

ANTIPASTI CALDO

Shrimp Christina

Oreganata Style, Pesto, White Wine sauce **16.95**

Rabe & Sausage Egg Rolls

Broccoli Rabe, Crumbled Sausage, Mozzarella, Cherry Pepper Aioli **12.95**

Pesto Risotto Balls- VT

Pesto Risotto, Mozzarella, Pecorino Romano, San Marzano Tomato Sauce **12.95**

Baked Clams- VT

Oreganata Style **10.95**

Seafood Antipasto

Baked Clams, Shrimp Christina, Calamari Fritti **19.95**

Calamari Fritti

Traditional **12.95**
Arrabiata **14.95**

Eggplant Marco-VT

Fried Eggplant, Sautéed Spinach, Sliced Tomato, Fried Fresh Mozzarella, Caper Infused Marinara Sauce, Touch of Cream **12.95**

Pesto Corrozza - VT

Fried Italian Grilled Cheese Sandwich, Mozzarella, Pesto Sauce **12.95**

Artichoke Hearts Oreganata VG

Oreganata Style **10.95**

I·T·A Antipasto

Rabe & Sausage Egg Rolls, Pesto Risotto Balls, Pesto Corrozza **19.95**

ANTIPASTI

FREDDO

Burrata Avocado Toast

Creamy Burrata, Avocado Spread, Roasted Pepper, Tomato, Candied Prosciutto, Homemade Reduced Balsamic, Basil Oil **14.95**

Italian Charcuterie

Sopressata, Pepperoni, Prosciutto, Ricotta Salata, Fresh Mozzarella, Grilled Eggplant and Zucchini, Roasted Pepper, Artichoke Hearts, Gaeta Olives, Tomato, Balsamic Drizzle **18.95**

Burrata & Prosciutto

E.V.O.O **14.95**

INSALATA

Caesar Salad-VT

Romaine Lettuce, Homemade Garlic Croutons, Grated Pecorino Romano Cheese **10.95**

The Italian

Romaine Lettuce, Red Onion, Roasted Pepper, Crispy Pancetta, Fresh Mozzarella, Croutons, Balsamic Vinaigrette **12.95**

Avocado Quinoa GF-VG

Baby Arugula, Red Onion, Tomato, Avocado, Quinoa, Lemon Red Wine Vinaigrette **12.95**

Ariana GF-VT

Baby Arugula, Red Onion, Tomato, Fresh Mozzarella, Balsamic Vinaigrette **12.95**

Add Chicken: Grilled, Milanese, Blackened 6
Add Grilled or Blackened Shrimp 8

THE SIDES

Ma The Meatballs!!!!

Pork, Veal & Beef Blend, San Marzano Tomato Sauce, Whipped Ricotta **10.95**

I·T·A Fries

Chicken Milanese, Cherry Peppers, Melted Mozzarella, Luciano Sauce **12.95**

Broccoli Rabe GF-VG

10.95

Pesto Risotto - VT

10.95

Truffle Fries GF-VG

Hand Cut Fries, Truffle Oil **10.95**

MACARONI

Linguini W.C.S.

Clam Broth, Garlic, E.V.O.O., Little Neck Clams **19.95**

Zinguini GF-VG

Shredded Zucchini, Garlic, E.V.O.O., Artichoke Hearts, Spinach Tomato, Mushroom, Toasted Almond **19.95**

Homemade Truffle Mushroom Ravioli

Truffle Pesto Sauce, Toasted Breadcrumbs **19.95**

Sal's Mac Pancetta, Toasted Breadcrumb **18.95**

Buffalo Mac & Cheese **18.95**

Pesto Mac & Cheese, **18.95**

Truffle Mac & Cheese **18.95**

Add Chicken: Grilled, Milanese, Blackened 4
Add Grilled or Blackened Shrimp 6

Homemade Ricotta Gnocchi -VT

Truffle Cream Sauce, Toasted Bread Crumbs **22.95**

Spicy Rigatoni

Mezzi Rigatoni, Spicy Amatriciana Sauce, Pancetta, Ricotta Salata **19.95**

G.T.F.O

Sausage Meat sauce, Homemade Fettucine, Ricotta **19.95**

Penne Vodka

With Pancetta **18.95**

Add a Fried Mozzarella Crown to any of the above for \$4

Any pasta can be substituted for Gluten Free Pasta or Zinguini

Add Chicken: Grilled, Milanese, Blackened 4

ENTRÉES

SJ'S Veal

Breaded Then Pan Fried, Prosciutto, Melted Mozzarella, Truffle Mushroom Marsala Sauce, Mashed Potato **28.95**

Chicken Valenti

Sliced Chicken Breast, Sautéed in a Grand Marnier Sauce, Peppers, Onions, Touch of Marinara, Roasted Potatoes **28.95**

Shrimp Luciano

Sautéed Shrimp, White Wine Lemon Butter Sauce, touch of Marinara, over Spinach **24.95**

Andrew's Chicken

Pan Seared Pecorino Romano Encrusted Chicken Breast, Tomato, Red Onion, White Wine Sauce over Risotto **20.95**

Quinoa Bowl GF-VG

Artichoke Hearts, Spinach, Red Onion, Avocado, Mushroom, Tomato, Sweet Chili Aioli **20.95**

Sweet Chili Salmon GF

8oz Broiled Fillet, Quinoa, Spinach, Sweet Chili Garlic Sauce **28.95**

Almost All Dishes are Prepared a la Minute. Placing entire order recommended, or you may experience extended wait times

Angelina's Shrimp GF

Sautéed Shrimp, Capers, Gaeta Olives, Tomato, Artichoke Hearts, White Wine Sauce, Broccoli Rabe **26.95**

Chicken Picante

Francese Style Chicken Breast, Cherry Pepper Francese Sauce, Melted Mozzarella Over Spinach **20.95**

Pork Chop Giambotta

Grilled Pork Chop, Roasted Potatoes, Sautéed Onions, Mushrooms, Sweet and Hot Peppers., **28.95**

The Parns

Classic Chicken Marinara Sauce, Penne Pasta **19.95**

Tommy's Chicken, Amatriciana Sauce, Penne Pasta **20.95**

Chicken Vodka, Vodka Sauce, Penne Pasta **20.95**


Looking for another classic Italian dish not on our menu?

If we have the ingredients, we would be more than happy to accommodate you!

GF = Gluten Free

VT= Vegetarian

VG= Vegan

 = Spicy

*This menu item can be cooked to your liking, consuming raw or undercooked meat, fish or shellfish may increase your risk of foodborne illness, especially of you have certain medical conditions

*Please advise your server of any food allergies prior to ordering

WHITE BY THE GLASS

Blend, Falerio, Saladini Piastri
Marche, Italy **11**

Riesling, Saint M
Germany **11**

Chardonnay, Prayers of Saints
Washington **10**

Pinot Grigio, Via Veneto
Veneto, Italy **11**

Sauvignon Blanc, Brancott Estates
Marlborough, New Zealand **11**

RED BY THE GLASS

Montepulciano d'abruzzo,
Casal Bordino, Italy **11**

Cabernet Sauvignon, Intrinsic
Columbia Valley, Washington **13**

Chianti Reserve, L'oca Ciuca
Tuscany, Italy **11**

Primitivo, Torcicoda
Salento, Italy **14**

Malbec, Portillo
Mendoza, Argentina **12**

Pinot Noir, Love Noir
California-, **10**

SPARKLING + ROSE GLASS

Prosecco, LaMarca
Italy **11 (187ml bt)**

Rose, Anew
Columbia Valley, WA **11**

REDS

Merlot, Kenwood Jack London, 2013
Sonoma Mountain **55**

Pinot Noir, Love Noir
California, **32**

Cabernet Sauvignon, Stags Leap Artemis, 2017
Napa Valley, California **115**

Cabernet Sauvignon, Intrinsic
Columbia Valley, WA **55**

Cabernet Sauvignon, Decoy 2017
Sonoma County, California **55**

Malbec, Portillo

Mendoza, Argentina **34**

Pinot Noir, Erath
Oregon, **42**

Bordeaux Blend, The Prisoner
Napa Valley, CA **92**

ITALIAN REDS

Brunello di Montalcino, Innocenti, 2011
Tuscany, Italy **86**

Italian Red Blend, Invetro, Ranieri, 2015
Tuscany, Italy **58**

Montepulciano d'abruzzo, Casal Bordino
Abruzzo, Italy, **36**
Primitivo, Torcicoda
Salento, Italy **45**

Chianti Classico, Antinori, Peppoli
Tuscany, Italy **62**

Chianti Classico Riserva, Ruffino, "Gold"
Tuscany, Italy **80**

Rosso di Montalcino, Pian Delle Vigne, 2016
Tuscany, Italy **63**

Chianti, L'oca Ciuca
Tuscany, Italy **34**

WHITES

Chardonnay, Prayers of Saints
Columbia Valley, WA **32**

Riesling, Saint M
Germany **32**

Italian Blend, Falerio, Saladini Piastri,
Marche, Italy **33**

Pinot Grigio, Terlato Vineyards
Friuli-Venezia, Italy **58**

Pinot Grigio, Via Veneto
Veneto, Italy **32**

Sauvignon Blanc, Brancott Estates
Marlborough, New Zealand **34**

Moscato, Rosatello
Italy **34**

Vermentino, Tenuta Guada Al Tasso
Bolgheri, Italy **55**

SPARKLING + ROSE

Champagne, Dom Perignon, 2009 Vintage
France **275**

Rosato, Saladini Pilastris
Marche, Italy **25**

Rose, Anew
Columbia Valley, WA **33**

BEER

Peroni, 6

Miller Lite, 5

Montauk Summer, 6

Dubco IPA, 6

DUBCO Hard AF Seltzer, 5

SPECIALTY COCKTAILS

THE MD

Gin, Muddled Cucumber, Simple Syrup, Splash of Ginger Beer

HBIC

Jalapeño infused tequila, fresh lime juice, triple sec, splash of sour mix, jalapeño salt rim

Spicy Lemonade

Captain Morgan, Muddled Jalapeno, Fresh Lemonade, Cayenne Pepper Rim

Pineapple Mule

Captain Morgan Spiced Rum. Pineapple Juice, Ginger Beer

MAMMA MIA

Cucumber Vodka, Triple Sec, Fresh Lime Juice, Splash of Cranberry

Italian Margarita

Tequila, Limoncello, Amaretto, Splash of Lime Juice

THE ITA

St Germaine, Cucumber Vodka, Pineapple Juice, Splash of Lime

The Toddfather

Bourbon, Brown Sugar Simple Syrup, Lemonade, Floater of Biscotti Liqueur

WATER

Italian Sparkling Water 8.95

Italian Still Water 8.95

ALL WE NEED IN

LIFE IS LOVE

AND PASTA

itakitchenbayshore.com