

ANTIPASTI

CROSTINI MISTI		\$12
Litehouse Gorgonzola and ricotta tapenade, sundried tomato tapenade, basil pesto, roasted garlic, & Salami Toscano, served with crostini. <i>[GF crostini add \$2]</i>		
FORMAGGIO MILANESE		\$12
Grilled feta cheese topped with lemon butter sauce, roasted garlic and served with crostini. <i>[GF crostini add \$2]</i>		
GAMBERONI		\$16
Large prawns marinated in fresh herbs, charbroiled and topped with herb butter. GF		
ANTIPASTI MISTI	SMALL	\$10
Prepared meats, cheeses, artichoke hearts, marinated mushrooms, caponata, olives.	LARGE	\$20
FUNGHI AL FORNO		\$10
Baked crimini mushrooms and roasted garlic with gorgonzola cheese and Marsala wine. GF		
GARLIC BREAD		\$8
Half baguette sliced and spread with butter, garlic, dry oregano and parmesan. Baked to golden brown		

ZUPPE E INSALATA

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

DELLA CASA	SMALL	\$4
Spring mix greens with purple cabbage, carrots, and pepperoncini. GF	LARGE	\$7
HOUSE ROMAINE	SMALL	\$5
Romaine lettuce, dried cranberries, gorgonzola cheese, and pepperoncini and housemade candied pecans.	LARGE	\$8
CAESAR	SMALL	\$5
Romaine lettuce, parmesan cheese and croutons tossed with Caesar dressing.	LARGE	\$8
DI MARE		\$22
Mixed greens topped with linguine tossed with feta vinaigrette, artichoke hearts and charbroiled prawns.		
MINISTRONE GF	CUP	\$3
ZUPPA DEL GIORNO	BOWL	\$5
DELLA CASA SALAD & SOUP (ASK SERVER IF GF)		\$9
Refills \$2 per item and per request.		

GF = GLUTEN FREE

IL PRIMO

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

RAVIOLI TOSCANO	\$19/HALF ORDER \$13
Portobello and cheese stuffed ravioli on bed of strained Neapolitan tomato sauce and topped with brown butter sage sauce and Pecorino cheese.	
TORTELLINI IVANO	\$19/HALF ORDER \$13
Cheese tortellini, fresh mushrooms and prosciutto in a garlic cream sauce.	
LINGUINE LERICI	\$21/HALF ORDER \$14
Prawns, bay scallops and capers with garlic, rosemary and spicy fish stock tomato sauce.	
PAPPARDELLE CON PESTO	\$18/HALF ORDER \$12
Large ribbon pasta with creamy basil pesto, goat cheese and oven roasted tomatoes.	
LINGUINE CON POLLO	\$18/HALF ORDER \$12
Linguine pasta with chicken, peas, and oven roasted grape tomatoes in creamy Alfredo sauce.	
PAPPARDELLE FATTORIA	\$19/HALF ORDER \$13
Large ribbon pasta with roasted rabbit, duck, chicken, house-made Italian sausage and mushrooms.	
RIGATONI CONTADINA	\$18/HALF ORDER \$13
Wide, tube shaped pasta with pomodoro tomato sauce, fresh basil, toasted garlic, chili flakes, Ivano's Italian sausage and a touch of cream.	
SPAGHETTI BOLOGNESE	\$16/HALF ORDER \$11
Tomato meat sauce (fresh, single muscle, house ground beef, house-made Italian sausage, and pancetta).	
<i>Add a side of Italian Sausage or Meatballs \$4</i>	
LASAGNA BOLOGNESE	\$17/HALF ORDER \$12
Pasta layered with besciamella, cheese, and Bolognese tomato sauce.	
MELANZANA PARMIGIANA GF	\$17
Thinly sliced eggplant, Neapolitan tomato sauce and melted cheese.	

All pasta entrees can be prepared gluten free with GF penne...add \$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 and finished with Spumoni or vanilla ice cream.

DOLCE

MOUSSE

Chocolate Mousse	\$6
White Chocolate Mousse	\$6
Combination Mousse	\$6

SPECIALITIES

Tiramisu	\$7
Crème Brulee	\$7

ICE CREAM

French Vanilla	\$5
Spumoni	\$5

Housemade Pecan Shortbread Bar with Caramel Sauce...\$6

Housemade Ganache Brownie with Chocolate or Huckleberry Sauce...\$6
Ala Mode...add \$2

COMBINATION DESSERTS (SERVE TWO)

RUBY PORT: Dow's Ruby Port with chunks of Belgian dark chocolate	\$10
TAWNY PORT: Dow's Ten Year Tawny Port with Crème Brulee	\$13

CAFÉ

Espresso.....\$2.50	Cappuccino.....\$3.50	Latte.....\$4
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BEVANDA

Coffee	\$2.50	Henry Weinhard's Root Beer	\$3.00
Tea	\$2.50	San Pellegrino Sparkling Water	
Soft Drinks	\$2.00	7 oz. Lemon	\$3
Juice	\$2.00	16 oz. Plain	\$4
Milk	\$2.00	Italian Soda	\$3.50
Lemonade	\$2.00	<i>Vanilla, Almond, Huckleberry, Cherry</i>	
		Huckleberry Lemonade	\$3.00
		Refills	\$2.00

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 breast of chicken stuffed with prosciutto and Fontina cheese, finished with a brandy tomato sauce. \$24

POLLO CAPRESE

Boneless breast of chicken lightly floured and pan seared, topped and finished in the oven with fresh mozzarella, sliced tomato and fresh basil. \$21

POLLO REGGIANO

Lightly floured chicken breast topped with Marsala wine sauce, and sprinkled with chopped prosciutto, green onion, and shredded Pecorino cheese. \$21

**Pollo Ivano takes a bit longer to prepare than other items.*

Please allow 20 minutes...

PESCE

FRESH SEAFOOD SPECIALS

Server will present tonight's specials.

MARKET
PRICE

CALAMARI DORE

Seasoned egg batter, pan seared and topped with lemon, butter, and white wine sauce. \$22

PRAWNS BELAGIO

Large prawns, seasoned egg batter and topped with lemon, butter, white wine, capers, & sundried tomatoes. \$26

SHRIMP SCAMPI

Large prawns sautéed with garlic, lemon, butter and white wine. \$26

SPECIALITA DI CASA

*RIB STEAK

Tender rib eye steak grilled to your preference and topped with mushrooms, Marsala wine sauce, and Cambazola cheese. \$30

VEAL PARMESAN

Seasoned bread crumbs, Neapolitan tomato sauce, and 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...add \$2