

## appetizer

**antipasto platter** mortadella, prosciutto, capicola, soppressata, salami, fontinella, roasted peppers, olives, fennel | 18 - 24

**sausage & peppers** mild italian sausage, sautéed peppers | 13

**fried calamari** tangy cocktail sauce, lemon | 18

**broiled calamari** olive oil, garlic, bread crumbs, parsley | 18

**panko-crusted shrimp**, cocktail sauce | 16

**chicken tenders** honey mustard sauce | 13

**roasted lemon shrimp** garlic, lemon butter, herb bread crumbs | 16

**mussels** fresh tomato sauce, basil, crostini | 13

**eggplant** lightly breaded and fried, ricotta cheese, marinara or arrabiatta sauce | 14

**bruschetta** diced tomatoes, basil, garlic, onions, toasted crostini | 10

**baked goat cheese** black olives, marinara sauce, toasted crostini | 12

**sautéed escarole & cannellini beans** | 12

## salad

add chicken \$5, shrimp (5) \$10, salmon \$12 or steak \$14 to any salad

**house** tomato, cucumber, garbanzo beans, romaine, spring mix, choice dressing | 10

**caprese** tomatoes, fresh mozzarella, basil, balsamic vinaigrette, olive oil drizzle | 13

**signature** red onion, crisp prosciutto, blue cheese, iceberg, spicy sweet mustard | 12

**avocado & tomato** blue cheese, onion, romaine, italian vinaigrette | 15

**wedge** iceberg, prosciutto bits, tomato, blue cheese | 12

**classic caesar** house-made croutons, romaine, fontinella cheese, creamy caesar | 13

**summer salad** mixed greens, mixed berries, goat cheese, caramelized pecans, champagne vinaigrette | 14

**chopped** chicken, salami, red pepper, tomato, hearts of palm, romaine, italian vinaigrette | 15

**pear & grilled chicken** blue cheese, candied pecans, romaine, italian vinaigrette | 15

**steak salad** mixed greens, asparagus, blue cheese, balsamic vinaigrette | 23

## pasta

gluten-free and whole wheat pasta available upon request

**manicotti** italian cheese blend, spinach, marinara sauce | 22

**gnocchi** house-made potato dumplings, marinara sauce | 22

**cavatelli** semolina flour, ricotta cheese, bolognese sauce | 22

**frutti di mare** shrimp, calamari, mussels, chopped clams, linguini, marinara | 34

**shrimp francese** egg-battered shrimp, angel hair pasta, lemon butter sauce | 29

**chicken parmesan** provolone, marinara, parmesan, pasta | 24

**spinach & egg fettuccine** chicken, asparagus, mushrooms, garlic cream, parmesan | 23

**meat lasagna** layered ribbon noodles, ground beef & pork, ricotta, mozzarella, marinara | 22

**country style rigatoni** italian sausage, tomatoes, mushrooms, red peppers, garlic cream | 23

**pappardelle ragu** extra wide egg noodles, beef & pork ragu | 24

## entree

all chops, steaks & fish cut fresh in-house daily

**salmon** garlic lemon aioli, house potato, vegetables | 29

**whitefish** white wine butter sauce, vegetables, roasted potatoes | 30

**mahi mahi** pan seared, served with escarole & tomato relish | 29

**veal peppercorn** mushroom marsala sauce, potato strings | 36

**veal piccata** tender medallions, lemon, capers, roasted potatoes, vegetables | 32

**14 oz. ribeye** roasted potatoes, vegetables | 44

**pork chop** 14 oz. center-cut, smashed red potatoes, vegetables | 29

**chicken limone** white wine, lemon, parsley, roasted potatoes, vegetables | 24

**roasted half-chicken vesuvio** oregano, white wine, olive oil, peas, roasted potatoes | 24

**chicken romano** artichoke hearts, roma tomatoes, white wine, romano cheese, roasted potatoes | 24

**mike g's half-roasted chicken** peppers, sausage, onions, white wine, herbs, roasted potatoes | 26

**8 oz. filet** mushrooms, roasted potatoes, vegetables | 46

Craving a Balagio Classic? We are happy to accommodate your request. Please inform your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**3.5% surcharge added to credit cards. 20% gratuity added to parties of 6 or more.**

## *martini*

**dirty martini** grey goose, olive juice, blue cheese stuffed green olives | 12

**cosmo** vodka, cranberry, triple sec | 13

**citrus cosmo** skyy citrus, cointreau, cranberry, splash of lime | 13

**chocolate martini** vodka, dark chocolate liqueur | 14

**mandarin cosmo** skyy blood orange, triple sec, cranberry, splash sour | 13

**summer wind** malibu rum, pineapple & orange juice, splash melon liqueur | 13

**french martini** vodka, pineapple juice, chambord | 13

## *bubbles*

**il mionetto** moscato, italy | 10 ~ 38

**mionetto prosecco**, italy | 10 split

**korbel brut**, california | 10 split

**veuve clicquot**, france | 110

## *white*

**oyster bay** sauvignon blanc, new zealand | 10~38

**ferrari carano** fume blanc, california | 10~38

**ferrari carano** chardonnay | 13~50

**columbia crest** chardonnay, washington | 10~38

**santa margherita** pinot grigio, italy | 14~54

**ste. michelle** reisling, washington | 10~38

**menage a trois** white blend, california | 10~38

## *red*

**rutherford hill** merlot, california | 14~54

**robert mondavi** pinot noir, california | 10~38

**simi** cabernet, california | 14~54

**meiomi** pinot noir, california | 12~46

**carletto** montepulciano | 10~38

**graffigna** malbec, argentina | 10~38

**ruffino docg** chianti, italy | 10~38

**querceto** chianti, italy | 12~46

**menage a trois** red blend, california | 10~38

**robert mondavi** private selecton cabernet, california | 10~38

**ferrari siena** sangiovese-based red blend | 14~54

**the prisoner** red blend, california | 19~72

**jordan** cabernet, alexander valley, california | 120

## *house*

**chardonnay**

**pinot grigio**

**white zinfandel**

**cabernet**

**merlot**

9 ~ 32

## *beer*

miller lite | mgd | bud | bud light | coors light | heineken | amstel light | sam adams | peroni | moretti  
corona | corona light | miller 64 | stella | blue moon | cider | anti hero ipa

## *after dinner*

**balagio coffee** kahlua, grand marnier & tia maria, whipped cream | 10

**italian coffee** amaretto di soronno, whipped cream | 10

**bailey's & coffee** bailey's irish cream, whipped cream | 10

**irish coffee** jameson irish whiskey, whipped cream, green creme de menthe | 10

**nutty italian** frangelico & amaretto di soronno, over ice | 11

**godfather** amaretto di saronno & white label scotch, over ice | 11