

APPETIZERS

- Calamari, Fritti or alla griglia* 7.5
Mussels*, Spicy tomato or garlic white wine sauce 7.5
Vongole*, Little neck clams in garlic white wine sauce 7.5
Gamberi Con Prosciutto*
Jumbo shrimp wrapped with Prosciutto, sautéed with a white wine garlic sauce 8.5
Scallops Toscano
Sautéed in a lemon butter sauce with caramelized fennel topped with flash fried leeks 9.
Baked Artichoke
Baked with light breading, garlic, Parmigiano, olive oil, and herbs in a balsamic lemon sauce 8.5
Funghi Ripieni
Oven-baked mushrooms filled with Italian sausage, breadcrumbs and Parmigiano, topped with a balsamic lemon butter sauce 7.
Portabella alla Griglia*
Marinated and grilled over fire roasted spinach, topped with Gorgonzola 6.
Polenta alla Rustica*
Grilled polenta topped with sautéed mushrooms, Parmigiano and drizzled with white truffle oil 6.
Baked Goat Cheese*
Baked and served in our homemade Marinara sauce and served with pesto crostini 6.
Carpaccio Avocado*
Thinly sliced, seasoned and seared sirloin with avocado, arugula, capers, basil, olive oil and shaved Parmigiano 9.



INSALATE

- Add chicken 2. Add shrimp 4. Add soup 2.
Asparagus Salad 7.5
Tomato, Onion & Blue Cheese 6.5
Bruschetta alla Romana 6.5
Insalata Caprese 7.5
Cesar Salad
Chopped Romaine lettuce tossed in our homemade Cesar dressing, topped with shaved Parmigiano and croutons 7.
Insalata alla ZaZa
Mixed field greens, romaine, red leaf, and endive with fresh vegetables, olives, artichoke hearts, olive oil, lemon, balsamic and blue cheese 7.5
Grilled Seafood Salad
Grilled shrimp, scallops & calamari over mixed field greens, tossed with fresh lemon & extra virgin olive oil 11.5
Steak Salad
Steak sliced and served over a bed of mixed field greens, grilled peppers and blue cheese with a honey balsamic vinaigrette 10.5
Smoked Salmon Salad
Smoked salmon with mixed greens, asparagus, sun-dried tomatoes and avocado in a raspberry vinaigrette 9.
Cobb Salad
Fresh romaine lettuce, crispy pancetta, wild mushrooms, hard boiled egg, and avocado with a honey Dijon dressing 7.5

SANDWICHES

All sandwiches served with French fries and soup *or* side salad

- Portabella on Herb Focaccia
Grilled portabella mushroom topped with caramelized onions, spinach, and goat cheese 8.5
Pollo Focaccia
Grilled chicken breast topped with lettuce, tomato, and red onion with a pesto mayo dressing 9.
Steak Focaccia
Steak with grilled peppers, red onions and melted provolone served in an herb focaccia 11.
Sausage & Pepper Panini
Homemade Italian sausage & peppers in a tomato basil sauce served in a fresh baked Italian loaf 8.5
Caprese Panini
Italian bread layered with Prosciutto, tomato, fresh mozzarella, and basil drizzled with olive oil 9.
Chicken Parmigiana Panini
Lightly breaded chicken breast topped with tomato basil sauce and melted mozzarella served in a fresh baked Italian loaf 9.

BRICK OVEN PIZZA

Individual 12 inch thin crust. Includes soup *or* side salad.

- Quattro Stagioni Light tomato sauce and quarters of Prosciutto, artichoke, mushrooms, olives 13.5
Margherita Light tomato sauce, grape tomato, fresh mozzarella and fresh basil 13.5
Del Mare Mozzarella, shrimp, spinach, grape tomato and goat cheese 17.5
Fresca Pesto sauce, grape tomatoes and fresh mozzarella 13.5

PASTAS

Includes choice of soup *or* side salad. Substitute gluten-free pasta 1.5

- Penne con Pollo
Sautéed with grilled chicken, broccoli, sun-dried tomato, and peas in a white-wine garlic sauce with extra virgin olive oil, topped with shaved Parmigiano 11.5
Capellini Arrabiata con Gamberi
Sautéed with gulf shrimp tossed with a plum tomato sauce with garlic, crushed red pepper and extra virgin olive oil 12.5
Penne Abbruzzese
Pasta with sautéed pancetta and ground Italian sausage in a spicy tomato sauce with Parmigiano 10.5
Rigatoni Melanzane
Pasta sautéed in a plum tomato sauce topped with roasted eggplant and Ricotta salata 10.5
Rigatoni Bosciaola
Pasta sautéed with beef tenderloin tips and Crimini mushrooms in a tomato cream sauce, topped with fresh mozzarella 11.5
Lobster Ravioli
Filled with North Atlantic lobster and Besciamella, sautéed with spinach in a tomato vodka cream sauce 13.
Orecchiette con Funghi
Pasta sautéed with mushrooms and roasted chicken in a rosemary brandy cream sauce 10.5
Fettuccine Capesante con Pomodorini
Sautéed with jumbo scallops, grape tomatoes and fresh spinach in a light garlic cream sauce 13.
Linguine Frutti di Mare
Sautéed with jumbo shrimp, calamari, scallops, little neck clams and mussels in a plum tomato sauce 15.5
Pasta al Modo Mio
Choice of pasta with tomato vodka, marinara, tomato basil, pesto, or creamy alfredo sauce 8.5
Add chicken *or* Italian sausage 3. Add shrimp 4. Add Bolognese sauce 3.

ENTREES

Includes choice of soup *or* side salad.

- Vitello alla Parmigiana
Breaded, pounded veal topped with fresh mozzarella, marinara sauce and Parmigiano, served with a side of fettuccine 13.
Vitello alla Griglia*
Fire grilled veal lightly breaded in polenta served with an arugula salad with diced tomatoes 13.
Eggplant Parmigiana
Thinly sliced breaded eggplant layered with tomato and Parmigiano, topped with mozzarella and baked to perfection. Served with linguine alla Marinara 11.5
Verdure alla Griglia*
Grilled platter of eggplant, tomato, yellow squash, and asparagus drizzled with extra virgin olive oil, served with grilled polenta 11.5
Salsiccia con Peppers*
Italian sausage sautéed with tri-color peppers, extra virgin olive oil, and garlic served on a bed of fettuccine in a plum tomato sauce 9.
Pork Loin alla Rustica*
Roasted pork tenderloin wrapped with fresh rosemary, sage and pancetta, served with fire roasted spinach and grilled polenta 12.5
Pesce Bianco Spinaci
Roasted whitefish with baby capers and shallots in our famous lemon balsamic wine sauce with a side of fire roasted spinach 12.
Risotto con Manzo*
Creamy Arborio rice sautéed with Crimini mushrooms topped with beef tenderloin tips and shaved Parmigiano, drizzled with white truffle oil 12.5
Meatless option with asparagus tips 11.5
Pollo Limone
Breasts of chicken sautéed with capers in a white wine lemon sauce, served with steamed broccoli and roasted red potatoes 12.

18% gratuity added to parties of 6 or more.

Minimum service charge applies. \$4 split plate charge.

5047 Shoreline Rd Lake Barrington, IL 847-381-1333

Maximum of 3 checks per table. Gift Certificates available.

*Available as gluten free.