

## FIRST THINGS FIRST

CALAMARI FRITTI 16  
lightly breaded calamari, marinara, lemon aioli

SAUTÉED CALAMARI 17  
with capers, onion, garlic, lemon, tomatoes, EVOO

ARANCINI 12  
bolognese risotto balls, parmesan, marinara

BRUSCHETTA [VEG] 12  
tomato, basil, parmesan, EVOO & fig balsamic glaze

HOT ITALIAN SAUSAGE 12  
peppers and onions, parmesan, marinara served on a toasted baguette

HOME MADE MEATBALLS 10  
with marinara

SHRIMP SCAMPI 16  
broiled shrimp with lemon butter parmesan crust

FRIED FRESH MOZZARELLA [VEG] 12  
with marinara

SOUP OF THE DAY cup 8 bowl 10

EATALIANO CHARCUTERIE BOARD 24  
prosciutto de Parma, Genoa salami, sopressata salami, capicola, dried fruits, nuts, mixed olives, roasted pepper & artichoke mix, ciabatta and herbed EVOO [for 2]

EATALIANO CHEESE BOARD [VEG] 24  
parmigiano reggiano, Fontina and Manchego, fresh fruits, nuts, mixed olives, roasted red pepper & artichoke mix, ciabatta and herbed EVOO [for 2]

BOARD COMBO 39  
charcuterie & Cheese board combo

EAT'S WINGS 19  
10 jumbo wings, fried. Choice of: lemon aioli, cilantro garlic, mild, hot, or BBQ. served with celery and carrots, ranch or blue cheese

CRAB CAKE 18  
lump crab cake with roasted red pepper sauce

STEAMED FRESH MUSSELS 22  
in white wine butter sauce with Italian herbs

## ENTRÉE SALADS

SPINACH SALAD [VEG] 15  
fresh baby spinach, tomatoes, seasonal fruits, walnuts, goat cheese, roasted red pepper vinaigrette

CAESAR SALAD [VEG] 13  
romaine, house herbed croutons, parmesan

GREEK SALAD [VEG] 15  
spring mix, tomatoes, english cucumbers, kalamata olives, bermuda onions, pepperoncini, feta cheese, roasted red pepper vinaigrette

EATALIANO CHOPPED SALAD 16  
romaine, radicchio, English cucumber, tomatoes, artichokes, Italian parsley, pepper, cannellini beans, Genoa salami, and citrus EVOO

CAPRESE SALAD [VEG] 13  
fresh mozzarella, vine ripe tomatoes, fresh basil, fig balsamic glaze, EVOO

QUINOA SALAD WITH ROASTED SEASONAL VEGETABLES [VEG] 16  
Kale, baby spinach, cherry tomato, avocado, scallions, fresh garlic, tossed in citrus EVOO.

OCEAN 3 SALAD\* 24  
grilled salmon, grilled shrimp, lump crab, green mix, topped with capers, lemons and citrus EVOO

TOSCANA SALAD\* 23  
seared Ahi tuna, spring mix, edamame, avocado, radish, parsley, fresh garlic, fresh lemon, and EVOO

ADD: chicken 7 shrimp 7 salmon\* 8 crab cake 10 seared tuna\* 10 meatballs 6 beef tenderloin filet\* 10

## PIZZA & CALZONES

EATALIANO CHEESE PIZZA 14  
tomato sauce and mozzarella cheese

WHITE PIZZA 17  
ricotta, chicken, spinach, mushroom, mozzarella cheese

MEAT YOUR PIZZA 22  
pepperoni, sausage, applewood smoked bacon, rosemary ham, ground beef, mozzarella cheese

SUPREMO EATALIANO 24  
pepperoni, sausage, rosemary ham, ground beef, onions, peppers, mushrooms, black olives, mozzarella cheese

1ST SHIFT 16  
eggs, seasoned roasted potatoes, Italian sausage, mozzarella cheese

3COLORE MARGHERITA 17  
fresh mozzarella, san marzano tomato, basil

GREEN MARKET [VEG] 18  
zucchini, mushroom, roasted peppers, artichokes, black olives, spinach, mozzarella cheese

OCEAN 4 23  
shrimp, salmon, scallops, mussels, artichokes, onions, roasted peppers, alfredo base, mozzarella cheese

#8 PIZZA 18  
prosciutto di parma, arugula, gorgonzola cheese, EVOO garlic base

GLUTEN FREE CHEESE PIZZA [GF] 14

VEGAN CHEESE PIZZA [VEG] 15

4 CHEESE CALZONE [VEG] 14  
provolone, ricotta, mozzarella and parmesan

CHOPPED STEAK CALZONE 18  
thinly sliced ribeye steak, onions, ricotta, mushrooms, mozzarella & red sauce

CHICKEN CALZONE 16  
chicken, spinach, sundried tomatoes, ricotta, mozzarella & white sauce

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## PASTA

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PAPPARDELLE PRIMAVERA [VEG] 20  
flat pasta noodles, roasted squash, zucchini,  
portobello mushrooms, spinach, eggplant, onions &  
peppers, cherry tomatoes, sautéed garlic, olive oil,  
fresh herbs, parmesan

LOBSTER RAVIOLI 32  
jumbo lobster ravioli with your choice of grilled  
salmon, crab cake, or shrimps and creamy lobster  
sauce

FOUR CHEESE JUMBO RAVIOLI [VEG] 16  
jumbo ravioli served with house marinara sauce

PORTOBELLO MUSHROOM RAVIOLI [VEG] 17  
jumbo ravioli with alla vodka creamy sauce

FETTUCINE ALFREDO [VEG] 14  
fettucine pasta in creamy alfredo sauce and  
parmesan cheese

SPAGHETTINI MARINARA [VEG] 13  
BOLOGNESE 19  
thin Italian pasta served al dente with marinara sauce

SALMON CANNELLONI 22  
hand stuffed fresh pasta with grilled Atlantic Salmon,  
topped with lobster sauce and house blend cheese

SEAFOOD LINGUINI 26  
linguini pasta with shrimp, mussels, clams, scallops,  
onions. Choice of white wine sauce or house  
marinara sauce

LASAGNA BOLOGNESE 20  
hand stuffed fresh pasta sheets with all Angus beef  
Bolognese sauce, topped with house blend cheese

LASAGNA FLORENTINE 20  
hand stuffed fresh pasta sheets with all natural  
chicken, fresh spinach, ricotta, Alfredo and topped  
with house blend cheese

GLUTEN FREE PENNE MARINARA [GF] 15  
BOLOGNESE 21  
served with house marinara sauce

ADD: chicken 7 shrimp 7 salmon\* 8 crab cake 10 seared tuna\* 10 meatballs 6 beef tenderloin filet\* 10

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## ENTRÉES

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### PROTEIN OF YOUR CHOICE

VEAL SCALOPPINI 25 SHRIMP 24 SALMON\* 29 CHICKEN 23

### PAIRED WITH

MARSALA ENTRÉE mushroom and marsala wine sauce  
PICCATA ENTRÉE artichoke, capers, and white wine sauce  
PARMESAN ENTRÉE marinara sauce, mozzarella & parmesan

SHIITAKE RISOTTO [VEG] 17  
al dente risotto, creamy white wine reduction, shiitake mushrooms, parmesan cheese, white truffle oil

VEAL CHOP MILANESE 34  
pan fried bone-in breaded veal chop with spaghetti with San Marzano marinara sauce and parmesan cheese

EGGPLANT PARMESAN [VEG] 18  
stacked eggplant with house marinara sauce, fresh mozzarella, parmesan and spaghetti

SEARED SCALLOPS GNOCCHI\* 32  
seared scallops, San Marzano tomato jam, caper & creamy nut-free pesto gnocchi

GRILLED SALMON\* 26  
grilled marinated fresh Atlantic salmon served on a bed of sautéed spinach with roasted red bliss potatoes,  
carrots and broccoli

BEEF MEDALLIONS 36  
charbroiled beef medallions with oven roasted potatoes, onions, and house demi-glace

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## SIDES

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GRILLED GARLIC ASPARAGUS 7  
ROASTED BROCCOLI 7  
OVEN ROASTED POTATOES 7  
SAUTÉED FRESH SPINACH 7  
GARLIC BREAD STICKS 5

CIABATTA & EVOO DIP 5  
EATALIANO HOUSE FRIES 5  
TRUFFLE PARMESAN FRIES 7  
HOUSE GREEN MIX 6  
CAESAR SALAD 7  
GREEK SALAD 8

### PLEASE ASK TO SEE OUR DESSERT MENU

\*COOKED TO ORDER. SEARED TUNA, SALMON, AND FILET SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PARTIES OF 6 OR MORE WILL BE CHARGED AN AUTOMATIC GRATUITY OF 20%