



## ANTIPASTI

POLPETTE PICCANTE  
SPICY ROASTED MEATBALLS IN MARINARA  
WITH PECORINO ROMANO.  
10.

CRAB CAKE  
BAKED CRAB CAKE WITH VEGETABLE  
SLAW AND RÉMOULADE SAUCE  
12.

GOAT CHEESE FLATBREAD  
CRISP FLATBREAD WITH ROASTED RED  
PEPPERS, BASIL, SHALLOTS  
AND LOCAL GOAT'S CHEESE  
9.

LOBSTER BISQUE  
A SHERATON SUITES CUYAHOGA FALLS  
CLASSIC. CREAMY HOUSE MADE LOBSTER  
BISQUE WITH PIECES OF LOBSTER,  
MUSHROOMS AND PUFF PASTRY CROWN.  
13.75

GRILLED CALAMARI  
TENDER GRILLED CALAMARI RINGS WITH  
TOMATOES, ROASTED ONION, BASIL,  
REDUCED BALSAMIC AND  
EXTRA-VIRGIN OLIVE OIL  
12.

SHRIMP COCKTAIL  
VERY LARGE COCKTAIL SHRIMP, HOUSE  
MADE COCKTAIL SAUCE AND LEMON.  
13.50

MALFATTI FRITTI  
FRIED RICOTTA AND SPINACH DUMPLINGS  
WITH PEPPERONATA  
11.

ANTIPASTO PIATTO  
SLICED TUSCAN SALAMI, MARINATED  
ARTICHOKES, RADICCHIO AND  
PECORINO ROMANO  
10.



## SIDE DISHES

ROSEMARY POTATOES  
YUKON GOLD POTATOES WITH  
ROSEMARY AND EXTRA-VIRGIN OLIVE OIL

HERBED CARROTS  
TENDER CARROTS SEASONED  
AND ROASTED

SOFT POLENTA  
ORGANIC OHIO CORNMEAL WITH  
PARMIGIANO AND EXTRA-VIRGIN  
OLIVE OIL

SAUTÉED BROCCOLI  
SEASONED WITH CRUSHED RED PEPPER  
AND GARLIC

PANCETTA BRAISED BRUSSELS  
SPROUTS  
WITH PANCETTA, GARLIC AND EXTRA-  
VIRGIN OLIVE OIL

RISI E BISI  
CLASSIC RISOTTO WITH SAUTÉED  
ONION AND GREEN PEAS

SAUTÉED SPINACH  
FRESH LEAVES SAUTÉED IN EXTRA-  
VIRGIN OLIVE OIL

4.50 EACH

CARAMELIZED ONIONS 3.00  
SAUTÉED MUSHROOMS 3.00

\*PLEASE BE ADVISED THAT  
CONSUMING RAW OR  
UNDERCOOKED MEAT, EGGS  
AND/OR SEAFOOD CAN INCREASE  
YOUR RISK OF FOODBORNE ILLNESS  
\*THESE ITEMS ARE SERVED COOKED  
TO ORDER

20% GRATUITY WILL BE ADDED  
TO PARTIES OF SEVEN OR  
LARGER.  
TO INSURE ATTENTIVE SERVICE  
FOR ALL OF OUR GUESTS,  
SEPARATE CHECKS WILL NOT  
BE PROCESSED FOR PARTIES  
OF TEN OR LARGER



## SALADS

**PEAR AND PROSCIUTTO**  
SLICED PROSCIUTTO AND PEAR WITH  
GORGONZOLA, ARUGULA, FRISEÉ AND EXTRA-  
VIRGIN OLIVE OIL.  
10.

**PIATTO**  
OUR HAND-CUT MIXED GREENS AND VEGETABLES  
WITH CHOICE OF HOUSE MADE DRESSINGS.  
5.50

**ALLA ROMANA**  
OUR CUSTOM GREENS WITH CHARRED  
TOMATOES, MINT, BALSAMIC VINAIGRETTE  
AND RICOTTA SALATA CHEESE  
9.

**CAESAR**  
OUR CUSTOM GREENS WITH TRADITIONAL  
DRESSING, CROUTONS, PARMIGIANO,  
AND ANCHOVIES.  
8.25

## PASTA

**CANNELLONI**  
HAND MADE PASTA SHEETS ROLLED WITH LOCAL  
RICOTTA, SPINACH, AND PARMIGIANO. BAKED  
AND SERVED ON OUR MARINARA SAUCE.  
19. FULL / 11.75 HALF

**CAVATELLI CON BRASATO**  
CAVATELLI WITH BRAISED BEEF IN RED WINE  
TOMATO SAUCE WITH LOCAL RICOTTA AND  
PECORINO ROMANO.  
25. FULL / 14.50 HALF

**LINGUINE ALLA BOLOGNESE**  
LINGUINE WITH TRADITIONAL SAUCE OF BEEF,  
VEAL, AND PORK SIMMERED IN A TOMATO SAUCE  
WITH A TOUCH OF CREAM & PARMIGIANO  
18. FULL / 12. HALF

**FETTUCCHINE BARESE**  
FETTUCCHINE WITH SAUSAGE, BROCCOLI,  
CARAMELIZED ONION AND ASIAGO  
21. FULL / 13.50 HALF

**LINGUINE DEL MARE**  
LINGUINE WITH SHRIMP, SCALLOPS, LOBSTER  
AND JULIENNE VEGETABLES IN SHERRY CREAM  
BROTH.  
29. FULL / 18.50 HALF

## MAIN COURSES

GRILLED 16-OUNCE BONE-IN RIBEYE 39.\*

GRILLED 8-OUNCE FILET MIGNON 39.\*

GRILLED 10-OUNCE SIRLOIN CULOTTE 31.\*

GRILLED 12-OUNCE NEW YORK STRIP 39.\*

ALL ABOVE STEAKS SERVED WITH ROASTED POTATOES, HERBED CARROTS AND EXTRA-VIRGIN OLIVE OIL.

**VEAL MACADAMIA**  
THIN VEAL SCALOPPINI SAUTÉED WITH  
CRABMEAT, LOCAL RICOTTA, MACADAMIA NUTS  
AND BRANDY BUTTER. 29.

**GRILLED SHRIMP**  
GRILLED SHELL-ON SHRIMP WITH RISI E BISI AND  
BASIL PESTO. 28.

**PORK TENDERLOIN LISBON\***  
MARINATED PORK TENDERLOIN WITH SOFT  
GORGONZOLA POLENTA, CARROTS, GREEN  
BEANS AND BALSAMIC PORT GLAZE. 25.

**CHICKEN ARROSTO**  
ROASTED HALF CHICKEN WITH LEMON CONFIT,  
ROASTED POTATOES AND  
OLIVE SAUCE 22.

**EGGPLANT TIMBALLO**  
ROASTED EGGPLANT FILLED WITH BULGUR,  
TOFU AND VEGETABLES, WITH SMOKED RED  
PEPPER SAUCE. 22.

**WILD CAUGHT SALMON**  
HORSERADISH-CRUSTED WILD CAUGHT  
SALMON WITH ROASTED POTATOES, GREEN  
BEANS AND PINOT NOIR SAUCE 28.

**PORK RIB CHOP\***  
BONE IN PORK RIB CHOP WITH BROCCOLI,  
ROASTED POTATOES AND MOSTARDA 26.

**FILET TARTUFO\***  
GRILLED FILET MIGNON WITH TRUFFLE  
CHEESE, SAUTÉED SPINACH, ROASTED  
POTATOES AND DEMIGLACE 41.