

ANTIPASTI

CROSTINI MISTI		\$12
Litehouse Gorgonzola, roasted garlic, Salami Toscano, basil pesto, & sundried tomatoes, served with crostini.		
FORMAGGIO MILANESE		\$12
Grilled feta cheese in seasoned breadcrumbs topped with lemon butter sauce, roasted garlic and served with crostini.		
GAMBERONI		\$16
Large prawns marinated in fresh herbs, charbroiled and topped with herb butter. GF		
ANTIPASTI MISTI	LARGE	\$20
Prepared meats, cheeses, artichoke hearts, caponata, olives and peppers. GF	SMALL	\$10
FUNGHI AL FORNO		\$10
Baked cremini mushrooms and roasted garlic with gorgonzola cheese and Marsala wine. GF		

ZUPPE E INSALATA

DELLA CASA		\$4
Spring mix greens with purple cabbage, carrots, and pepperoncini. GF		
LITEHOUSE ROMAINE (ALA CARTE SALAD)	ALA CARTE	\$5
Romaine lettuce, red onions, gorgonzola cheese, pepperoncini and croutons.	DINNER	\$8
Served with LITEHOUSE dressing; Ranch, Blue Cheese, or Red Wine Vinaigrette.		
CAESAR	ALA CARTE	\$5
Romaine lettuce, parmesan cheese and croutons tossed with Caesar dressing.	DINNER	\$8
Add Grilled Chicken-\$5 Add Grilled Shrimp-\$12 Add Grilled Calamari-\$10		
DI MARE		\$22
Mixed greens tossed with linguine tossed with feta vinaigrette, artichoke hearts and charbroiled prawns.		
MINISTRONE GF	CUP	\$3
	BOWL	\$5
ZUPPA DEL GIORNO	BOWL	\$5
DELLA CASA SALAD & SOUP GF		\$8
Refills \$2 per item and per request.		

GF = GLUTEN FREE

IL PRIMO

Full order pasta served with fresh spring mix salad. Caesar salad or cup of soup add \$1.50

RAVIOLI TOSCANO \$18/HALF ORDER \$13

Portobello stuffed ravioli on bed of strained Neapolitan tomato sauce and topped with brown butter sage sauce and Pecorino cheese.

TORTELLINI IVANO \$18/HALF ORDER \$13

Cheese tortellini, fresh mushrooms and prosciutto in a garlic cream sauce.

LINGUINE LERICI \$20/HALF ORDER \$14

Prawns, bay scallops and capers with garlic, rosemary and spicy fish stock tomato sauce.

PAPPARDELLE CON PESTO \$17/HALF ORDER \$12

Large ribbon pasta with creamy basil pesto, goat cheese and oven roasted tomatoes.

LINGUINE CON POLLO \$17/HALF ORDER \$12

Linguine pasta with chicken in a creamy Alfredo sauce.

PAPPARDELLE FATTORIA \$18/HALF ORDER \$13

Large ribbon pasta with rabbit, duck, chicken, housemade Italian sausage and wild mushrooms.

RIGATONI CONTADINA \$18/HALF ORDER \$13

Wide, tube shaped pasta with pomodoro tomato sauce, fresh basil, toasted garlic, chili flakes, Ivano's Italian sausage and a touch of cream.

SPAGHETTI BOLOGNESE \$16/HALF ORDER \$11

Tomato meat sauce (fresh, single muscle, house ground beef).

Add a side of Italian Sausage or Meatballs \$4

LASAGNA BOLOGNESE \$17/HALF ORDER \$12

Pasta layered with besciamella, cheese, and Bolognese tomato sauce.

MELANZANA PARMIGIANA GF \$17

Thinly sliced eggplant, Neapolitan tomato sauce and melted cheese.

All pasta entrees can be prepared gluten free with Tinkyada Brown Rice Penne...add \$2

FAMILY STYLE

Family style dining is designed to serve two. All "Il Primo" menu items are available to order family style for an additional \$10.

Family style dining begins with choice of soup or spring mix salad, leading to the main course and finished with a small dessert offering.

IL SECONDO

Entrees served with house vegetables, chef's choice side & fresh spring mix salad. For a Caesar salad or cup of soup add \$1.50

POLLO

IVANO

Boneless breast of chicken stuffed with prosciutto and Fontina cheese, finished with a brandy tomato sauce. \$24

POLLO PARMIGIANA

Boneless chicken breast, herbed bread crumbs, Neapolitana tomato sauce, provolone cheese. \$21

POLLO SALTIMBOCA

Lightly floured chicken breast topped with thinly sliced prosciutto, melted provolone cheese, and Marsla wine sauce. \$21

**Pollo Ivano takes a bit longer to prepare than other items. Please allow 20 minutes...*

PESCE

FRESH SEAFOOD SPECIALS

Server will present tonight's specials.

MARKET
PRICE

CALAMARI DORE

Seasoned egg batter, lemon, butter and white wine. \$22

PRAWNS BELLAGIO

Seasoned egg batter, lemon, butter, white wine, capers and sundried tomatoes. \$26

SHRIMP SCAMPI

Large prawns sautéed with garlic, lemon, butter and white wine. \$26

SPECIALITA DI CASA

RIB-EYE MEDITERRANEO

Rubbed with olive oil and rosemary salt. Charbroiled and served with Burgundy garlic sauce. \$28

AGNELLO PROVENCAL

Tender lamb chops grilled with herbs de Provence and topped with maître d' butter. \$30

All dinner entrees can be prepared gluten free, please alert your server...add \$2

Ivano's would like to advise you that eating undercooked meat, egg or shellfish may cause illness.

DOLCE

MOUSSE

Chocolate Mousse	\$6
White Chocolate Mousse	\$6
Combination Mousse	\$6

SPECIALITIES

Tiramisu	\$7
Crème Brulee	\$7

ICE CREAM

French Vanilla	\$5
Spumoni	\$5
Housemade Ganache Brownie with Chocolate or Huckleberry Sauce... Ala Mode...add \$2	\$6

COMBINATION DESSERTS (SERVE TWO)

RUBY PORT: Dow's Ruby Port with chunks of Belgian dark chocolate	\$10
TAWNY PORT: Dow's Ten Year Tawny Port with Crème Brulee	\$13
PORT SAMPLER: Ruby and Tawny Port, Crème Brulee and Chocolate	\$23

Ask your server for nightly dessert specials.

CAFÉ

Espresso.....\$2.50	Cappuccino.....\$3.50	Latte.....\$4
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BEVANDA

Coffee	\$2.50	Henry Weinhard's Root Beer	\$3.00
Tea	\$2.00	San Pellegrino Sparkling Water	
Soft Drinks	\$2.00	7 oz. Lemon	\$3
Juice	\$2.00	16 oz. Plain	\$4
Milk	\$2.00	Huckleberry Lemonade	\$3.00
Lemonade	\$2.00	Refills	\$2.00