

ANTIPASTI

CROSTINI MISTI

Litehouse gorgonzola & ricotta tapenade, sundried tomato tapenade, basil pesto, roasted garlic, & salami Toscano, served with crostini. 12
-Gluten free crostini - \$2

FORMAGGIO MILANESE

Grilled feta cheese topped with lemon butter sauce, & roasted garlic served with crostini. 12
-Gluten-free crostini - \$2

GAMBERONI

Large prawns marinated in fresh herbs, charbroiled & topped with herb butter. GF 16

ANTIPASTI MISTI

Prepared meats, cheeses, artichoke hearts, marinated mushrooms, caponata, & olives. HALF 10 / 20

FUNGHI AL FORNO

Baked cremini mushrooms & roasted garlic with gorgonzola cheese & Marsala wine. GF 10

GARLIC BREAD

Half-baguette sliced & spread with butter, garlic, dry oregano & parmesan, baked to golden brown. 8

ZUPPE E INSALATA

Add Grilled Chicken-\$8 Large Grilled Shrimp-\$12 Grilled Calamari-\$10

DELLA CASA

Spring mix greens with red cabbage, carrots, & pepperoncini. GF HALF 4 / 7

HOUSE ROMAINE

Romaine lettuce, dried cranberries, gorgonzola cheese, pepperoncini & house-made candied pecans. GF HALF 5 / 8

CAESAR

Romaine lettuce, parmesan cheese, & croutons tossed with Caesar dressing. HALF 5 / 8

DI MARE

Mixed greens topped with linguine, artichoke hearts, & charbroiled prawns, tossed in a feta vinaigrette. GF 22

MINISTRONE GF

ZUPPA DEL GIORNO

CUP 3 / BOWL 5

DELLA CASA SALAD & SOUP

9

Refills \$2 per item & per request.

IL PRIMO

Full order pasta served with fresh spring mix salad or cup of soup. Caesar salad add \$1.50

HALF / FULL

RAVIOLI TOSCANO

Portobello mushroom & cheese stuffed ravioli on a bed of strained Neapolitan tomato sauce, topped with sage brown butter & Pecorino cheese.

13 / 19

TORTELLINI IVANO

Cheese tortellini, fresh mushrooms & prosciutto in a garlic cream sauce.

13 / 19

LINGUINE LERICI

Prawns, bay scallops & capers in a garlic, rosemary & spicy fish tomato sauce.

14 / 21

PAPPARDELLE CON PESTO

Large ribbon pasta with creamy basil pesto, goat cheese, & oven roasted tomatoes.

12 / 18

LINGUINE CON POLLO

Linguine pasta with chicken, peas, & oven roasted grape tomatoes in creamy alfredo sauce.

12 / 18

PAPPARDELLE FATTORIA

Large ribbon pasta with roasted rabbit, duck, chicken, house-made Italian sausage, & mushrooms, topped with pecorino cheese.

13 / 19

RIGATONI CONTADINA

Wide, tube-shaped pasta with pomodoro tomato sauce, fresh basil, toasted garlic, chili flakes, Ivano's Italian sausage, & a touch of cream.

13 / 18

SPAGHETTI BOLOGNESE

Tomato meat sauce made from fresh, single muscle house-ground beef, house-made Italian sausage, & pancetta, topped with parmesan.

11 / 16

-Add a side of Italian Sausage or Meatballs - \$4

LASAGNA BOLOGNESE

Pasta layered with besciamella, cheese, & bolognese tomato sauce.

12 / 17

MELANZANA PARMIGIANA

Thinly sliced eggplant, Neapolitan tomato sauce, & melted cheese. GF

17

All pasta entrees can be prepared gluten free with gluten-free penne - \$2

FAMILY STYLE

Family style dining is designed to serve two. All "Il Primo" menu items are available to order family style for an additional \$10.

Family style dining begins with choice of soup or spring mix salad, leading to the main course & finished with Spumoni or vanilla ice cream.

IL SECONDO

*Entrees served with house vegetables, chef's choice side 🍷
fresh spring mix salad or cup of soup. For a Caesar salad, add \$1.50*

POLLO

IVANO

Boneless chicken breast stuffed with prosciutto & Fontina cheese, finished with a brandy tomato sauce. 24

CAPRESE

Boneless chicken breast lightly floured & pan seared, finished in the oven with fresh mozzarella, sliced tomato, & fresh basil, topped with a balsamic reduction drizzle. 21

REGGIANO

Lightly floured chicken breast topped with Marsala wine sauce, & sprinkled with chopped prosciutto, green onion, & shredded pecorino cheese. 21

**Pollo Ivano takes a bit longer to prepare than other items. Please allow 20 minutes.*

PESCE

FRESH SEAFOOD SPECIALS

MARKET PRICE

Server will present tonight's specials.

CALAMARI DORE

Seasoned egg batter, pan seared & topped with lemon, butter, & white wine sauce. 22

PRAWNS BELLAGIO

Large prawns sautéed with lemon, butter, white wine, capers, & sundried tomatoes. 26

SHRIMP SCAMPI

Large prawns sautéed with garlic, lemon, butter, & white wine. 26

SPECIALITA DI CASA

***RIB STEAK**

Tender rib eye steak grilled to your preference & topped with mushrooms, Marsala wine sauce, & cambozola cheese. 30

VEAL PARMESAN

Seasoned breadcrumbs, Neapolitan tomato sauce, & melted provolone cheese. 28

**These items are served undercooked. Ivano's would like to advise you that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

All dinner entrees can be prepared gluten free, please alert your server - \$2

DOLCE

ICE CREAM

FRENCH VANILLA

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SPUMONI

5

SPECIALITIES

TIRAMISU

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CRÈME BRÛLÉE - GF

7

MOUSSE

CHOCOLATE - GF

WHITE CHOCOLATE - GF

COMBINATION - GF

6

AFFOGATO, French vanilla ice cream with a shot of Evan's Brothers espresso poured over the top 7

GANACHE BROWNIE, house-made with chocolate or huckleberry sauce (contains walnuts) - GF 6
-Ala Mode - add \$2

COMBINATION DESSERTS (FOR TWO)

RUBY PORT, Dow's Ruby Port with chunks of Belgian dark chocolate 10

TAWNY PORT, Dow's Ten Year Tawny Port with Crème Brûlée 13

CAFÉ

Espresso.....2.5

Cappuccino.....3.5

Latte.....4

BEVANDA

Coffee	2.50
Tea	2.50
Soft Drinks	2.00
Juice	2.00
Milk	2.00
Lemonade	2.00

Henry Weinhard's Root Beer 3.00

San Pellegrino Sparkling Water

7 oz. Lemon 3.00

16 oz. Plain 4.00

Italian Soda 3.50

-Vanilla, Almond, Huckleberry, Cherry-

Huckleberry Lemonade 3.00

****Refills \$2****