



Dinner



Appetizers

Prosciutto Wrapped Shrimp 17

Grilled & served alongside a petite arugula salad with fresh mozzarella; tomatoes, roasted peppers & olives; dressed with Tuscan olive oil & saba

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

Wedge 14

Romaine hearts, parmesan peppercorn ranch dressing, hickory smoked bacon & tri color tomatoes

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; Spicy white bean ragout with cherry peppers & broccoli rabe

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

