



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**

These oven-finished classics are the ultimate Italian comfort food.
Served with bruschetta and choice of Caesar or garden side salad.

Entrees

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 Toscana 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 reduction 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**

Beverages

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