

Antipasti Appetizers

zucchini fritti 8

Julienned strips of zucchini, flour-dipped and lightly battered, with sauce for dipping.

insalate calamari scungilli 14

Calamari and scungilli tossed with extra virgin olive oil and lemon, with celery and chopped roasted peppers.

roasted peppers & cheeses 12

Our own roasted peppers served with fresh mozzarella and sharp provolone cheese.

mozzarella stix 9.5

Lightly breaded and served with a marinara sauce for dipping.

poppers 9

Jalapeno peppers stuffed with cream cheese.

bruschetta 6.5

A blend of plum tomatoes, onions and extra virgin olive oil served over crisped seasoned Italian bread slices.

fried calamari 13

Tender calamari, lightly fried and served with tangy marinara sauce.

clams casino 10

Littleneck clams topped with peppers, onions, bacon and breadcrumbs.

broccoli rabe 11.5

Sautéed Italian bitter broccoli in oil and garlic.

mussels illiano 10

Fresh mussels in your choice of a zesty red sauce or a garlic white wine sauce.

vegetable combo 8

A sauté of broccoli, spinach, mushrooms and tomatoes.

black ravioli 8.5

Served in an aurora cream sauce.

prosciutto mozzarella 14

Fresh imported buffalo mozzarella layered with plum tomatoes, wrapped in prosciutto, drizzled with fresh garlic and olive oil.

stuffed long hot peppers 13

Stuffed with sharp provolone and prosciutto in olive oil and garlic.

grilled whole portobello 13

Topped with spinach and herbed goat cheese, wilted greens and drizzled with balsamic essence.

Mangia Italiano

family appetizers 26

Combine any three of the appetizers above, served family style for all to share.

Insalate

caesar salad 8

Crisp Romaine lettuce and Italian croutons tossed with our own homemade special Caesar dressing. Add chicken \$4

antipasto 12

Italian meats and cheeses with marinated vegetables.

caprese salad 9.5

Fresh mozzarella, tomatoes, garlic, basil and oil.

chef salad 9.5

Turkey, ham and provolone cheese with garden vegetables over a bed of lettuce.

mixed salad 8

Fresh mix of greens with marinated vegetables.

tossed salad 4

Fresh mix of greens with our house dressing.

california salad 11

Spring mix tossed in a raspberry vinaigrette dressing topped with strawberries, grapes, mango and caramelized mixed nuts.

baby spinach salad 10

Topped with goat cheese, roasted red peppers and olives and drizzled in a lemon olive oil dressing.

Zuppa

soup of the day 5

Ask about our chef's selection of homemade soup.

minestrone 4

Hearty, fresh vegetable soup.

Gluten Free Specialties

We will prepare any entree to meet your needs. Please ask your server.

penne contadina 18

Rice pasta and fresh seasonal vegetables in a fresh tomato sauce.

cheese ravioli 18

In a marinara sauce.

gluten free pizza 14

With cheese and sauce.

Please let us know if you have any food allergies or dietary restrictions.

All selections have a sharing charge of \$3 per person.

A 20% gratuity will be added to parties of 8 or more. Private parties available.

Pollo O Vitello

monterosa, pollo 23 vitello 26

Topped with spinach, fresh and sun-dried tomatoes, and mozzarella cheese, served in a pink brandy cream sauce.

sorrento, pollo 23 vitello 26

Dipped in egg and topped with eggplant, prosciutto, mushrooms and cheese, sautéed with shallots and sun-dried tomatoes.

cacciatore, pollo 19 vitello 23.5

Sautéed with onions, mushrooms and tomatoes and served in a red sauce (no peppers).

parmigiana, pollo 19 vitello 23.5

Topped with tomato sauce and mozzarella cheese.

zingara, pollo 19 vitello 23.5

Sautéed in pure olive oil with garlic, bell peppers, plum tomatoes, mushrooms, onions and a touch of marinara.

belladonna, pollo 20 vitello 23.5

Dipped in egg, shallots, mushrooms, artichokes and capers in a white wine lemon sauce.

sinatra, pollo 25 vitello 28

Fresh tomatoes, onions, zucchini and lobster meat in a wine sauce with a touch of cream.

griglia, pollo 19 vitello 23.5

Marinated and grilled, served over greens, accompanied by a side of fresh grilled vegetables or pasta.

picatta, pollo 19 vitello 23.5

Lightly sautéed in pure olive oil with mushrooms, capers, white wine and lemon.

abruzzi, pollo 23 vitello 27

Sautéed in a shallot brandy cream sauce with mushrooms and sun-dried tomatoes, topped with asparagus spears and mozzarella cheese.

marsala, pollo 20 vitello 25

Sautéed with imported Marsala wine topped with mushrooms and sun-dried tomatoes.

siciliano, pollo 20 vitello 25

Sautéed in pure olive oil with black olives, fresh oregano, eggplant, garlic, tomatoes and mushrooms in a spicy marinara.

paesano, pollo 19 vitello 23.5

Topped with sliced hot peppers, freshly chopped tomatoes, garlic and mushrooms.

francese, pollo 19 vitello 23.5

Dipped in egg, white wine, lemon and shallots.

lucia, pollo 25 vitello 28

Sautéed with cherry tomatoes, jumbo lump crabmeat and asparagus, topped with mozzarella cheese in a roasted garlic cream sauce.

maximo, pollo 23 vitello 27

Fresh asparagus, sun-dried tomatoes, shiitake mushrooms, mozzarella cheese and sherry wine sauce.

Illiano's Pesce

salmon scampi 24

Norwegian salmon served in a traditional oil and garlic scampi sauce or with fresh tomatoes and marinara.

shrimp & clams diavolo 27

Jumbo shrimp with littleneck clams in a spicy marinara.

black ravioli aurora 19

Stuffed with shrimp and topped with an aurora cream sauce.

linguine & clams 19

Tender white littleneck clams sautéed in your choice of red or white sauce.

mussels 19

Fresh mussels in your choice of a zesty red sauce or a garlic white wine sauce and served over pasta.

modo nostro 21

Baby shrimp sautéed in a garlic white wine sauce with a touch of marinara served over capellini.

fried calamari 20

Tender golden fried calamari served with a side of pasta in marinara sauce.

scallops & baby shrimp alfredo 29

Tender scallops and baby shrimp served in a creamy alfredo sauce tossed with parmesan cheese.

shrimp & veal capri 27

Scallopine of veal and shrimp topped with mozzarella cheese, served in a lemon and white wine sauce.

shrimp & veal pavarotti 27

Veal scallopine and shrimp sautéed with mushrooms, tomatoes, garlic and wine, light marinara topped with mozzarella cheese.

mediterranea zuppa di pesce 29

Jumbo shrimp, clams, mussels, calamari and scallops combined in a zesty marinara sauce or a garlic white wine sauce.

capellini positano 29

Jumbo lump crabmeat tossed with fresh plum tomatoes, pure olive oil, garlic and basil with a touch of marinara.

capellini aragosta 29

Lump lobster meat, shiitake mushrooms and sun-dried tomatoes in an aurora cream sauce.

calamari & scungilli 25

Sautéed in fresh garlic and olive oil in red wine sauce.

scallops verde 29

Tender scallops tossed with sun-dried and fresh tomatoes, baby shrimp and field greens in a white wine lemon sauce over homemade pasta.

fresh fish of the day

Ask your server about the chef's specialty of the day.

All entrees are served with our famous salad topped with our homemade house dressing.

To substitute Caesar Salad, add \$2. To substitute Soup of the Day, add \$2.

To substitute pasta with a vegetable, spinach or broccoli, add \$4, Combo add \$5

All selections have a sharing charge of \$3 per person.

Classic Pasta Dishes

classic sauce 13

A tomato (meat based) or meatless marinara.

bolognese 15

Ground meat with onions, tomatoes, basil and wine.

garlic & broccoli 14

Fresh garlic, broccoli and chopped tomatoes sautéed in olive oil with a touch of marinara.

pesto sauce 14

Ground basil, garlic, olive oil, parmesan and pine nuts.

new primavera 14

Seasonal vegetables and tomatoes sautéed in olive oil with a garlic light marinara sauce.

gioconda 16

Seasonal vegetables sautéed in a pink cream sauce.

puttanesca 14

Classic Roman sauce of tomatoes, olives, mushrooms and capers.

arrabiate (spicy) 14

A blend of mushrooms, tomatoes, olives, prosciutto and pepperoni in a red sauce.

tre'p 16

Alfredo sauce with peas, prosciutto and parmesan.

gypsy 14

Tomatoes, olives, artichokes, mushrooms and white wine with a touch of marinara.

siciliano 13.5

Sliced eggplant sautéed in a garlic white wine sauce with a touch of marinara and chopped tomatoes.

romano 16

An aurora cream sauce, sun-dried and fresh tomatoes and a touch of vodka.

alla panna 15

An alfredo cheese sauce.

sorento 14

Creamy mozzarella and parmesan in a tomato basil sauce.

pomodoro 13

Chopped tomatoes sautéed in a garlic white wine sauce with a touch of marinara.

aglio olio 12.5

Sliced garlic and olive oil with fresh herbs.

vodka cream 16

Pink cream sauce with sun-dried and fresh tomatoes.

illiano's gnocchi caprese 18

Homemade potato gnocchi served in a pomodoro sauce with fresh basil and buffalo mozzarella.

Cucina Italiano

sausage & peppers 18

Sweet sausage and bell peppers served in a marinara sauce over pasta.

stuffed shells 14

With ricotta, topped with melted mozzarella, served in our tomato sauce (meat-based).

meatballs 14

In our tomato sauce.

sausage 16

In our tomato sauce.

veal & peppers 19

Cubes of veal and bell peppers served in a marinara sauce over pasta.

ravioli 14

With marinara.

eggplant parmigiana 16

Baked eggplant topped with mozzarella cheese served in a marinara sauce over pasta.

baked ziti 14

Fresh ricotta, creamy mozzarella and basil tossed in our tomato sauce. Add eggplant, \$1

vitello casalinga 20

Tender cubes of veal, diced tomatoes, peas, onions, basil and olive oil served over pasta with marinara sauce.

lasagna 16

With meat and cheese.

manicotti 14

Served in a tomato sauce (meat based).

stuffed eggplant parmigiana 18

With ricotta, mozzarella cheese, parmesan cheese and egg, topped with mozzarella cheese and marinara sauce.

Shrimp Specialties

scampi 27

Shrimp sautéed in garlic, oil, tomatoes, lemon and wine (red or white).

marinara 27

A zesty red tomato sauce with garlic and olive oil.

parmigiana 27

Topped with mozzarella cheese, served in a marinara sauce.

francese 27

Dipped in egg, white wine, lemon and shallots.

shrimp sinatra 29

Fresh tomatoes, onions, zucchini and lobster meat in a wine sauce with a touch of cream.

All entrees are served with our famous salad topped with our homemade house dressing.

All pasta dishes are served with your choice of Capellini, Spaghetti, Linguini, Fettuccine, or Penne.

To substitute Cheese Tortellini, add \$3; Ravioli Formaggio, add \$3; Gnocchi, add \$3; Chicken, add \$4.

To substitute Caesar Salad, add \$2; To add Soup of the Day, add \$2; To substitute Pasta with a vegetable, spinach or broccoli, add \$4; Combo, add \$5. All selections have a sharing charge of \$3 per person.

Traditional Sunday Dinner

Gather the *famiglia* for our hearty Sunday meal with the robust flavors of our Neapolitan heritage. We celebrate Sundays with our cherished family recipes from Naples, Italy. From our family to yours, we have taken the time to prepare our favorite classic Italian dishes for you. Preserve the tradition of family dinners and keep your family close without having to cook all day. Come join our family feast and gathering this Sunday.

Ask your server about the chef's Sunday specialty.

Gourmet Personal Pizza

white special 13

Garlic, broccoli, peppers, spinach, mushrooms, onions and chopped tomatoes.

red special 13

Mushrooms, sausage, peppers, pepperoni and onions.

personal cheese 8.5

Tomato sauce and mozzarella.

pesto 11

Olive oil, garlic, pine nuts and basil with mozzarella cheese.

roasted pepper 11

Fresh roasted peppers with buffalo mozzarella, olive oil and garlic.

caprese 12

Fresh chopped tomatoes with basil, olive oil and buffalo mozzarella.

gypsy 12

Tomato sauce and mozzarella topped with artichoke hearts, olives, mushrooms and garlic.

sorrento 14

Tomato sauce and mozzarella topped with eggplant, prosciutto and mushrooms.

positano 15

Fresh chopped tomatoes with olive oil and garlic topped with jumbo lump crabmeat and a touch of parmesan.

diavolo 10

Sliced hot peppers with chopped tomatoes and mozzarella cheese sprinkled with crushed red pepper.

di procida 13

Pesto sauce with sun-dried tomatoes and mushrooms topped with mozzarella.

margherita 14

Fresh buffalo mozzarella, basil and tomato sauce.

marinara 9

Seasoned sauce with garlic.

sauce substitutions

Oil & Garlic	4	Alfredo	6
Bolognese	6	Pesto	5
Clam Sauce	8		

Extras

meatballs	4.5	french fries	4
sausage	5.5	cheese fries	5

Children's Menu

(Under 12 Years Old Only)

spaghetti with meatballs	7.5	ravioli marinara	7.5
spaghetti with marinara or butter	6	chicken fingers with french fries	8
tortellini marinara	7	chicken parmigiana	9
gnocchi marinara	7	bolognese (meat sauce)	8

To substitute alfredo sauce for pasta dishes, add \$1

Beverages

Soft Drinks - Coffee - Tea - Milk - Aqua Minerale - Cappuccino - Espresso

Dessert

Ask your server for daily selections.

Please visit our Facebook page and website
facebook.com/illianocucina
illianocucina.com