

ANTIPASTI

CROSTINI MISTI		\$12
Litehouse Gorgonzola and ricotta tapenade, sundried tomato tapenade, basil pesto, roasted garlic, & Salami Toscano, served with crostini. <i>[GF crostini add \$2]</i>		
FORMAGGIO MILANESE		\$12
Grilled feta cheese topped with lemon butter sauce, roasted garlic and served with crostini. <i>[GF crostini add \$2]</i>		
GAMBERONI		\$16
Large prawns marinated in fresh herbs, charbroiled and topped with herb butter. GF		
ANTIPASTI MISTI	LARGE	\$20
Prepared meats, cheeses, artichoke hearts, marinated mushrooms, caponata, olives.	SMALL	\$10
FUNGHI AL FORNO		\$10
Baked cremini mushrooms and roasted garlic with gorgonzola cheese and Marsala wine. GF		
GARLIC BREAD		\$8
Half baguette sliced and spread with butter, garlic, dry oregano and parmesan. Baked to golden brown		

ZUPPE E INSALATA

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

GF = GLUTEN FREE

IL PRIMO

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

RAVIOLI TOSCANO	\$19/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	\$19/HALF ORDER \$13
Cheese tortellini, fresh mushrooms and prosciutto in a garlic cream sauce.	
LINGUINE LERICI	\$21/HALF ORDER \$14
Prawns, bay scallops and capers with garlic, rosemary and spicy fish stock tomato sauce.	
PAPPARDELLE CON PESTO	\$18/HALF ORDER \$12
Large ribbon pasta with creamy basil pesto, goat cheese and oven roasted tomatoes.	
LINGUINE CON POLLO	\$18/HALF ORDER \$12
Linguine pasta with chicken and oven roasted grape tomatoes in creamy Alfredo.	
PAPPARDELLE FATTORIA	\$19/HALF ORDER \$13
Large ribbon pasta with rabbit, duck, chicken, housemade Italian sausage and 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, house made sausage, and pancetta).	
<i>Add a side of Italian Sausage or Meatballs \$4</i>	
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 GF Barilla 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 or cup of soup. For a Caesar salad add \$1.50

POLLO

IVANO

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

POLLO MATTONE

Half chicken rubbed in fresh herbs and olive oil & charbroiled, then finished in oven and topped with fresh herb pan sauce. \$21

POLLO REGGIANO

Lightly floured chicken breast topped with Marsala wine sauce, and sprinkled with chopped prosciutto, green onion, and shredded Pecorino & Parmesan cheese. \$21

**Pollo Ivano & Mattone take 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, pan seared and topped with lemon, butter and white wine. \$22

PRAWNS CALABRESE

Prawns sautéed in spicy tomato sauce. Served over bed of creamy risotto. \$26

SHRIMP SCAMPI

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

SPECIALITA DI CASA

*NEW YORK MEDITERRANEO

New York steak rubbed with olive oil and rosemary salt. Charbroiled and topped with roasted garlic & rosemary Burgundy sauce. \$28

PORK OSSO BUCO CACCIATORE

Tender petite pork shanks simmered in Neapolitana tomato sauce with onions, peppers, and Kalamata olives. Served over bed of creamy risotto. \$30

**These items are served undercooked. Ivano's would like to advise you that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

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

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...	\$6
Ala Mode...	add \$2

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