



# Dinner



## Appetizers

### Seafood Salad 17

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

### Charcuterie & Cheese Tasting 17

An elaborate assortment of meats & cheeses, with roasted peppers, eggplant caponata & heirloom tomatoes, finished with balsamic & extra virgin olive oil

### Lemon Fried Shrimp 13

Crispy lemon batter shrimp in a rich pomodoro sauce

### Clams Oreganata 6pcs 13 12pcs 24

Baked little necks, seasoned breadcrumbs, garlic & olive oil

### Russo's Risotto Bites 12

Three cheese blend; panko fried, served atop truffle aioli

### Fried Calamari 16

Lemon and marinara sauce

### Chicken Meatballs Francese 12

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

### Grilled Octopus 18

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

### Italian Eggroll 17

Homemade Italian sausage, peppers, onions, two cheeses, with a sweet & spicy Calabrian dipping sauce



## 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

### Spinach Risotto 14

With heirloom tomatoes & parmesan cheese

### Orecchiette, Sausage & Broccoli Rabe 13

With sun-dried tomatoes, in garlic & oil

### Fusilli & Lamb 13

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



## Mains

### Chicken Romana 24

Boneless chicken francese style, with broccoli rabe, roasted peppers and mozzarella

### Chicken Griglia 23

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

### Garlic Crusted Salmon 27

Pan roasted with a garlic crust, served with a lemon-white wine butter sauce

### Icelandic Cod Oreganata 31

Topped with garlic & herbed breadcrumbs, baked golden & served with a sauce of lemon, white wine & butter

### Shrimp Santino 28

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

### Pork Chop Milanese 27

Breaded and pan fried; sweet pepper sauce

### Veal Piccata 28

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

### Veal Chop Giovanni 49

Rib Chop char-grilled, topped with melted mozzarella cheese. Finished with marsala wine, wild mushrooms & prosciutto

### Char-Grilled Skirt Steak 33

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

### Pepper Crusted New York Strip Steak 36

Grilled; in a light cognac cream sauce, topped with roasted wild mushrooms & fresh herbs

*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 12 Grilled Asparagus 7