



Dinner



Appetizers

Seafood Salad 16

Calamari, shrimp, scallops, celery hearts, garlic, herbs, fresh lemon juice, extra virgin olive oil

Cured Meats & Cheeses 16

Prosciutto, capicola, sopressata, provolone, Grana Padano & olives

Lemon Fried Shrimp 11

Crispy lemon batter shrimp in a rich pomodoro sauce

Clams Oreganata 6pcs 13 12pcs 22

Baked little necks, seasoned breadcrumbs, garlic & olive oil

Russo's Risotto Bites 10

Three cheese blend; panko fried, served atop cacio e pepe sauce with lemon zested aioli & pecorino cheese

Fried Calamari 15

Lemon and marinara sauce

Chicken Meatballs Francese 11

Served in a lemon butter sauce with oven roasted tomatoes & fresh herbs

Grilled Octopus 17

Slow roasted, then balsamic glazed & char-grilled, served atop cannellini bean salad

Zuppa di Clams 6pcs 16

Sauteed with garlic, oil, basil, plum tomatoes



Pastas (Appetizer Portion)

Spaghetti Puttanesca 12

A flavorful mélange of tomatoes, onions, capers, olives, anchovies, garlic & herbs

Rigatoni Alla Norma 12

House-made rigatoni, roasted eggplant and plum tomato with fresh ricotta

Russo's Linguine & Clams 13

Little neck clams, white wine, garlic, olive oil

Shrimp & Lemon Risotto 14

With garden fresh tomatoes & zucchini

Orecchiette, Sausage & Broccoli Rabe 12

With sun-dried tomatoes, in garlic & oil

Fusilli & Lamb 12

Lamb sausage, oven roasted tomatoes, fontina cheese & fresh herbs

**Pastas are cooked fresh to order;*

allow time for preparation

**Gluten-free penne is available upon request*

Salads(Appetizer Portion)

Mozzarella & Tomato Tasting 14

A trio of fresh mozzarellas- olivini, celenie & burrata with vine ripened heirloom tomatoes, fresh herbs, Tuscan olive oil & saba

Caesar Salad 12

Our classic with egg, Dijon mustard, garlic, capers, Parmigiano & anchovies

Fennel & Arugula 12

Oranges, toasted pistachios & citrus vinaigrette

Italian Chopped Salad 14

Romaine, sopressata, capicola, roasted peppers, provolone, Gaeta olives & celery in a white balsamic vinaigrette



Main Course

Chicken Rollatini 23

Stuffed with cherry peppers & two cheeses in a garlic, lemon-white wine sauce

Chicken Griglia 22

Boneless breast lightly breaded and grilled; Fresh mozzarella & heirloom tomato salad

Salmon with Shrimp Risotto 25

Pan roasted salmon, sauteed shrimp, garden fresh tomatoes & zucchini atop lemon risotto

Chilean Sea Bass 35

Terra cotta baked with fennel, potatoes, olives, capers & saffron tomato broth

Shrimp Santino 28

Stuffed with crabmeat, cheese & herbs; baked golden with oreganata crumbs in a lemon butter sauce

Pork Chop Milanese 24

Breaded and pan fried; hot or sweet pepper sauce

Veal Piccata 28

Scaloppini with capers, sun-dried tomatoes, lemon & white wine sauce

Rib Cut Veal Chop 49

Porcini crusted & pan roasted, topped with truffle butter & herb roasted wild mushrooms

Char-Grilled Skirt Steak 33

Calabrian pesto sauce, spring vegetables & twice cooked honey-rosemary roasted potatoes

NY Cut Shell Steak 36

Char-grilled; rosemary scented steak fries

*Consuming raw, under-cooked meats or seafood may increase your risk of foodborne illness**



Sides

Sauteed Broccoli Rabe 9 Truffle Mac & Cheese 11

Rosemary Steak Fries 7 Parmesan Truffle Fries 8 Grilled Asparagus 7