

LUNCH

APPETIZERS

ANTIPASTI PLATTER Prosciutto, Salami, Marinated Olives, Fontinella SMALL 1-2..... 12 LARGE 4..... 17
BAKED EGGPLANT MARINARA Ricotta Cheese, Marinara Sauce..... 9
SAUSAGE & PEPPERS Locally made Italian Sausage, Sweet Bell Peppers 9
BRUSCHETTA Toasted Crostini, Plum Tomato Relish..... 7
FRIED CALAMARI Tangy Cocktail Sauce, Lemon 12
BROILED CALAMARI Olive Oil, Garlic, Parsley, Bread Crumbs, Lemon 14
ROASTED LEMON SHRIMP Garlic, Lemon Butter, Herb Bread Crumbs..... 13
CAPRESE SALAD Sliced Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Vinegar 9
SHRIMP COCKTAIL Classic Preparation 14
BAKED HERBED GOAT CHEESE With Garlic Bread Crisps..... 9
CHICKEN TENDERS Parmesan Crusted, Honey Dijon Dipping Sauce..... 8

SALADS & SOUP

Add Salmon 8 - Add Shrimp 8 - Add Tenderloin 10

SIDE Romaine, Spring Mix, Garbanzos, Tomato, Cucumber, Italian Vinaigrette. 3
SIGNATURE Romaine, Iceberg Lettuce, Bleu Cheese, Red Onion, Crisp Prosciutto, Spicy Sweet Mustard Dressing..... 7
CLASSIC CEASAR • Romaine Lettuce, Housemade Caesar Dressing, Croutons, Fontinella 9 WITH CHICKEN 11 WITH BROILED SALMON 16
BALAGIO CHOPPED Chopped Romaine, Chicken, Tomato, Salami, Hearts of Palm, Red Peppers, Italian Vinaigrette..... 12
PEAR & CHICKEN Romaine Lettuce, Sliced Pears, Bleu Cheese, Candied Pecans, Italian Vinaigrette..... 11
CHICKEN ARUGULA Arugula, Dried Cranberries, Shaved Fennel, Fontinella Cheese, Lemon Oil Dressing 11
TOMATO, AVOCADO, ONION, BLEU CHEESE Oregano, Italian Dressing..... 10
SLICED STEAK 5 oz., Mixed Greens, Asparagus, Bleu Cheese, Balsamic Vinaigrette 18
SOUP Cup..... 3 Bowl..... 4

Start Earning Your Rewards Today!

For EVERY dollar you spend you receive a point! The more points you accrue the more benefits you enjoy! Gift Certificates, Exclusive Offers, Special Birthday and Anniversary Treats are just a few of the benefits of our Rewards Program!

*Don't get left out in the cold! Plan your Holiday Celebration with us!
Our Bella Room accommodates up to 70 guests
and Amore Room up to 150 guests.*

SANDWICHES

All Sandwiches served with Side chosen daily by our Chef

PEPPER & EGG 3 Scrambled Eggs, Sweet Peppers, French Roll..... 8
CHICKEN CLUB Grilled Chicken Breast, Avocado, Bacon, Lettuce, Tomato, Mayonnaise, French Roll..... 12
SALMON CLUB Crisp Bacon, Avocado, Lettuce, Tomato, Lemon Aioli, Brioche Bun 16
HOMEMADE MEATBALL SANDWICH Meatballs, Marinara, Melted Provolone..... 10
SAUSAGE & PEPPERS Locally made Sausage, Sweet Peppers, French Roll 10
ITALIAN DIP House Roasted Italian Beef, Seasoned Au Jus, Sweet Peppers, Melted Mozzarella, French Roll..... 10
BLACK ANGUS BURGER Sautéed Mushrooms, Provolone, Lettuce, Tomato, Onion, Brioche Bun 12
ITALIAN SUB Prosciutto, Salami, Provolone, Shredded Lettuce, Tomato Oregano, Drizzled Italian Dressing..... 10
TENDERLOIN SANDWICH Beef Tenderloin, Sautéed Onions, Mushrooms, Bleu Cheese, Brioche Bun 18

MADE IN HOUSE PASTAS

MANICOTTI Spinach, Blend of Italian Cheeses, Marinara Sauce..... 10
MEAT LASAGNA Traditional layered filling of Seasoned Beef, Marinara Sauce Ricotta, Mozzarella Cheese 11
SPINACH FETTUCCINE AL FORNO with CHICKEN Homemade Ribbon Noodles, Light Garlic Cream Sauce, Imported Parmesan 12
HOMEMADE PASTA with MEATBALL Egg Noodles, Marinara Sauce 11
RAVIOLI Cheese filled Pillows of Pasta, Bolognese Sauce..... 13
CAVATELLI Semolina Flour, Ricotta Cheese, House Bolognese Sauce 13
GNOCCHI MARINARA Handmade Potato Dumplings, Marinara Sauce..... 12

SIGNATURE TOSSED PASTAS

HAY & STRAW Spinach & Egg Fettuccine, Chicken, Asparagus, Mushrooms, Light Garlic Cream Sauce 13
FRUTTI DI MARE Shrimp, Calamari, Chopped Clams, Mussels, White Wine, Marinara, Chili Pepper, Linguine Pasta..... 16
COUNTRY STYLE RIGATONI Italian Sausage Crumbles, Mushrooms, Roasted Red Peppers, Garlic Cream Sauce 14

Whole Wheat and Gluten Free Pasta available upon request.

SEAFOOD

All served with House Potato and Fresh Vegetables.

BROILED SALMON Side of Garlic Lemon Aioli 18
BROILED WHITEFISH White Wine Butter Sauce 18
TILAPIA Butter, Wine Sauce, Italian Spices 16
Fridays Only: FRIED or SAUTÉED LAKE PERCH 18

18% Gratuity added to Parties of 6 or more People No Separate Checks

•Consumer Advisory: The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department.

GREAT WINES TO COMPLIMENT ANY MEAL

WHITE WINES

MATUA SAUVIGNON BLANC, NEW ZEALAND CLASSIC MARLBOROUGH ACIDITY WITH A PASSION FRUIT FINISH	7.50 GLASS	28.00 BOTTLE
FERRARI CARANO CHARDONNAY A MULTI DIMENSIONAL WINE WITH LAYERS OF RICH TROPICAL FRUIT	11.00 GLASS	42.00 BOTTLE
COLUMBIA CREST CHARDONNAY, WASHINGTON STATE LEAN, CRISP WITH FRUIT FLAVORS	7.50 GLASS	28.00 BOTTLE
LINDEMAN'S CHARDONNAY, AUSTRALIA RIPE MELON AND TROPICAL FRUIT FLAVORS	7.50 GLASS	28.00 BOTTLE
CHATEAU STE. MICHELLE JOHANNISBERG RIESLING, WASHINGTON STATE RICH FLORAL AROMAS IN THIS MEDIUM DRY WINE	8.00 GLASS	30.00 BOTTLE
MARKHAM SAUVIGNON BLANC, CALIFORNIA LIGHT AND CRISP WITH AROMAS OF CITRUS FRUIT	8.00 GLASS	30.00 BOTTLE
SANTA MARGHERITA PINOT GRIGIO, ITALY CLEAN, CRISP AND ELEGANT, VIBRANTLY FRESH	11.00 GLASS	42.00 BOTTLE
MÉNAGE À TROIS, CALIFORNIA BLEND OF CHARDONNAY, MOSCATO AND CHENIN BLANC	7.50 GLASS	28.00 BOTTLE

RED WINES

GLASS MOUNTAIN MERLOT, CALIFORNIA MEDIUM TO FULL BODIED; ROUND ON THE PALATE	7.50 GLASS	28.00 BOTTLE
RUTHERFORD HILL MERLOT, CALIFORNIA CHERRY NOSE WITH SUBTLE HINTS OF CEDAR	11.00 GLASS	42.00 BOTTLE
ESTANCIA PINOT NOIR, CALIFORNIA SWEET CHERRY WITH A RED PLUM VELVET TEXTURE	9.50 GLASS	36.00 BOTTLE
ROBERT MONDAVI PRIVATE SELECTION CABERNET SAUVIGNON, CALIFORNIA A CONCENTRATED RED WINE WITH FRUIT FLAVORS	7.50 GLASS	28.00 BOTTLE
PENFOLDS SHIRAZ/CABERNET, AUSTRALIA FRESH BERRIES AND SPICE WITH A SOFT DRY FINISH	7.50 GLASS	28.00 BOTTLE
SIMI CABERNET, CALIFORNIA FLAVORS OF WILD BERRIES, RIPE PLUMS & SWEET OAK	11.00 GLASS	42.00 BOTTLE
BETHEL HEIGHTS PINOT NOIR, OREGON AROMAS OF RASPBERRIES AND STRAWBERRIES WITH A HINT OF OAK SPICE	11.00 GLASS	42.00 BOTTLE
RUFFINO DOCG, ITALY BRILLIANT RUBY WITH AN AROMA OF VIOLETS AND CHERRY FRUIT FLAVOR	7.50 GLASS	28.00 BOTTLE
QUERCETO CHIANTI, ITALY SWEETNESS OF SANGIOVESE FRUIT COMBINED WITH OAK AGING CREATING A WINE OF TRUE STATURE AND BREED	10.00 GLASS	38.00 BOTTLE
ROBERT MONDAVI, PRIVATE SELECTION PINOT NOIR, CALIFORNIA VIBRANT BERRIES WITH SOFT SILKY FINISH	7.50 GLASS	28.00 BOTTLE
MÉNAGE À TROIS, CALIFORNIA BLEND OF ZINFANDEL, MERLOT AND CABERNET SAUVIGNON	7.50 GLASS	28.00 BOTTLE
GRAFFIGNA MALBEC, ARGENTINA DARK BERRY AROMAS HIGHLIGHTED WITH TOASTED NOTES	8.00 GLASS	30.00 BOTTLE

INTERESTING WINES

MOUNT VEEDER CABERNET, CALIFORNIA LUSH, RICH AND COMPLEX, SMOOTH TANNINS. GREAT DEPTH.		65.00 BOTTLE
JORDAN CABERNET, CALIFORNIA FRESH BERRY AROMA WITH UNDERTONES OF CHERRY		85.00 BOTTLE
CHIMNEY ROCK, CABERNET SAUVIGNON COMPLEX WITH DARK BERRIES, PLUM AND BLACK CHERRY		85.00 BOTTLE
THE PRISONER, RED BLEND, NAPA VALLEY, CALIFORNIA WILD BERRIES, CHOCOLATE AND VIOLETS		65.00 BOTTLE

CHAMPAGNES & SPARKLING WINES

MIONETTO PROSECCO, ITALY DRY WITH AN INTENSE FRUITY BOUQUET		8.000 SPLIT
KORBEL BRUT, FRANCE		8.000 SPLIT
DOMAINE STE. MICHELLE, WASHINGTON STATE DELICATELY EFFERVESCENT WITH SUBTLE CITRUS FRUITS		30.00 BOTTLE
LOUIS ROEDERER BRUT PREMIER FRUITY CHARACTER AND PLEASANT TEXTURE		65.00 BOTTLE
VEUVE CLICQUOT, FRANCE CRISP AND FULL FLAVORED WITH ELEGANCE		85.00 BOTTLE
IL MIONETTO MOSCATO, ITALY FRESH AND CRISP WITH A FLORAL BOUQUET AND FRUIT FINISH	8.00 GLASS	30.00 BOTTLE

HOUSE WINES

ROBERT MONDAVI, WOODBRIDGE, CALIFORNIA CHARDONNAY, CABERNET, MERLOT, WHITE ZINFANDEL, PINOT GRIGIO	6.50 GLASS	
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MARTINIS

MIDNIGHT IN ROME
CHILLED SKYY VODKA WITH BLACK OLIVES FILLED WITH BLEU CHEESE

FRENCH MARTINI
CHILLED SKYY VODKA WITH BERRY LIQUEUR AND PINEAPPLE JUICE

CITRUS COSMOPOLITAN
SKYY CITRUS, COINTREAU, SPLASH OF CRANBERRY AND LIME JUICE. SERVED UP.

SINATRATINI
SKYY VODKA CHILLED WITH OLIVE JUICE AND AN ANCHOVY OLIVE. SERVED UP.

SUMMER WIND MARTINI
MALIBU RUM, PINEAPPLE JUICE, ORANGE JUICE AND A SPLASH OF MELON LIQUEUR

CHOCOLATE MARTINI
CHILLED WHITE & DARK CHOCOLATE LIQUEUR WITH SKYY VODKA

MANDARIN COSMO
ORANGE VODKA, TRIPLE SEC, CRANBERRY SPLASH SOUR

BOTTLED BEERS

MILLER LITE

MILLER GENUINE DRAFT

BUD

BUD LIGHT ACE PEAR CIDER

HEINEKEN LAGUINTAS DAY-TIME ALE

AMSTEL LIGHT ANTI-HERO IPA

SAM ADAMS SIERRA NEVADA

PERONI ALLAGASH WHITE

MORETTI

MORETTI LAROSA

CORONA

CORONA LIGHT

MGD 64

STELLA

BLUE MOON

SEE SERVER FOR SEASONAL BEER

AFTER DINNER DRINKS

BALAGIO COFFEE
KAHLUA, GRAND MARNIER AND TIA MARIA WITH WHIPPED CREAM

ITALIAN COFFEE
AMARETTO DI SARONNO AND COFFEE TOPPED WITH WHIPPED CREAM

BAILEY'S & COFFEE
THE TRADITIONAL ENDING BAILEY'S IRISH CREAM AND COFFEE WITH WHIPPED CREAM

NUTTY ITALIAN
FRANGELICO AND AMARETTO DI SARONNO SERVED OVER ICE

GODFATHER
AMARETTO DI SARONNO AND WHITE LABEL SCOTCH SERVED OVER ICE

ESTABLISHED
NOVEMBER 1997