

Antipasti

NEW Grilled Artichokes
Served with a garlic pesto sauce. 9.95

NEW Shrimp Scampi
Jumbo shrimp sautéed in a brandy and herb garlic sauce. 9.95

Bruschetta
Fresh chopped Roma tomatoes, basil, garlic and olive oil on a crostini. 8.95
With chicken or bay shrimp add 2.00

Grilled Eggplant
Grilled eggplant rolled with Montrachet cheese, sun-dried tomatoes, fresh basil and pesto. 9.75

Steamed Clams
Our famous steamed clams with fresh herbs in a garlic tomato wine sauce or a garlic butter herb sauce. Like it hot, add jalapeños! Half order 11.75 Full order 17.95

Fried Calamari
Served with our spicy marinara and spicy sweet sauce. 11.75

Sautéed Mushrooms
Mushrooms flambéd in brandy, Marsala wine and lots of garlic. 9.95

NEW Palermo Crepes
Filled with bay and jumbo shrimp, Roma tomatoes, goat cheese, green onions and pepperoncini, topped with a creamy Béchamel sauce. 10.75

Baked Mushrooms
Stuffed with chicken breast, green onion, cream cheese and herbs and finished with a Romano cheese bread crumb gratinate. 10.75

Crostini di Formaggio
Warm brie with pesto, sun-dried tomatoes, caramelized garlic and onions. 10.75

Capri
Roma tomatoes, fresh mozzarella, sun-dried tomatoes and basil. 9.75

Coconut Shrimp
Jumbo shrimp rolled and cooked in sweet coconut with pineapple mango chutney sauce. 10.95

Focachos
Our very own version of Italian nachos. Puffed pizza dough topped with marinara sauce, mozzarella cheese, Roma tomatoes and fresh basil. 9.95

NEW Tre Antipasti Sampler
Coconut Shrimp (3), Bruschetta (2) and Grilled Eggplant (2). 15.75

Zuppa e Insalata

Bowl of Soup of the Day
Ask your server about our "Zuppa di Giorno." 5.75

Insalata di Casa
Our house salad is a variety of mixed greens, tomatoes, pepperoncini, kalamata olives, cucumbers, sliced carrots and feta. 5.75

NEW Barbecue Chicken Salad
Barbecue chicken with roasted peppers, avocado and tomatoes in a sweet barbecue sauce on a bed of mixed greens. 12.75

Chicken Caesar Salad
Sliced chicken breast, Romaine lettuce, bacon and croutons with a Caesar dressing and shaved Roman cheese. (Anchovies on request.) 11.75

Alla Taranto
Shredded roasted chicken, feta, tri-colored bell peppers, red onion, cucumbers, kalamata olives and fresh herbs. Tossed with balsamic vinaigrette. 12.75

Dinner Caesar
Classic Caesar salad with chopped Romaine, radicchio, croutons and shaved Romano cheese. 5.75

NEW Baby Green Salad
Tossed baby greens with candied walnuts, cranberries, gorgonzola and raspberry vinaigrette. 10.75 Add rock shrimp or chicken 3.00.

NEW Salmon Salad
Smoked salmon, fresh arugula, baby greens with lemon and fennel, tossed with Champagne vinaigrette. 12.95

NEW Sicilian Pesto Salad
Romaine lettuce, chopped Roma tomatoes, kalamata olives, artichokes, and fresh mozzarella, tossed with garlic pesto. 12.75

Di Tre Colore
Fresh arugula, radicchio and artichoke hearts. Tossed with goat cheese, toasted pine nuts and garlic infused olive oil. 12.75

Live a Little!

Break out and try a new salad or pasta. If it's not to your liking, we'll replace it with your usual favorite.

House Specialties

All House Specialties come with choice of two sides: garlic mashed potatoes, roasted rosemary potatoes, sautéed vegetables, risotto, penne marinara or grilled asparagus.

Beef, Veal and Lamb

NEW **Filet Mignon**

A big 10 ounce filet topped with blue cheese - lean and juicy! 28.95

NEW **Porterhouse Sicily Style**

16 ounce Porterhouse coated with Italian bread crumbs and grilled to perfection! 24.95

NEW **Rack of Lamb**

Drizzled with a Port demi glaze and topped with gorgonzola cheese. 24.95

Agnello con Aglia e Cipolle

Grilled baby lamb chops with caramelized garlic, onions and goat cheese. 24.95

NEW **Rib Eye**

16 ounce Rib Eye, Bone in! 24.95

NEW **Agnes New York Steak & Prawns**

A 10 ounce hearty New York with a perfect balance of flavor, texture and tenderness served with sautéed prawns. 24.95

Vitello alla Bolognese

Veal medallions with Marsala wine, sliced tomatoes, prosciutto, goat cheese and herbs. 21.75

Vitello Picatta

Breaded veal medallions topped with lemon caper sauce. 21.75

NEW **Seafood**

Sorrento Orange Roughy

Grilled in a mango almond amaretto sauce. 18.95

Swordfish alla Checca

Grilled swordfish covered in an alla Checca sauce (mix of tomatoes, garlic and herbs). 19.95

Salmon Palermo

Grilled salmon with a cilantro pesto sauce and topped with feta. 18.95

Chilean Seabass

Chilean seabass cooked cajun style. Served with its recommended sides of spicy angel hair and asparagus. 23.95

Poultry & Vegetable

Petto di Pollo con Noce di Cocco

Coconut crusted chicken breast topped with cranberry mango chutney. 19.95

NEW **Pollo Ripieni**

Baked chicken breast stuffed with prosciutto, ricotta, arugula and pine nuts, topped with creamy pesto sauce. 19.95

NEW **Pollo Picatta**

Breaded chicken breast topped with a lemon caper sauce. 19.95

Pollo Nicola

Chicken breast covered in pine nuts, cooked to a golden brown. Topped with a Montrachet herb butter. 19.95

Pollo Marsala

Grilled breast of chicken, topped with wild mushrooms, fresh tarragon and Marsala wine. 19.95

Melanzane alla Mozzarella

Breaded eggplant, fresh mozzarella, fresh basil, sun-dried tomatoes and marinara sauce. 18.95

Pizza

Our handmade dough is prepared nightly for the utmost of flavor and texture.

Price for individual pizzas. Medium or large available upon request.

NEW **Traditional Sicilian Pizza**

Thick square crusted pizza with anchovies, onions, lots of marinara sauce and light cheese.

NEW **Turkey Apricot**

Turkey with roasted bell peppers, apricot cream cheese, gorgonzola, mozzarella and walnuts.

Con Carne

Italian sausage, mozzarella, pepperoni and tomato sauce.

Parmigiano

Marinara sauce, breaded eggplant, Parmigiano, provolone, zucchini and red and yellow bell peppers, garnished with a pesto vinaigrette.

NEW **Smoked Salmon**

Smoked Salmon with mascarpone, mozzarella and green onions.

Francesca

Chicken breast, brie, fresh pesto, mushrooms, roasted peppers and a touch of tomato sauce.

Barbecue Chicken

Grilled chicken breast, red onions, fresh cilantro, BBQ sauce and provolone cheese.

al Dente

Feta, sun-dried tomatoes, garlic, fresh tomatoes, olives and basil.

NEW **Avocado Margherita**

Chicken, garlic, tomatoes, fresh mozzarella and avocado. 12.75

NEW **Portobello Mushroom**

Portobellos, chicken, roasted bell peppers, gorgonzola, kalamata olives and fresh chopped arugula, drizzled with pesto vinaigrette.

Pasta e Risotto

Accompanied with Fresh Baked Focaccia Bread. Most dishes are garnished with Fresh Romano Cheese.

NEW Ravenna Drive Gnocchi
Basil cheese gnocchi with roasted bell peppers and asparagus in a creamy roasted red pepper sauce. 15.95

Tivoli Drive Linguini Romagnola
Italian sausage, chicken breast pieces, fresh mushrooms, tomatoes and green onions in a light marinara sauce. 16.75

NEW Palermo Walk Risotto
Italian rice mixed with grilled scallops, portobello mushrooms, shallots and a brown butter sauce. 16.95

Angelo Walk Spaghetti Carbonara
Italian sausage, bacon, kalamata olives and fresh tomatoes in a rosemary cream sauce. 16.75

Rivo Alto Tequila Pollo Fettuccine
Sliced breast of chicken marinated in tequila, lime and fresh herbs, tossed with roasted onions, garlic, cilantro, pepperoncini, corn and cherry tomatoes. 16.75

NEW Sorrento Drive Arrabiata Capellini
Angel hair pasta with pepperoncini, bacon, crushed chilis and sun-dried tomatoes in our house spicy marinara sauce. 15.75

Garibaldi Risotto di Nonna
Italian rice with grilled chicken, asparagus, red bell peppers, fresh basil and a touch of cream. 16.75

Via di Roma Linguini & Clams
Prepared with fresh clams in a garlic tomato wine sauce or a garlic butter herb sauce. Spice it up with jalapenos on request. 18.75

NEW Lido Lane Macaroni con Formaggio
Russo's version of Mac & Cheese. Baked macaroni with rock shrimp, five cheeses and bread crumbs. 15.95

Naples Canal Fettuccine di Cajun
Cajun pasta, blackened jumbo shrimp, tomatoes, bacon and crushed peppers in a spicy aglio-olio sauce. 17.95

★ Voted "Favorites" by our Local Neighborhood

San Remo Spaghetti Bolognese
Prepared with our special Italian meat sauce. 14.95 Add meatballs or sausage 3.75

San Marco Linguini di Mare
Jumbo shrimp, bay shrimp, scallops, calamari, green onions, mushrooms, tomatoes and garlic in a light tomato wine sauce. 18.95

Sicilian Walk Viola
Chicken breast pieces, mushrooms, artichoke hearts and sun-dried tomatoes in a garlic cream sauce tossed with Fettuccini. 16.75

Naples Plaza Lasagna di Casa
Layered pasta with ground sausage, ricotta and mozzarella cheeses, in our own house bolognese sauce. 15.75

NEW Venetian Walk Ravioli
Five cheese ravioli with jumbo and bay shrimp, asparagus, roasted peppers and green onions in a mascarpone cream sauce. 16.95

Loreta Walk Capellini alla Checca
Angel hair pasta with fresh tomatoes, mushrooms, basil and sun-dried tomatoes in aglio-olio sauce. 13.95

NEW Corso di Napoli Fettuccini
Jumbo shrimp, onions, red bell peppers and celery in a sun-dried tomato cream sauce. 16.95

NEW Vista del Golfo Cheese Manicotti
Rock shrimp, scallops and celery in a pink vodka sauce. 16.95

NEW Florence Walk Tortellini Scampi
Rock shrimp and cheese tortellini mixed with sun-dried tomatoes, asparagus, roasted tri-color bell peppers, red onion and pine nuts in a creamy pesto sauce. 16.95

NEW Virgil Walk Linguini
Turkey breast, avocado and sun-dried tomatoes in a curried cilantro pesto with cherry tomatoes and feta. 16.75

Saint Irmo Fettuccine Alfredo

A traditional Italian dish in a rich cream sauce. 14.95 Add chicken 2.00

Not so Hungry?

We are known for our generous portions of pasta, but some folks just don't want that much food, so we now offer four traditional favorites made smaller. *Vivere Bene (Live Well!)*

Garibaldi Risotto di Nonna
Same great Risotto just a smaller portion. 10.25

Saint Irmo Fettuccine Alfredo
9.95 Add chicken 1.50

San Remo Spaghetti Bolognese
9.50 Add meatball or sausage for 1.95

Naples Plaza Lasagna di Casa
Same traditional dish, just a little less of it. 9.95