

Renzo's

RISTORANTE

- PRIMI - - FIRST -

PASTA E FAGIOLI \$11

STEWED CANNELLINI BEANS & DITALINI PASTA SOUP WITH BLISTERED TOMATOES & RENDERED PANCETTA

MINISTRONE \$10

MIXED VEGETABLES & DITALINI PASTA SOUP IN A SAVORY TOMATO BROTH (VEGETARIAN)

HOUSE SALAD \$13

MIXED BABY GREENS, RAINBOW TOMATOES, MIXED OLIVES, PICKLED BELL PEPPER, & SHAVED CHEESES TOSSED IN LEMON-OREGANO VINAIGRETTE

CAESAR SALAD \$12

CRISPY ROMAINE TOSSED IN HOMEMADE DRESSING WITH HERB BUTTERED CROUTONS, SHAVED PARMIGIANO-REGGIANO, & ANCHOVY ON LAVASH

CAPRESE SALAD \$16

FRESH SLICED TOMATOES, BUFFALO MOZZARELLA, & BASIL LEAVES DRIZZLED IN EXTRA VIRGIN OIL & BALSAMIC REDUCTION

(ADD GRILLED SHRIMP OR CHICKEN BREAST TO ANY SALAD FOR \$9)

- ANTIPASTI - - APPETIZERS -

BRUSCHETTA DI GAMBERON \$22

CITRUS PESTO MARINATED SHRIMP & TOMATOES SERVED WITH TOASTED CIABATTA CROSTINI

CHARCOUTERIE MISTO BOARD \$10 PER GUEST

BOUNTY OF IMPORTED MEATS, CHEESES, & SMOKED SALMON HOUSE SALAD (CHANGES SEASONALLY)

- PASTA -

FETTUCCINE ALFREDO OR ALLA BOLOGNESE \$22

YOUR CHOICE OF PARMESAN CREAM OR CLASSIC GROUND MEAT SAUCE

PASTA POMODORO BASILICO \$19

YOUR CHOICE OF PASTA TOSSED IN BLISTERED CHERRY TOMATO SAUCE & BASIL CHIFFONADE

LASAGNA DELLA NONNA \$24

RENZO'S HANDMADE LASAGNA WITH HOUSE ROMAN MEATBALLS, MARINARA SAUCE, BUFFALO MOZZARELLA, & BECHAMEL SAUCE TOPPED WITH PARMIGIANO-REGGIANO

PAST' É POLPETTE \$22

OUR TAKE ON AN ITALIAN CLASSIC. PAPARDELLE TOSSED IN MARINARA SAUCE WITH THREE, STEWED ROMAN MEATBALLS, & PARMIGIANO-REGGIANO (EXTRA MEATBALL \$4)

WITH ALL OF YOU IN MIND, & TO FOLLOW STATE OF NORTH CAROLINA GUIDELINES OUR STAFF WILL WEAR MASKS WHEN DEALING WITH OUR VALUABLE GUESTS. WE ALSO ASK THAT YOU WEAR FACE COVERING WHENEVER AWAY FROM YOUR TABLE. THANK YOU, & BUON APPETITTO!

- PESCE -

- FISH -

NORTH CAROLINA MOUNTAIN TROUT \$35

SUNBURST FARMS RAINBOW TROUT FILET COATED IN PARMESAN-ALMOND SEASONED PANKO THEN OVEN ROASTED FINISHED IN CITRUS BEURRE BLANC SERVED WITH RISOTTO CAC'É PEPE

SHRIMP SCAMPI \$38

PAN SEARED WHITE SHRIMP FINISHED IN GARLIC BUTTER SERVED OVER LINGUINE IN WHITE WINE-MANILLA CLAM SAUCE

IL MAR'IN CAMPAGNIA \$48

PROSCIUTTO WRAPPED ATLANTIC LOBSTER TAIL OVEN ROASTED SERVED WITH BROWN BUTTER-PECORINO GNOCCHI, & SUN-DRIED TOMATO BEURRE ROSÉ

KALAMATA SALMON \$36

WILD CAUGHT ALASKAN SOCKEYE SALMON TOPPED WITH SICILIAN OLIVE TAPENADE THEN PAN ROASTED SERVED WITH CAVATAPPI PASTA IN ARTICHOKE CREAM SAUCE

- CARNE -

- MEAT -

CHICKEN ALLA MILANESE \$30

BREADED CHICKEN CUTLET SERVED ATOP LEMON-OREGANO TOSSED TOMATO-ORANGE SALAD & LEMON-CAPER RELISH

FILET MIGNON \$47

8OZ BEEF TENDERLOIN FILET GRILLED TO YOUR PREFERENCE BASTED IN BALSAMIC CARAMELIZED ONION SAUCE SERVED WITH GARLIC-PARMESAN WHIPPED POTATOES

PORK LOMBARDINO \$37

HICKORY NUT GAP FARMS PASTURE RAISED PORK LOIN CHOP PAN ROASTED FINISHED IN APPLE-SAGE DEMI-GLACE SERVED WITH GARLIC-PARMESAN WHIPPED POTATOES

VEAL INVOLITNI SALTIMBOCCA \$37

SUNDRIED TOMATO STUFFED MEDALLIONS OF VEAL WRAPPED IN SAGE LEAVES & PROSCIUTTO THEN PAN ROASTED FINISHED IN MUSHROOM DEMI-GLACE SERVED WITH RISOTTO CAC'É PEPE

- VEGETARIANI -

- VEGETARIAN -

ROLLATINI DI MELANZANE \$28

SLICED EGGPLANT DEEP FRIED, FILLED WITH TOMATOES, BASIL, & MOZZARELLA THEN BAKED & SMOTHERED IN HOUSE MARINARA & GRATED PARMIGIANO-REGGIANO

RISOTTO AI FUNGHI PORCINI \$25

PORCINI & SHITAKE MUSHROOM TOSSED WITH SLOW COOKED ARBORIO RICE IN VEGETABLE STOCK, WHITE PEPPER, & PECORTINO-ROMANO

GNOCCHI ALLA SORRENTINA \$24

POTATO GNOCCHI IN A CHERRY TOMATO SAUCE WITH BUFFALO MOZZARELLA, BASIL CHIFFONADE, & EXTRA VIRGIN OLIVE OIL

NORMA NEL GIARDINO \$28

RENZO'S ITALIAN RATATOUILLE OF BAKED SPAGHETTI SQUASH TOSSED IN MARINA SAUCE WITH BLISTERED GRAPE TOMATOES, FRIED EGGPLANT, & CHIFFONADE OF BASIL

ALL ABOVE ENTREES, APART FROM PASTA DISHES, WILL ALSO BE SERVED WITH MARKET VEGETABLES PROCURED DAILY. PLEASE, ASK YOUR SERVER FOR DETAILS. SPECIAL DIETARY RESTRICTIONS, GLUTEN FREE, & VEGAN OPTIONS MAY ALSO BE ACCOMMODATED.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

PARTIES OF 6 OR MORE WILL AUTOMATICALLY HAVE A GRATUITY OF 20% ADDED TO THEIR BILL.

502 N. MAIN STREET, HENDERSONVILLE, NC 28792

WWW.RENZOS.US

(828) 551-7766