



— R I S T O R A N T E —

Italianissimo

— E S T . 1 9 9 6 —



grazie!

to the Italians, the preparation of food
is an expression of a unique passion for life

at Italianissimo,
we honor that passion



Italianissimo is allergy, vegetarian,
vegan and gluten-free friendly. Ask
your server for more info!

EVENTS

contact us for

off-site catering and special occasions
in our cellar or private dining room
information@italianissimoristorante.com

VISIT US ONLINE

www.italianissimoristorante.com

www.facebook.com/iiissimo

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carni • MEAT

pollo dorato alla toscana

roasted breast of chicken with lemon and rosemary 23

pollo al marsala e funghi

chicken tenderloin with Marsala and mushrooms 19

pollo al picatta

chicken tenderloin with butter, lemon and capers 19

pollo al parmigiana

breaded chicken tenderloin, fried then baked with tomato sauce and mozzarella 22

osso buco

braised veal shank on a bed of risotto Milanese 35

arrostito il maiale*

roasted pork tenderloin in bourbon mushroom sauce 23

vitello al parmigiana

veal cutlet, fried then baked with tomato sauce and mozzarella 29

vitello al marsala e funghi

veal scaloppini with Marsala and mushrooms 29

vitello al burro e limone

veal scaloppini with butter, white wine and lemon 29

vitello con olive nere e salvia

veal scaloppini with black olives and sage 29

filetto con gorgonzola*

pancetta wrapped beef tenderloin with baked gorgonzola 38

filetto di manzo*

center-cut beef tenderloin wrapped in pancetta with red wine mushroom sauce 38

frutti di mare • SEAFOOD

pesce del giorno

fresh fish of the day

scampi di gamberi

white prawns sautéed in butter, garlic, lemon and white wine, served with capellini 25

gamberi fra diavolo

prawns in a spicy tomato sauce with capellini 25

vongole e asparagi

linguine, fresh Manila clams, tomato and asparagus 18

calamari umido

squid stewed with tomato, vegetables and herbs 18

calamaro al burro e capperi

calamari steak with butter, lemon and capers 23

antipasti • APPETIZERS

scampi di gamberi

prawns sautéed in butter, white wine and garlic 16

calamari fritti

lightly breaded squid fried to perfection 15

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 14

gamberi fra diavolo

prawns in a spicy tomato sauce 16

i salmoni affumacati

local smoked salmon rosettes, red onion and capers 15

carpaccio di manzo*

house aged New York with Reggiano, truffle oil and red onion caper salad 12

oliva di castelvetro

olives in an orange peel marinade 6

minestre • SOUP

minestrone Milanese

classic Northern Italian vegetable soup cup 4, bowl 6

pasta e fagioli

mildly spicy pasta, bean and pancetta soup cup 5, bowl 7

di cipolla

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

zuppa del giorno

soup of the day

insalate • SALAD

insalata Italianissimo

our house "chop" salad side 7, entrée 13

caprese

fresh mozzarella and tomatoes topped with basil 12

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 9

spinaci

wilted spinach in a warm balsamic bacon dressing, topped with onions side 6, entrée 11

insalata pomodoro

fresh roma tomatoes, red onions and basil in a vinaigrette 7

mista con frutta

poached pears, fontina cheese and pecans tossed with mixed greens and a pear vinaigrette side 6, entrée 11

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pasta • PASTA

fusilli puttanesca

corkscrew pasta with capers, olives, anchovies, tomatoes and garlic 17

penne con gorgonzola e prosciutto

pasta quills with gorgonzola, cream & prosciutto 18

lasagna all'emilana

wafer thin pasta with alternating layers of bolognese and béchamel 18

fettuccine primavera

fresh vegetables, tomato sauce and light cream 15

fettuccine doppio crema

classic Italian double cream sauce 13

fettuccine di salmone fumato

smoked salmon and sundried tomatoes in cream sauce 21

fettuccine fiamò

prawns, Italian sausage and whole wheat pasta in a spicy bronze pesto sauce 25

ravioli di ricotta e spinaci

wafer thin ravioli filled with ricotta cheese and spinach, served in tomato sauce 18

pettini affumicati

paparadelle, smoked scallops and mushrooms in brandy cream 26

penne arrabiatta

pasta quills tossed in a spicy, rustic tomato sauce 14

rigatoni con salsiccie e funghi porcini

tube shaped pasta with sausage and porcini sauce 18

capellini con pollo e asparagi

angel hair pasta with chicken and asparagus in tomato sauce 17

paglia e fieno

hay & straw pasta with peas, mushrooms and pancetta in double cream 18

gnocchi panna rosa

potato dumplings with a tomato cream sauce 18

spaghettoni carbonara

traditional egg, pancetta, onion and garlic pasta 18

cannelloni "italianissimo"

fresh crepes filled with ground veal and vegetables 18

melanzana parmigiana

layered eggplant baked in tomato sauce 18

capellini al pomodoro e basilico

angel hair pasta with garlic, onion and fresh basil in tomato sauce 9

spaghettoni bolognese

traditional Italian meat sauce 15

fatto a mano speciale • HANDMADE SPECIALS

meatball monday

housemade meatballs
appetizer 9, entrée 15

sausage friday

housemade sausages,
appetizer 9, entrée 15

contorni • SHARES + SIDES

patate fritti

steak fries tossed with parmesan, served with three dipping sauces 6

melanzana parmigiana

layered eggplant baked in tomato sauce 9

asparagi di tartufo

sautéed asparagus with truffle oil and Reggiano 8

spinaci o broccoli

your choice of spinach or broccoli sautéed with garlic and olive oil 7

le pizze • PIZZA

margherita

mozzarella, tomato sauce and basil 12

pepperoni

mozzarella, tomato sauce and pepperoni 14

calzone

tomato sauce, tomatoes, Parma prosciutto, ricotta, mozzarella, onions and mushrooms 15

napoletana

mozzarella, tomato sauce, anchovy and garlic 14

paesana

mozzarella, tomato sauce, sausage and mushrooms 15

funghi

mozzarella, tomato sauce and mushrooms 15

prosciutto

mozzarella, tomato sauce and Parma prosciutto 15

spinaci bianco

mozzarella and fresh sautéed spinach 14

risotto del giorno served as a side or entrée

 **HOUSEMADE FRESH PASTA**

Substitute bolognese sauce for \$2. Add five prawns to any pasta for \$6. Add chicken to any pasta for \$3. Gluten-free pasta available for any dish, allow an additional ten minutes. Housemade whole wheat fettuccine available for any dish.