

## Antipasti

Tortelloni di Zucca  
Handmade pasta sheets filled with  
roasted pumpkin and Grana,  
brown butter and crushed  
Amaretti cookies.  
9.50

Crispy Chicken Livers  
Chicken livers fried fritto-misto  
style with balsamic raisins.  
8.50

Portobello  
Grilled marinated Portobello cap,  
tomatoes, arugula, gorgonzola and  
goat's cheese, balsamic reduction  
and extra-virgin olive oil.  
8

Lobster Bisque  
A Sheraton Cuyahoga Falls classic.  
Creamy house made lobster bisque  
with pieces of lobster, mushrooms  
and puff pastry crown.  
12.75

Grilled Calamari  
Tender grilled calamari rings  
tossed with olives, orange zest,  
crushed red pepper and tomatoes,  
extra-virgin olive oil and balsamic  
reduction.  
11

Shrimp Cocktail  
Very large cocktail shrimp, house  
made cocktail sauce and lemon.  
12.75

Polpetta  
Roasted meatballs made with beef  
and pork, with marinara and Grana.  
8

Bresaola  
Sliced air-dried beef tenderloin  
with bitter greens, Grana and  
extra-virgin olive oil.  
12

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

\*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.\*

## Olive Oil Selection

We are proud to present some of  
the finest single-groove extra  
virgin olive oils in the world for  
your tasting pleasure. These oils  
represent the growers' fierce  
commitment to quality and  
centuries of tradition.

With complexities similar to wine,  
these oils are a fantastic  
accompaniment with your bread  
service. Olive Oil Service will  
include fresh grated Parmesan  
Reggiano and cracked black  
pepper upon request.

This list will occasionally vary  
due to extremely limited  
availability.

Rustichella  
Grown on the coastal hills of  
Abruzzo facing the Adriatic Sea. A  
smooth golden oil with mild hints  
of mushroom and hay.  
3.5

Olio Verde  
Grown in the uplands of Northern  
Sicily, this oil is handpicked in the  
traditional method. Unfiltered,  
intense aroma, notably grassy and  
peppery with a forward olive  
character.  
4.25

Laudemio  
From the hills outside Florence,  
deep green oil with hints of grass,  
walnuts and slight white pepper  
finish.  
4.50

Ceppo Antico  
Grown in Liguria with its Northern  
Mediterranean climate, these  
olives are left on the trees for a  
longer ripening period. Smooth,  
buttery oil with a golden hue.  
3.75

Tenuta di Capezzana  
Classic Tuscan oil displaying  
bright green color, fresh grassy  
olive flavor and tomato leaf  
aroma. The favorite of many  
Tuscan chefs.  
4.25

## Insalate

Pear and Prosciutto  
Sliced Prosciutto and pear with  
Gorgonzola, arugula, frisé and extra-  
virgin olive oil.  
11

Piatto  
Our hand-cut mixed greens and vegetables  
with choice of house made dressings.  
4

Caprino  
Sliced roasted beets with goat's  
cheese, walnuts and horseradish-  
lemon vinaigrette.  
9

Caesar  
Romaine leaves with traditional  
dressing, croutons, Parmigiano,  
and anchovies.  
8.50

## Pasta

Cannelloni  
Hand made pasta sheets rolled with  
ricotta, spinach, basil and Parmigiano.  
Baked and served on our marinara sauce.  
19

Pappardelle with shrimp  
Wide ribbon pasta in spicy tomato sauce  
with pancetta and rock shrimp.  
24

Linguine alla Bolognese  
Linguine with traditional sauce of beef,  
veal, and pork simmered in a tomato sauce  
with a touch of cream and Parmigiano  
18

Cavatelli  
Cavatelli pasta tossed with braised  
pork ragu and herbed ricotta.  
20

## Piatti Principali

### Cuts of beef from our grill:

16-ounce bone-in Ribeye 37.

12-ounce sirloin culotte 29.

9-ounce center-cut filet mignon 38.

14-ounce New York strip 38.

All steaks served with rosemary olive oil potatoes, herbed carrots and sundried tomato tapenade.

Caramelized onions or mushrooms  
2 Each

Veal Macadamia  
Thin veal scaloppini sautéed with warm  
ricotta, crabmeat and macadamia nuts in  
brandy butter.  
26

Pollo alla Cacciatore  
Roasted chicken breasts with white  
beans and tomato-mushroom ragu.  
21

Pork T-bone\*  
Pork T-bone chop grilled and oven-  
finished, with pancetta braised Brussels  
sprouts, rosemary potatoes and fruit  
mostarda  
24

Winter Polenta  
Creamy polenta with grilled house  
made sausage, tomatoes, onion, ceci  
beans and mushrooms  
19

Risotto Croquette  
Crisp vegetable risotto cake with red  
pepper marmalade, carrots and rapini.  
18

Filet Gorgonzola\*  
Grilled center-cut filet mignon with  
celery root-potato purée, rapini and  
Gorgonzola fonduta.  
39

### Side dishes

Rosemary potatoes

Rapini with garlic and olive oil

Herbed carrots

Pancetta braised Brussels sprouts

4 Each