



Italianissimo

Dinner

GLUTEN FREE

KEY:

currently gluten-free*

can be prepared gluten-free*

*** PLEASE NOTE:**

Items on this menu are not all 100% Gluten-Free. Everything listed here is suitable for a gluten-intolerant individual. Many dishes are entirely Gluten-Free, but please inquire first. As our entire kitchen is “scratch,” note that **we can cater to those with Celiac Disease, but please notify your server first.** Not all items listed here are available for individuals with Celiac Disease.

antipasti

scampi di gamberi

prawns sautéed in butter, white wine and garlic 12

calamari fritti

lightly breaded squid fried to perfection 12

la bruschetta di emilio

toasted Tuscan bread, tomatoes, herbs and olive oil
for one 4, for two 8

vongole

fresh Manila clams, white wine, butter and garlic 12

gamberi fra diavolo

prawns in a spicy tomato sauce 12

i salmoni affumacati

local smoked salmon rosettes, red onion and capers 13

carpaccio di manzo*

house aged New York with Reggiano, truffle oil and red onion caper salad 10

oliva di castelvetrano

olives in an orange peel marinade 5

minestre

minestrone Milanese

classic Northern Italian vegetable soup *cup 4, bowl 6*

pasta e fagioli

mildly spicy pasta, bean and pancetta soup *cup 4, bowl 7*

di cipolla

our version of the French Onion classic *cup 5, bowl 8*

zuppa del giorno

soup of the day AQ

insalate

insalata Italianissimo

our house "chop" salad
side 6, entrée 10

caprese

fresh mozzarella and tomatoes topped with basil 10

caesar

romaine lettuce and a classic garlic emulsion *side 5, entrée 9*

mista di stagione

seasonal mixed greens in a simple vinaigrette *side 5, entrée 8*

spinaci

wilted spinach in a warm balsamic bacon dressing, topped with onions *side 6, entrée 10*

insalata pomodoro

fresh roma tomatoes, red onions and basil in a vinaigrette 6

mista con frutta

poached pears, fontina cheese and pecans tossed with mixed greens and a pear vinaigrette
side 6, entrée 10

* Consuming raw or undercooked meats or seafood can increase your risk of foodborne illness.

FATTO A MANO SPECIALE

meatball mondays & sausage fridays

enjoy as an appetizer, entrée or as an addition to any regular menu item AQ

contorni

patate fritti

steak fries tossed with parmesan, served with 3 dipping sauces 5

melanzana parmigiana

layered eggplant baked in tomato sauce 8

asparagi di tartufo

sautéed asparagus with truffle oil and Reggiano 7

spinaci o broccoli

your choice of spinach or broccoli sautéed with garlic and olive oil 6

le pizze

margherita

mozzarella, tomato sauce and basil 10

pepperoni

mozzarella, tomato sauce and pepperoni 12

calzone

tomato sauce, tomatoes, Parma prosciutto, ricotta, mozzarella and mushrooms 13

napoletana

mozzarella, tomato sauce, anchovy and garlic 12

paesana

mozzarella, tomato sauce, sausage and mushrooms 13

funghi

mozzarella, tomato sauce and mushrooms 12

prosciutto

mozzarella, tomato sauce and Parma prosciutto 13

spinaci bianco

mozzarella and fresh sautéed spinach without tomato sauce 12

*Italianissimo is Vegetarian,
Vegan & Gluten-free friendly*



ASK YOUR SERVER FOR MORE INFO



i primi

fusilli puttanesca

corkscrew pasta with capers, black olives, anchovies, tomatoes and garlic 15

penne con gorgonzola e prosciutto

pasta quills with gorgonzola, cream & Parma prosciutto 16

penne arrabiatta

pasta quills tossed in a spicy, rustic tomato sauce 13

fettucine primavera

fresh vegetables, tomato sauce and light cream 13

fettucine doppio crema

classic Italian double cream sauce 10

fettucine di salmone fumato

smoked salmon and sundried tomatoes in cream sauce 18

fettucine fiamò

prawns, Italian sausage and whole wheat pasta in a spicy bronze pesto sauce 20

spaghettini bolognese

traditional Italian meat sauce 13

capellini al pomodoro e basilico

angel hair pasta with garlic, onion and fresh basil in tomato sauce 8

ravioli di ricotta e spinaci

wafer thin ravioli filled with ricotta cheese and spinach, served in tomato sauce 16

rigatoni con salsicce e funghi porcini

tube shaped pasta with sausage and porcini sauce 16

lasagna all'emiliana

wafer thin pasta with layers of bolognese and béchamel 16

capellini con pollo e asparagi

angel hair pasta with chicken and asparagus in tomato sauce 15

paglia e fieno

hay & straw pasta with peas, mushrooms and pancetta in double cream 16

gnocchi panna rosa

potato dumplings with a tomato cream sauce 15

spaghettini carbonara

traditional egg, pancetta, onion and garlic pasta 15

cannelloni "italianissimo"

fresh crepes filled with ground veal and vegetables 16

melanzana parmigiana

layered eggplant baked in tomato sauce 16



risotto del giorno served as a side or entrée AQ



HOUSEMADE FRESH PASTA

Substitute bolognese sauce for \$2. Add five prawns to any pasta for \$5. Add chicken to any pasta for \$3. Gluten-free pasta available for any dish, allow an additional ten minutes. Housemade whole wheat fettucine available for any dish.

i secondi

CARNI

pollo dorato alla toscana

roasted breast of chicken with lemon and rosemary 19

pollo al marsala e funghi

chicken tenderloin with Marsala and mushrooms 17

pollo al piccata

chicken tenderloin with butter, lemon and capers 17

pollo al parmigiana

breaded chicken tenderloin, fried then baked with tomato sauce and mozzarella 17

osso buco

braised veal shank on a bed of risotto Milanese 28

arrostito il maiale*

roasted pork tenderloin in bourbon mushroom sauce 18

vitello al parmigiana

veal cutlet, fried then baked with tomato sauce and mozzarella 24

vitello al marsala e funghi

veal scaloppini with Marsala and mushrooms 22

vitello al burro e limone

veal scaloppini with butter, white wine and lemon 22

vitello con olive nere e salvia

veal scaloppini with black olives and sage 22

filetto con gorgonzola*

pancetta wrapped beef tenderloin with baked gorgonzola 28

filetto di manzo*

center-cut beef tenderloin wrapped in pancetta with red wine mushroom sauce 33

FRUTTI DI MARE

scampi di gamberi

white prawns sautéed in butter, garlic, lemon and white wine, then tossed in capellini 20

gamberi fra diavolo

prawns in a spicy tomato sauce with capellini 20

vongole e asparagi

linguine, fresh Manilla clams, tomato and asparagus 16

calamari umido

squid stewed with tomato, vegetables and herbs 17

pettini affumicati

papparadelle, smoked scallops and mushrooms in brandy cream 22

calamaro al burro e capperi

calamari steak with butter, lemon and capers 20



pesce del giorno* fresh fish of the day AQ



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