



THE
ITALIAN
HOUSE
ON PARK

APPETIZERS

Mussels

Prince Edward Island mussels steamed in a spicy white wine garlic sauce with tomatoes & pepperoncinis. Served with French bread. 14

Calamari

Hand cut rings and tentacles tossed and fried in seasoned flour. Topped with feta cheese and drizzled with house-made balsamic glaze. 15

Fried Ravioli

Parmesan breaded, hand-made pasta with a blend of ricotta, parmesan, mozzarella cheese and chives. Served with vodka sauce. 12

Bruschetta

French bread toasted crostinis topped with a blend chopped Roma tomatoes, red onions, garlic and basil. Drizzled with house-made balsamic glaze. 9

Polenta Fritters

Miniature polenta cakes topped with house-made marinara sauce, fresh mozzarella and basil. 11.5

Italian Cheese & Shrimp Fondue

A blend of melted Italian herbs and cheese with diced shrimp. Served with toasted naan bread crisps. 16

Parmesan Crusted Burrata

A creamy, burrata mozzarella cheese encrusted with parmesan breading. Served with house-made marinara sauce and parmesan crostinis. 13

SALADS

Caesar

Two romaine wedges topped with caesar dressing, red onion and shaved parmesan. 7

Horsey Blue

Two baby lettuce wedges topped with Nyla's creamy blue cheese dressing, crispy pancetta, croutons, red onions and tomatoes. 8.5

Roasted Beet

Mixed greens tossed with a honey lemon vinaigrette. Topped with house roasted red and golden beets, goat cheese and candied walnuts. 9

Caprese

Five roma tomato slices layered with fresh mozzarella, basil, house-made balsamic glaze, salt and pepper. 9

Fresh Pear & Arugula

Fresh arugula tossed with a honey balsamic vinaigrette. Topped with creamy gorgonzola cheese, red onions, thinly sliced prosciutto, crisp pear wedges and sweet & spicy pecans. 10

House

Mixed greens topped with roma tomatoes, red onions, pepperoncinis and shaved parmesan. Served with our house-made Italian dressing on the side. 6.5

Seasonal Soup

Cup | Bowl

PASTA

Shrimp Scampi

Five jumbo shrimp tossed with linguine pasta in a white wine lemon garlic sauce. Topped with shaved parmesan. 21

Alfredo

Creamy, garlic alfredo tossed with fettuccine pasta. Topped with shaved parmesan. 14

Carbonara

Rustic, creamy carbonara sauce combined with pancetta, fresh cracked egg, peas, parmesan and spaghetti pasta. 18.5

Lasagna

A blend of ground beef and pork layered with parmesan, mozzarella and lasagna pasta. Topped with your choice of sauce. 17

Frutti di Mare

A combination of shelled clams, mussels, bay scallops, jumbo shrimp and sautéed calamari tossed with a spicy marinara sauce and linguine pasta. 25

Spaghetti and Meatballs

Spaghetti pasta tossed with our hearty red sauce. Topped with three house-made meatballs and shaved parmesan cheese. 17

Eggplant Parmesan

Three parmesan crusted eggplant slices, fried and stacked with mozzarella cheese. Served atop our hearty red sauce with angel hair pasta and house-made garlic butter. 15.5

Sausage Orecchiette

Orecchiette pasta tossed with spicy Italian sausage, pancetta, red cabbage and spinach in a spicy white wine garlic sauce. 18

Alla Vodka

Fiery tomato cream sauce tossed with penne pasta. Topped with shaved parmesan. 14

Pasta Primavera

Fresh seasonal vegetables and linguine pasta tossed with a white wine garlic sauce. Topped with shaved parmesan. 18

Gluten free pasta available for an additional \$3

MEAT & SEAFOOD

Veal Osso Buco*

16 oz bone-in veal shank, slow braised. Served with creamy parmesan risotto, asparagus and a veal stock pomodoro sauce. 38

Bacon Wrapped Pork Medallion*

Bacon wrapped pork tenderloin medallions. Served with roasted fingerling potatoes, brussel sprouts and a maple balsamic glaze. 24

Parmesan Crusted Grouper*

7 oz parmesan crusted grouper filet. Served with linguine pasta in a tarragon cream sauce with sun-dried tomatoes, garlic and sautéed onion. 34

Bay Scallop Risotto*

Fresh bay scallops, pan seared, atop creamy parmesan risotto with cherry tomatoes and asparagus. 30

Ora King Salmon*

7 oz Blackened Ora King salmon, pan seared, topped with a lemon caper cream sauce. Served with primavera risotto. 32

Halibut Picatta*

7 oz Alaskan halibut, pan seared, topped with a white wine lemon picatta sauce and capers. Served with angel hair pasta and house-made garlic butter. 34

Gnocchi & Strip*

Potato gnocchi pasta tossed with spinach, mushrooms and a velvety tomato gorgonzola sauce. Topped with a sliced 6 oz Prime NY strip and melted gorgonzola crumbles. 32

VEAL & CHICKEN

Parmesan

Parmesan cheese crusted, fried and topped with mozzarella cheese. Served with spaghetti pasta tossed with a hearty red sauce. Veal 21 | Chicken 18

Picatta

Topped with white wine lemon picatta sauce and capers. Served with angel hair pasta tossed with house-made garlic butter. Veal 21 | Chicken 18

Marsala

Topped with our sweet and creamy marsala wine sauce with mushrooms. Served with angel hair pasta tossed with house-made garlic butter. Veal 21 | Chicken 18

Saltimbocca

Layered with prosciutto, sage and melted fontina cheese. Topped with our creamy tomato sauce and mushrooms. Served with angel hair pasta tossed with house-made garlic butter. Veal 21 | Chicken 18

SIDES

Add a side to any entree for \$6

Sauteed Mushrooms

Oven Roasted
Asparagus

Prosciutto Balsamic
Brussel Sprouts

Primavera Risotto

Roasted Fingerling
Potatoes

ADD ONS

Add to any salad or entree

Chicken \$5

Italian Sausage \$5

Shrimp \$9

Bay Scallops \$15

Salmon \$15

NY Strip \$16.5

DESSERTS

Tiramisu

Carrot Cake

Chocolate Cannoli

New York Cheesecake

Crème Brulee

*Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of food-borne illness.