



TEMPTING STARTERS

CRAB & BRIE BRUSCHETTA \$9.50
topped with local baby arugula &
mango puree

ITALIAN SAUSAGE \$9
2 pieces of Eataliano's house-made
sausage, sautéed and plated
with freshly made garden salad,
pickles, & mustard

**BABY SHRIMP & TOP SHELL CLAMS
AJILLO \$9.50**
sautéed in garlic & olive oil and
plated with spicy pepperoncini
*Recommended with an order
of grilled pesto cheese bread \$6.00

CALAMARI ROMANO \$8.50
soft squid romano, beer battered
and fried. Plated with remoulade
sauce & oil-free tomato sauce

STEAMED LITTLENECK CLAMS \$9
with garlic white wine & butter
Recommended with an order of roasted
garlic boursin cheese bread \$6.00

SALADS TO SHARE

CAPRESE \$22.50
vine ripe tomatoes & mozzarella
topped with house-made basil pesto
& balsamic drizzle

MIXED SEAFOOD \$23.75
sashimi-style salmon, tuna, octopus,
squid, hokki clam, sweet shrimp,
tossed in a spicy & savory dressing
over local baby field greens

CLASSIC CAESAR \$20
baby romaine lettuce, bacon bits,
croutons, parmesan cheese, lemon &
poached egg

SOFT SHELL CRAB \$20.50
fried to perfection and served on a
bed of local baby field greens,
tomatoes & cucumbers. Topped with
sweet chili & creamy ranch dressing

HOUSE-MADE RICOTTA CHEESE \$21.50
atop a bed of local baby greens with
maple syrup, candied walnuts,
toasted sliced almonds, dried
cranberries & balsamic dressing

TASTY 10" PIZZAS

CHEF'S FAVORITE \$19.50
gorgonzola, sliced fried garlic &
mushrooms with a honey dip

CLASSIC MARGHERITA \$18
fresh mozzarella, tomatoes, & garden
picked basil with fresh tomato sauce

LOCAL MEAT LOVERS \$19.50
local chamorro sausage, pepperoni,
pork sausage, onions, mushrooms &
bell peppers with fresh tomato sauce

SEAFOOD ALFREDO \$19
shrimp, scallops, squid, onions &
mushrooms with cream sauce

FOUR CHEESE \$18
mozzarella, cheddar, parmesan &
gorgonzola with fresh tomato sauce

PESTO CHICKEN & ARUGULA \$18.50
with our garden picked herbs &
mozzarella

CHEF'S CALZONE
Oven-baked stuffed pizzas made
daily with Chef's favorite flavor
pairings for your enjoyment. Please
ask your server about Chef's calzone
creation for today.

FRESH PASTAS

SPAGHETTI BOLOGNESE \$18
home-made meat sauce & melted
mozzarella

*Recommended with an order of
grilled pesto cheese bread \$6

SPICY BAKED PENNE ARRABBIATA \$18.50
sliced garlic, pancetta, red pepper
& tomato sauce

*Recommended with an order
of roasted garlic boursin cheese
bread \$6

**CREAMY FORREST MUSHROOM
PAPPARDELLE \$18.50**
with assorted mushrooms, shaved
parmesan cheese & white truffle oil

**SEAFOOD & SPINACH FETTUCCINE
ALFREDO \$19.50**
with shrimp, scallops, octopus, squid,
tuna & cream sauce

RAVIOLI & GNOCCHI
Made each day with fresh
ingredients & creativity to satisfy
your palate. Please ask your server
about our flavor pairings for today.

GRILLED ENTRÉES

NEW ZEALAND LAMB CHOPS (1/2 RACK) \$37.50
with mint lamb au jus, mashed potatoes, sautéed
spinach & oil-free tomato sauce

7 OZ. BEEF TENDERLOIN \$38.50
with seasonal grilled
vegetables, mashed potatoes,
baby greens, pesto cream
sauce & Italian wine demi-glace

9 OZ. PRIME RIB OF BEEF \$37.50
with onion jam, mashed
potatoes, grilled vegetables &
pink peppercorn sauce

12 OZ. TOP SIRLOIN \$29.50
with Cajun onion rings, mashed
potatoes, grilled vegetables &
Mediterranean butter

16 OZ. T-BONE STEAK \$49
Herb rubbed served with
mashed potatoes and sweet
whole-roasted garlic cream
sauce

JUICES, TEAS, & SODAS

Iced Tea with refills	\$4
Coke	\$4
Diet Coke	\$4
Sprite	\$4
Orange Juice	\$4
Pineapple Juice	\$4
San Pellegrino	\$5
San Pellegrino Sparkling Fruit Drinks Mandarin, Grapefruit, Red Orange, Lemon	\$5

FRESHLY BREWED ILLY COFFEE (REGULAR OR DECAF)

Iced Americano	\$4
Americano	\$4
Espresso	\$4 Single \$8 Double
Cappuccino	\$5.50
Café Latte	\$5.50
Affogato	\$6.50

BEERS

Asahi	\$11 Large \$6 Small
Budweiser	\$6
Bud Light	\$6
Heineken	\$6
Corona	\$6
Miller Lite	\$6

SPARKLING WINES

Bottega Fragolino Rosso Red Sparkling Wine	\$40
Woodbridge White Sparkling Wine	\$30

PINK WINE

2014 Woodbridge White Zinfandel	\$35/b \$7/g
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RED WINES

2012 Villa Antinori Toscana	\$65
2014 Woodbridge Merlot	\$35/b \$7/g
2014 Robert Mondavi Private Selection Pinot Noir	\$57
2014 Robert Mondavi Twin Oaks Cabernet Sauvignon	\$30/b \$6/g

WHITE WINES

2014 Danzante Pinot Grigio	\$45
2014 Woodbridge Sauvignon Blanc	\$35/b \$7/g
2014 Robert Mondavi Twin Oaks Chardonnay	\$30/b \$6/g

DOLCE DELIGHTS

EATALIANO SWEET CALZONE \$9.50
nutella & homemade ricotta cheese
mascarpone & custard stuffed calzone
with cinnamon sugar, chocolate drizzle, & fresh cream

CLASSIC TIRAMISÙ \$9
Italian's favorite
coffee-infused dessert

ITALIAN-STYLE CHEESECAKE \$8.50
freshly made ricotta cheesecake
with berry sauce

HOMEMADE GELATO SAMPLER \$8
4 seasonal flavors
of Italian-style ice cream

AFFOGATO \$6.50
espresso poured over a serving
of vanilla ice-cream