



— RISTORANTE —

Italianissimo

— EST. 1996 —

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

we honor that passion



KEY:

currently gluten free

can be prepared gluten free

Italianissimo is allergy, vegetarian, vegan and gluten-free friendly. . While we do everything in our power to address individual needs and concerns we cannot make any guarantees.

Ask your server for more info!

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
small 5 large 9

vongole

fresh Manila clams, white wine, butter and garlic 15

gamberi fra diavolo

prawns in a spicy tomato sauce 16

i salmoni affumacati

local smoked salmon rosettes, red onion and capers 16

carpaccio di manzo*

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

oliva di castelvetrano

olives in an orange peel marinade 6

minestre • SOUP

minestrone Milanese

classic Northern Italian vegetable soup *cup 5, bowl 8*

pasta e fagioli

mildly spicy pasta, bean and pancetta soup *cup 5, bowl 8*

di cipolla

our version of the French Onion classic *cup 6, bowl 9*

shrimp bisque

cup 7 bowl 10

zuppa del giorno

soup of the day

insalate • SALAD

insalata Italianissimo

our house "chop" salad
side 8, entrée 16

caprese

fresh mozzarella and tomatoes topped with basil 12

caesar

romaine lettuce and a classic garlic emulsion *side 6, entrée 12*

mista di stagione

seasonal mixed greens with tomatoes with a simple vinaigrette
side 5, entrée 10

spinaci

gently wilted spinach in a warm balsamic bacon dressing, topped with onions *side 7, entrée 14*

insalata pomodoro

fresh roma tomatoes, red onions and basil in a vinaigrette 9

mista con frutta

mixed greens, poached pears, fontina cheese, pecans tossed with and a pear vinaigrette
side 7, entrée 14

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

fatto a mano speciale • HANDMADE SPECIALS

meatball monday

house made meatballs

sausage friday

house made sausages,

ravioli tuesday

house made, special ravioli

contorni • SHARES + SIDES

patate fritti

steak fries tossed with parmesan, served with three dipping sauces 7

contorno parmigiana

layered eggplant baked in tomato sauce 10

asparagi di tartufo

sautéed asparagus with truffle oil and Reggiano 10

spinaci o broccoli

your choice of spinach or broccoli sautéed with garlic and olive oil 9

polpette di carni

four house made meatballs 10

le pizze • PIZZA

margherita

mozzarella, tomato sauce and basil 15

pepperoni

mozzarella, tomato sauce and pepperoni 16

calzone

tomato sauce, tomatoes, Parma prosciutto, ricotta, mozzarella, onions and mushrooms 17

paesana

mozzarella, tomato sauce, sausage and mushrooms 17

funghi

mozzarella, tomato sauce and mushrooms 15

prosciutto

mozzarella, tomato sauce and Parma prosciutto 17

spinaci bianco

mozzarella and fresh sautéed spinach without tomato sauce 16

fusilli puttanesca

corkscrew pasta with capers, olives, anchovies, tomatoes garlic and red pepper flakes 16

penne con gorgonzola e prosciutto

pasta quills with gorgonzola, cream & prosciutto 19

lasagna all'emiliana

wafer thin pasta with alternating layers of bolognese and béchamel 19

fettuccine primavera

fresh vegetables, tomato sauce and light cream 17

fettuccine doppio crema

classic Italian double cream sauce 14

fettuccine di salmone fumato

smoked salmon and sundried tomatoes in cream sauce 22

fettuccine fiamo

prawns, Italian sausage and whole wheat pasta in a spicy bronze pesto sauce 26

ravioli di ricotta e spinaci

wafer thin ravioli filled with ricotta cheese and spinach, served in tomato sauce 19

pettini affumicati

paparadelle, smoked scallops and mushrooms in brandy cream 27

penne arrabiatta

pasta quills tossed in a spicy, rustic tomato sauce 15

rigatoni con salsiccie e funghi porcini

tube shaped pasta with sausage and porcini mushroom tomato sauce 19

capellini con pollo e asparagi

angel hair pasta with chicken and asparagus in tomato sauce 18

paglia e fieno

hay & straw pasta with peas, mushrooms and pancetta in double cream 19

gnocchi panna rosa

potato dumplings with a tomato cream sauce 19

spaghettoni carbonara

traditional egg, pancetta, onion and garlic 19

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 12

spaghettoni bolognese

traditional Italian meat sauce 19

risotto del giorno served as a side or entrée

HOUSE MADE FRESH PASTA

- Substitute Bolognese sauce for \$3. Add five prawns to any pasta for \$9. Add chicken to any pasta for \$5. Gluten-free pasta available for any dish, allow an additional ten minutes. House made whole wheat fettuccine available for any dish \$3.

carni • MEAT

pollo dorato alla toscana

roasted breast of chicken with lemon and rosemary 25

pollo al marsala e funghi

chicken tenderloin with Marsala and mushrooms 22

pollo al piccata

chicken tenderloin with butter, lemon and capers 22

pollo al parmigiana

breaded chicken tenderloin, fried then baked with tomato sauce and mozzarella 23

osso buco

braised veal shank on a bed of risotto Milanese 35

arrostire il maiale*

roasted pork tenderloin in bourbon mushroom sauce 25

vitello al parmigiana

breaded 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*

beef tenderloin wrapped in pancetta with red wine mushroom sauce 38

bistecca di pepe*

10 oz rib eye, freshly ground pepper crusted with a madeira wine mushroom sauce 29

frutti di mare • SEAFOOD

pesci 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 Manilla clams, tomato and asparagus 20

calamari umido

squid stewed with tomato, vegetables and herbs 18

calamaro al burro e capperi

calamari steak with butter, lemon, and capers 24

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EVEN TS

contact us for

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

VISIT US ONLINE

italianissimoristorante.com

www.facebook.com/iiissimo

www.twitter.com/iiissimo



grazie!