

Antipasti

Bacon-wrapped shrimp
Pan-seared bacon-wrapped shrimp
with roasted peppers, spinach and
Lemon.
12.

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.
9.

Lobster Bisque
A Sheraton Suites 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.
13.50

Polpetta
Roasted meatballs made with beef
and pork, with marinara and
Parmigiano.
9.

Siciliana
Grilled eggplant, roasted peppers,
prosciutto, soft mozzarella, olives,
basil and extra-virgin olive oil.
11.

Side Dishes

Rosemary Potatoes
Steamed Yukon gold with extra-
virgin olive oil and rosemary

Herbed Carrots
Tender carrots seasoned
and roasted

Soft Polenta
Organic Ohio cornmeal cooked
soft with Parmigiano

Sautéed Broccoli
Seasoned with crushed red pepper
and garlic

Pancetta braised Brussels
Sprouts
With pancetta, garlic and extra-
virgin olive oil

Butternut Risotto
Made with onion, butternut squash
and garlic- contains no cream or
cheese

Sautéed Spinach
Fresh leaves seasoned with
crushed red pepper and garlic

4.50 each

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.

Salads

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

Half Portions available

Canneloni
Hand made pasta sheets rolled with
ricotta, spinach, and Parmigiano. Baked
and served on our marinara sauce.
19.Full /10.50 Half

Cavatelli
Cavatelli pasta tossed with braised pork
ragu and herbed ricotta.
20.Full /11. Half

Lobster Penne
Penne pasta with lobster meat and blush
marinara sauce.
28.Full /15. 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 /10. Half

Pappardelle with shrimp
Wide ribbon pasta in spicy tomato sauce
with pancetta and shrimp.
25. Full /13.50 Half

Linguine con Vongole
Linguine pasta with red or clear
clam sauce and steamed clams.
24. Full /13. Half

Main Courses

Cuts of beef from our grill:

16-ounce bone-in Ribeye 37.*

12-ounce Sirloin Culotte 30.*

9-ounce center-cut Filet Mignon 38.*

14-ounce New York Strip 38.*

All above steaks served with rosemary potatoes, herbed carrots and extra-virgin olive oil.

Roasted Beef Tenderloin with Olive Oil Potatoes, Grilled Squash and Mixed Mushroom Demiglace 36*

Caramelized onions or mushrooms
2. Each

Veal Sorrentino
Thin Veal Scaloppini sautéed with
mushrooms, roasted peppers, spinach,
onion and lemon 26.

Pork T-bone*
Grilled Pork T-bone chop, with pancetta
braised Brussels sprouts, rosemary
potatoes and fruit mostarda 24.

Pork Tenderloin*
Herb-rubbed Pork Tenderloin with
rosemary, garlic, spinach, soft polenta
and Roasted Onion Port sauce 25.

Wild Caught Salmon
Horseradish-crusted Wild Caught Salmon
filet with olive oil potatoes, spicy green
beans and Pinot Noir sauce 26.

Seared Shrimp
Seared shrimp on spinach and
butternut squash risotto with red
peppers and asparagus 28.

Pollotta alla Cacciatore
Roasted Chicken Breast with
white beans and
tomato-mushroom ragu 21.

Grilled Vegetables
Selection of Grilled Vegetables with
butternut risotto and marinara 19.

Filet Gorgonzola*
Grilled Center-cut Filet Mignon with
celery root-potato purée, broccoli
and Gorgonzola Fonduta 40.