

# EATALIO

## PASTA & WINE

### Bruschetta Board

CHOOSE 3 FROM THE SELECTIONS BELOW | \$12

**SHRIMP SCAMPI** : SHRIMP, CAPERS, TOMATOES

**PESTO** : PESTO, SUN DRIED TOMATOES, BURRATA, OLIVE OIL

**FIG & PIG** : PROSCIUTTO, FIG, GOAT CHEESE

**THE OG** : ROMA TOMATOES+GARLIC+BASIL+OLIVE OIL

### Starters

★ CHEF RECOMMENDATION: START WITH A GLASS OF PROSECCO \$6 ★

**GARLIC BREAD** 5

**TOASTED RAVIOLI** : LIGHTLY TOASTED CHEESE RAVIOLI WITH A SIDE OF SIGNATURE MARINARA. 10

**MOZZARELLA CAPRESE** : SLICES OF FRESH TOMATOES AND MOZZARELLA DI BUFALA WITH GARDEN BASIL, KALAMATA OLIVES AND EXTRA VIRGIN OLIVE OIL. 11

**ARANCINI** : RICE BALLS HAND BREADED WITH ARBORIO RICE, SEASONAL VEGGIES AND OUR SIGNATURE MARINARA. 12

**CRISPY CALAMARI** : CALAMARI SERVED WITH ONIONS, GREEN BEANS, CHARBROILED LEMON, AIOLI AND MARINARA 15

**EPIC MEATBALLS** : VEAL MEATBALLS WITH SIGNATURE MARINARA, CREAMY POLENTA AND SEASONED ARUGULA 13

**CHICKEN WINGS** : CRISPY WINGS WITH A CHOICE OF GARLIC PARMESAN OR BUFFALO SAUCE 12

**FRIED MOZZARELLA** : FRIED MOZZARELLA CHEESE WITH LIGHT MARINARA SAUCE AND BASIL. 12

**ITALIAN NACHOS** : BOLOGNESE, TOMATOES, BASIL, ITALIAN CHEESE, ONIONS, ROASTED BELL PEPPERS, CALABRIAN CHILES. 13

### Greens

CHICKEN \$4 | SALMON \$6 | SHRIMP \$8

**MEDITERRANEAN SALAD** : HERITAGE MIX WITH KALAMATA OLIVES, FETA CHEESE, SUN DRIED TOMATOES, ROASTED ARTICHOKE AND ALMONDS WITH HONEY LEMON VINEGRETTE 12

**SPINACH & STRAWBERRY** : FRESH SPINACH, CANDIED PECANS, GOAT CHEESE, STRAWBERRIES, GRANNY SMITH APPLES 12

**CAESAR SALAD** : FRESH ROMAINE WITH CAESAR DRESSING, CROUTONS, TOMATOES AND PARMESAN CHEESE 10

**CAPRESE SALAD** : FRESH BUFFALO MOZZARELLA CHEESE, TOMATOES, ARUGULA, BALSAMIC GLAZE 12

**ITALIAN SALAD** : BLEND OF ITALIAN MEATS, PROVOLONE CHEESE, ARTICHOKE AND KALAMATO OLIVES 11

**ROASTED BEET SALAD** : MANDARIN ORANGE, ALMONDS, GOAT CHEESE, HONEY LEMON VINEGRETTE 13

### Pizza

ADD HOUSE SALAD \$4 | CAESAR SALAD \$5 | SOUP OF THE DAY \$5

**FIG & PIG** : FIG SPREAD, MOZZARELLA CHEESE, GOAT CHEESE, CARAMELIZED ONIONS TOPPED WITH PROSCIUTTO 17

**CALAMARI PIZZA** : FRIED CALAMARI, SHRIMP, TOSSED IN CALABRIAN CHILLIES, MOZZARELLA AND BASIL 18

**MARGHERITA** : FRESH MOZZARELLA CHEESE, OUR SIGNATURE MARINARA SAUCE AND BASIL. 14

**EATALIO MEAT LOVERS** : ITALIAN SAUSAGE, HAM, PEPPERONI WITH MARINARA AND MOZZARELLA CHEESE. 16

**PESTO AND CHICKEN** : TOMATOES, MOZZARELLA CHEESE 15

**PEPPERONI PIZZA** 14

**CHEESE PIZZA** 13

**MEDITERRANEAN** : ARTICHOKE, TOMATOES, KALAMATA OLIVES, FETA CHEESE, MOZZARELLA CHEESE AND MARINARA. 16

**HAWAIIAN PIZZA** : HAM AND PINEAPPLE 14

**CHICKEN CAPRESE** : GRILLED CHICKEN. FRESH BUFFALO MOZZARELLA CHEESE, TOMATOES, BASIL 15

### Entrée

HOUSE SALAD \$4 | CAESAR SALAD \$5 | SOUP OF THE DAY \$5

★ INCLUDES A SIDE OF PASTA ★

**PARMIGIANA** : LIGHTLY BREADED AND BAKED WITH MARINARA SAUCE AND MOZZARELLA CHEESE.

**EGGPLANT \$14 | CHICKEN \$16 | VEAL \$19**

**PICCATA** : CAPERS, LEMON AND BUTTER SAUCE.

**CHICKEN \$16 | SALMON \$18 | VEAL \$20**

**MARSALA** : MARSALA WINE, MUSHROOMS AND A TOUCH OF CREAM.

**CHICKEN \$17 | VEAL \$20**

### Pasta

ADD HOUSE SALAD \$4 | CAESAR SALAD \$5 | SOUP OF THE DAY \$5 | GLUTEN FREE PASTA \$2.50

**LASAGNA CLASSICO** : PREPARED FRESH DAILY WITH LAYERS OF PASTA, PARMESAN, MOZZARELLA, SAUTÉED BEEF AND OUR HOMEMADE BOLOGNESE 12

**ADD VEAL MEATBALLS \$4 | ADD ITALIAN SAUSAGE \$3**

**BAKED ZITI** : A BAKED BLEND OF ITALIAN CHEESES, PENNE PASTA AND OUR SIGNATURE MARINARA WITH ITALIAN SAUSAGE 16

**FETTUCCINE ALFREDO** : FETTUCCINE PASTA WITH OUR HOMEMADE CREAMY ALFREDO. 14

**ADD CHICKEN \$4 | ADD SALMON \$6 | ADD SHRIMP \$8**

**SPAGHETTI WITH MEATBALLS** : SPAGHETTI WITH CHEF JUVIE'S SIGNATURE BOLOGNESE 15

**ANGEL HAIR PESTO** : ANGEL HAIR PASTA WITH PESTO, ONIONS, TOMATOES, BELL PEPPERS, MUSHROOMS IN OLIVE OIL AND GARLIC WITH FRESH BASIL. 16

**ADD CHICKEN \$4 | ADD SALMON \$6 | ADD SHRIMP \$8**

**PENNE ALLA ARRABIATA** : PENNE PASTA WITH OUR HOMEMADE SPICY MARINARA AND ITALIAN SAUSAGE 16

**RAVIOLI CLASSICO** : BEEF OR CHEESE RAVIOLI WITH OUR SIGNATURE MARINARA 16

**CARBONARA** : PANCETTA, CHICKEN, GREEN PEAS, CREAM 18

**LINGUINI WITH CLAMS** : LINGUINE WITH SAUTÉED CLAMS IN OLIVE OIL AND GARLIC WITH WHITE WINE SAUCE 23

**LINGUINI CON GAMBRETTI PARMIGIANA** : LINGUINI PASTA WITH SHRIMP SAUTÉED IN OLIVE OIL, GARLIC, SIGNATURE MARINARA SAUCE, TOPPED WITH MOZZARELLA CHEESE. 18

**LOBSTER RAVIOLI** : LOBSTER TAIL WITH LOBSTER CREAM SAUCE 32

**CIOPPINO** : CLAMS, MUSSELS, SHRIMP, SCALLOPS, SALMON 26

## LUNCH SPECIALS

### Combo Special for \$12.95

CHOOSE: SOUP OF THE DAY | CAESAR SALAD | HOUSE SALAD

#### CHICKEN PESTO PANINI

#### CAPRESE PANINI

: TOMATOES - CHEESE - BALSAMIC GLAZE :

#### ITALIAN PANINI

: BLEND OF ITALIAN MEATS - MOZZARELLA CHEESE :

#### CHICKEN PARMIGIAN SANDWICH

#### MEATBALL SANDWICH

: VEAL MEATBALLS - BOLOGNESE SAUCE - CHEESE :

### Pasta \$9.99

INCLUDES A GARLIC BREAD

#### SPAGHETTI EATALIO

: WITH OUR SIGNATURE MARINARA :

#### FETTUCINE ALFREDO

## HAPPY HOUR

### Monday - Friday | 2:00 - 5:30

#### ARANCINI

: RICE BALLS HAND BREADED WITH ARBORIO RICE, SEASONAL VEGGIES AND OUR SIGNATURE MARINARA. | 8.50 :

#### EPIC MEATBALLS

: VEAL MEATBALLS WITH SIGNATURE MARINARA, CREAMY POLENTA AND SEASONED ARUGULA | 8.50 :

#### THE OG BRUSCHETTA

: FRESH BAKED BREAD TOPPED WITH TOMATOES, BASIL, GARLIC AND EXTRA VIRGIN OLIVE OIL, BALSAMIC GLAZE | 7.50 :

#### CRISPY CALAMARI

: CALAMARI SERVED WITH GRILLED LEMON, AIOLI AND MARINARA | 8.50 :

#### ITALIAN NACHOS

: BOLOGNESE, TOMATOES, BASIL, ITALIAN CHEESE, ONIONS, ROASTED BELL PEPPERS, CALABRIAN CHILES. | 8.50 :

#### 1/2 ORDER WINGS

: BUFFALO OR GARLIC PARMESAN | 6.50 :

### Cocktails and Pints

#### HOUSE WINE

| 4

#### SPECIALTY COCKTAILS

| \$3 OFF

#### WELL DRINKS

| 4

#### CRAFT

: DRAFT | 5 :

#### DOMESTIC

: DRAFT | 3.50 :