



EATALIO

PASTA & WINE



APPETIZERS

- Fried ravioli \$8**
Hand Battered with Italian spices and stuffed with Italian cheeses. Served with a side of marinara.
- Buffalo wings \$12**
Oven Roasted wings, with choice of Garlic Parmesan or Buffalo Sauce.
- Garlic Bread \$4**
Smothered in garlic butter, oregano and Italian spices.
- Mozzarella caprese \$9**
Slices of fresh tomatoes and mozzarella di buffalo with fresh basil, extra virgin olive oil and kalamata olives
- Mozzarella corroza \$10**
Fried mozzarella cheese with light marinara sauce and basil
- Arancini \$10**
Hand Breaded with Arborio Rice mixed with sautéed onions,celery,carrots and pancetta.
- Bruschetta \$8**

SALADS

- Antipasto Salad \$13**
kalamato olives, salami, Ham, capicola, peppercini, cherry tomatoes, provolone cheese, (dressing: oil vinegar, Italian, ranch)
- Southwestern Caesar \$11**
pico de gallo, chick peas carrots, pepperjack cheese, tortilla chips, (Caesar dressing)
- Cobb Salad \$12**
red onions, cherry tomatoes, boiled eggs(cold), blue cheese crumble, avocado, bacon (ranch,italian,)
- Santa Fe \$12**
roasted bell peppers, black beans, corn, cherry tomato, cotija cheese, red onions,
- Meditarianian salad \$12**
Spring mix salad with kalamata olives, parmesan cheese, sundried tomatoes, artichoke hearts, walnuts and balsamic vinaigrette

PIZZA

- Cheese pizza \$11**
- Pepperoni Pizza \$12**
- Eatalio Meat lovers \$15**
Topped with Italian Sausage, Pepperoni, Canadian Bacon, Bacon Bits with fresh Basil
- Chicken Caprese \$13**
Roasted chicken, fresh mozzarella, tomatoes with fresh basil.
- Mediterranean Pizza \$14**
Artichokes, tomatoes, kalamata olives, feta cheese, mozzarella cheese and marinara
- Margherita Pizza \$13**
Fresh Mozzarella, Fresh basil with Marinara
- Hawaiian Pizza \$13**
Ham and Pineapple
- Fig & Prosciutto Pizza \$14**
Fig Spread, Cheese, topped with Prosciutto
- Vegetarian Pizza \$13**
Topped with mushrooms, black olives, bell pepper, tomatoes, onions

PROTEIN	Chicken	2.50	Salmon	4.00
	Shrimp	3.00	Meatball	2.50
			Sausage	2.50

Add on **Cesar Salad \$5**
House Salad \$4

- Chicken Parmesan \$14**
Lightly fried parmesan-breaded chicken with our homemade marinara sauce and melted Italian cheeses
- Eggplant Parmesan \$13**
lightly breaded eggplant baked with marinara sauce and mozzarella cheese
- Baked Ziti \$13**
Topped with your choice of Italian sausage or eggplant then baked with a blend of Italian cheeses,

MAIN COURSE

Meat Lasagna \$13
Prepared fresh daily with seasoned ground beef, layers of pasta, parmesan, mozzarella, pecorino romano and our homemade marinara Sauce

Add on **Cesar Salad \$5**
House Salad \$4

- Chicken Picatta \$14**
Tender chicken breast with capers, lemon and butter sauce
- Chicken Marsala \$15**
Grilled chicken breast with marsala wine mushrooms and a touch of cream
- Salmon Picatta \$16**
Grilled salmon with capers and a lemon butter sauce
- Blackened Salmon \$15**
Seasoned salmon, with side of pasta

Add on **Cesar Salad \$5**
House Salad \$4

PASTA

Add gluten free pasta available \$2.50

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|--------------------------------------------------------------------------------------------------------------------|----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| Capellini Pomodoro
Angel hair pasta with sun-dried tomatoes and mushrooms sautéed in olive oil in garlic | \$11.99 | Carbonara
Pancetta, Green Peas, Garlic, and homemade cream sauce. | \$11.99 |
| Penne Arrabiata
Penne pasta with spicy marinara | \$11.99 | Linguini Gambretti
Linguini pasta with shrimp sautéed in garlic, olive oil and marinara sauce topped with mozzarella and baked to perfection | \$14.99 |
| Spaghetti Eatalio
Spaghetti with our signature marinara | \$11.99 | Ravioli (Meat or cheese ravioli)
With your choice of marinara or Alfredo Sauce.perfection | |
| Fettuccine Alfredo
Fettuccine pasta with our homemade creamy alfredo | \$11.99 | | |

Kids Section

- Cheese Ravioli Marinara 3 Piece**
 - Fett Alfredo**
 - Spaghetti With 1 Meat Ball**
- All kids drinks are included.

DESERT

- Cannoli \$5**
- Chocolate Chip Cannoli \$6**
- Cheese Cake \$**
- Tiramisu \$7**



WINE

WHITE

Sea Sun Chardonnay - CA \$7/\$21

Lemon/lime and flavors of nectar, clean and lively acidity

Bollini Pinot Grigio - Italy \$9/\$24

Fresh Natural acidity, smooth round, crisp, fruity style

Stella Moscato Sicilia - Sicily \$7/21

White peaches, flowers and tropical fruits with a long lingering finish well balanced

Pomelo Sauvignon Blanc - CA \$6/15

Peach, melon and ripe citrus on the palate crisp and refreshing finish

Charles & Charles Rose - Washington

Raspberry and cherry, creamy mid-palate and a tangy bright finish

Caposaldo Prosecco-Italy - Tuscany Splits \$6

fruity aroma of citrus, green apple, elegant brut-style wine has a pleant acidity



RED

Caposaldo Chianit - Italy \$6/19

Smooth red fruit aromoas lead to a red berry and cherry plate with excellent structure

Condundrum Red Blend - CA \$8/22

Cherry pie flavors along with a subtle smokiness, brown spice hint of black pepper

Angleine Pinot Noir - CA \$7/21

Vivid notes of cranberry raspberry and dark cherry, with cola and toasted oak

Francis Coppola Diamond Merlot CA-\$7/21

Cherries, black currant, vanilla bean and cocoa

Joel Gott 815 Cabernet - CA-\$9/24

BEERS

ON TAP

\$5.95 ALL DRAFTS

STELLA ARTOIS

KILT LIFTER

TOWER STATION

805

CHURCH MUSIC

SANTAN JUICY JACK

HISTORIC PIEHOLE

PERONI

BLUE MOON

EATALIO BREW

PAPAGO ORANGE

SCOTTSDALE BLONDE

BOTTLED BEER

\$3.95 all bottles

WHITE CLAW

MODELO ESPECIAL

HEINEKEN 0.0

DOS EQUIS

COORS LIGHT



SPECIALTY COCKTAILS

Americano \$12

Sweet Vermouth, Campari, Club Soda, Orange Slice

Angelo Azzurro \$11

Gin, Cointreau, Blue Curacao, Lemon Twist

Aperol Spritz \$12

Prosecco, Aperol, Club Soda, Orange Bitters, Orange Slice

Bellini Cocktail \$10

Prosecco, Peach Puree, Peach Slice

Campari Cocktail \$10

Campari, Vodka, Angostura Bitters, Lemon Twist

Frangelico Cocktail \$12

Frangelico, Kahlua, Bailey's, Half n half, Chocolate Syrup

Golden Cadillac \$12

Galliano, White Crème de Cacao, Cream, Grated Chocolate

Limoncello Spritz \$10

Prosecco, Limoncello, Lemon Twist

Negroni \$13

Gin, Campari, Sweet Vermouth, Angostura Bitters, Orange Peel

Paolo Maldini \$12

Tequila Blanco, Aperol, Grapefruit Soda, Lime Wedge, Grapefruit Slice

Sgroppino \$11

Prosecco, Lemon Sorbet, Vodka, Mint Leaf

Sambuca Molinari \$11

Sambuca, Mint leaves, Lime Wedges, Sugar, Lemon Juice, ClubSoda

Tuaca Lemon Drop \$11

Tuaco Liqueur, Orange Liqueur, Fresh Lemon-Lime Juice, Sugar rim

The Paloma \$12

Blanco Tequila, Lime Juice, Salt, Grapefruit Soda, Grapefruit Slice

The Perfect Margarita \$12

Blanco Tequila, Lime Juice, Agave Syrup, Salt, Grand Marnier, Lime Wedge

Old Fashioned Cocktail \$13

Bourbon, Simple Syrup, Angostura Bitters, Orange Bitters, Orange Slice

Gold Rush \$12

Sodas \$ 2.49

Coke

Diet Coke

Coke Zero

Sprite

Dr Pepper

Fanta Orange

Powerade

Vitamin Water

Lemonade

Iced tea (Unsweetened or Sweetened)