusted pan-fried chicken, topped with marinara sauce and topped with melted mozzarella. **26** 

**Chicken Marsala** sautéed chicken breast cutlets finished with an authentic mushroom marsala sauce. Served with a side of Chef's pasta marinara. **27** 

**Chicken Portofino** tender sautéed chicken breast topped with shrimp, finished with melted provolone and freshly diced Roma tomato and pesto cream. Served with Chef's pasta marinara. **34** 

**Pollo Tuscana Piccata** chicken breast medallions sautéed together with mushrooms, sundried tomatoes, artichoke hearts and spinach. Served with a bright and tangy lemon-butter chardonnay sauce over linguine, topped with capers. **27** 

**Linguine Pesto Alfredo** linguine tossed in a delightful, creamy Alfredo sauce with a touch of fresh pesto and sautéed artichoke hearts. **22** 

Add Chicken 26 | Add Shrimp 33

**Linguine Alfredo** linguine tossed in a delightful, creamy Alfredo sauce. **20** 

Add Chicken 24 | Add Shrimp 30

**Wild Mushroom Ravioli** topped with a shitake and domestic mushroom and prosciutto duxelles cream sauce, complemented with Argentinian red shrimp. **28** 

**Shrimp Scampi's** a traditional Italian scampi with sautéed ocean-fresh shrimp with garlic in a white wine butter sauce over pasta, topped with Parmesan. **33** 

**Seafood Ravioli ala Vodka** fresh seafood ravioli in a fresh ala vodka pink sauce. Topped with Argentinian red shrimp. Chef's specialty. **28** 

**Shrimp & Scallop Piccata** freshly prepared, sautéed shrimp and scallops served atop a heaping portion of linguine. Topped with white wine Piccata sauce lemon butter, capers and artichoke hearts. **36** 

**Fresh Salmon Santorini** served over linguine tossed in pesto oil, complimented with fresh sundried tomato, red onion, spinach and hickory smoked bacon. **29** 

**Shrimp Fridiavlo in a Red Clam Sauce** monster Argentinian red shrimp sautéed to perfection with garlic, onion, herbs and tossed with spaghetti. **33** 

**Shrimp and Scallops Shanyè Florentine** fresh sauteed shrimp and scallops in a creamy spinach sundried tomato garlic sauce tossed in linguine **36** 

## Dante's Al Forno

**Lasagna Al Forno** Chef's specialty. A hearty serving of lasagna, with layers of fresh ground Angus, pomodoro sauce, pasta and mozzarella cheese. **26** 

**Manicotti Al Forno** sleeves of pasta stuffed filled with a combination of fresh ricotta cheese, herbs, topped with house marinara sauce and a sprinkling of Romano, Pecorino and Parmesan. **23** 

**Cannelloni Al Forno** sleeves of pasta stuffed with a blend of seasoned beef, fresh ricotta cheese, covered in house marinara sauce and a sprinkling of Romano, Pecorino and Parmesan. **24** 

**Spaghetti & Meatballs** a generous portion of fresh spaghetti, topped with house-made marinara sauce. Choice of Italian sausage or meatballs. **20** 

Sides

Alfredo Sauce 3
Pesto Alfredo Sauce 3.50
Fresh Pesto 4

Shredded Parmesan 2 Red Sauce 4 Pasta Marinara 6.50

## Desserts

**Tiramisu** a classic Italian dessert, creamy with hints of espresso and topped with a dusting of cocoa powder, served on fresh espresso infused crème. **10** 

Cannoli 2 classic cannoli. 9

**Cheesecake** classic cheesecake topped with wildberry reducion blueberry cream fresh, chocolate or caramel. **8** 

**Spumoni** chocolate, pistachio and cherry-almond ice cream topped with chilled sweet mint cream sauce. **7** 

**Chocolate layered Moose Cake** double layer of moist chocolate cake is piled with a light and fluffy chocolate mousse. **9** 

Raspberry Lemon Drop Cake Vanilla Italian cake, lemon mousse and raspberry preserves finished with a lemon glaze. 9

Reverages

Soft Drinks: Coca-Cola, Dr. Pepper, Sprite, Diet Coca-Cola, Lemonade 3
Bottled Water: San Pellegrino Sparkling Mineral Water 3
Beer, Wine & Cocktail Menu Available

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness