

D I N N E R

APPETIZERS

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

SALADS & SOUP

Add Salmon 8 - Add Shrimp 8 - Add Tenderloin 10

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

SOUP

Cup..... 3	Bowl..... 4
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SANDWICHES

All served with side chosen daily by our Chef

BLACK ANGUS BURGER 12 Sautéed Mushrooms, Provolone, Lettuce, Tomato, Onion, Brioche Bun
CHICKEN CLUB 12 Avocado, Bacon, Lettuce, Tomato, Mayonnaise, French Roll
SALMON CLUB 16 Crisp Bacon, Avocado, Lettuce, Tomato, Lemon Aioli, Brioche Bun
BEEF TENDERLOIN 18 5 oz. Sautéed Onions, Mushrooms, Bleu Cheese, Brioche Bun

MADE IN HOUSE PASTAS

Add a cup of soup or side salad for \$2

MANICOTTI 14 Blend of Italian Cheeses, Spinach, Marinara Sauce
TRADITIONAL MEAT LASAGNA MARINARA 15 Seasoned Beef, Marinara Sauce, Ricotta, Mozzarella Cheese
SPINACH FETTUCCINE AL FORNO with CHICKEN 14 Ribbon Noodles, Light Garlic Cream Sauce, Imported Parmesan
HOMEMADE PASTA with MEATBALL 13 Egg Noodles, Marinara Sauce
CHEESE RAVIOLI 14 Cheese Filled Pillows of Pasta, Bolognese Sauce
CAVATELLI 14 Semolina Flour, Ricotta Cheese, Bolognese Sauce
GNOCCHI MARINARA 14 Handmade Potato Dumplings, Marinara Sauce

SIGNATURE TOSSED PASTAS

HAY & STRAW 15 Spinach & Egg Fettuccine, Chicken, Asparagus, Mushrooms, Light Garlic Cream Sauce
FRUTTI DI MARE 18 Shrimp, Calamari, Chopped Clams, Mussels, White Wine, Marinara, Chili Pepper, Linguine Pasta
COUNTRY STYLE RIGATONI 15 Italian Sausage Crumbles, Mushrooms, Roasted Red Peppers, Roasted Garlic Cream Sauce
SHRIMP FRANCESE 21 Egg Battered Shrimp, Angel Hair Pasta, Lemon Butter Sauce

Whole Wheat and Gluten Free Pasta available upon request.

CHICKEN

Add a cup of soup or side salad for \$2

CHICKEN ROMANO BALAGIO STYLE 17 Artichoke Hearts, Roma Tomatoes, White Wine Sauce, Oregano, touch of Romano Cheese, Roasted Potatoes
SCALLOPPINE LIMONE 16 Lemon, White Wine, Parsley, Roasted Potatoes, Vegetable
ROASTED HALF VESUVIO STYLE 17 Classic Chicago preparation, Oregano, White Wine, Olive Oil, Peas, Roasted Potatoes
MIKE G'S 18 One Half Roasted, Sausage, Peppers, Onions, White Wine, Herbs, Roasted Potatoes
CHICKEN PARMESAN 17 Marinara Sauce, Provolone, Parmesan, Homemade Pasta

SEAFOOD

Add a cup of soup or side salad for \$2

All served with House Potato and Vegetable

BROILED SALMON Side of Garlic Lemon Aioli 21
BROILED WHITEFISH White Wine Butter Sauce..... 21
TILAPIA Butter, Wine Sauce, Italian Spices. 18
ROASTED LEMON SHRIMP 21 Garlic, Lemon Butter, Herb Bread Crumbs
FRIED CALAMARI 19 Tangy Cocktail Sauce, Lemon
BROILED CALAMARI 22 Olive Oil, Garlic, Parsley, Lemon, Bread Crumbs
Fridays Only: SAUTÉED or FRIED LAKE PERCH 21

MEAT

Add a cup of soup or side salad for \$2.00

PORK CHOP 18 12 oz. Center Cut, Red Peppers, Roasted Potatoes, House Vegetable
VEAL PICCATA 24 Medallions, Lemon, Capers, House Potato, Vegetable
NEW YORK STRIP 27 12 oz., Bell Peppers, House Potato, Vegetable
FILET 33 10 oz., House Potato, Vegetable

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