



THE  
ITALIAN  
HOUSE  
ON PARK

## APPETIZERS

### Mussels

Prince Edward Island Mussels steamed in a spicy white wine garlic sauce with tomatoes & pepperoncinis. Served with toasted 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 **\$14**

### Fried Ravioli

Parmesan breaded, hand-made pasta with a blend of ricotta, parmesan, mozzarella cheese and chives. Served with vodka sauce **\$9**

### Bruschetta

French bread toasted crostinis topped with a blend chopped Roma tomatoes, red onions, garlic and basil. Drizzled with house-made balsamic glaze **\$8**

### Italian Dip

A melted blend of parmesan, mozzarella and cream cheese. Swirled with house-made pesto sauce and dried red bell peppers. Served with toasted Naan crisps **\$12**

### Artichoke Crostinis

French bread toasted crostinis served atop marinated artichoke hearts and chopped sun-dried tomatoes. Topped with melted mozzarella and parmesan cheeses, green onions **\$9**

### Jumbo Crab Cakes

Two jumbo lump crab cakes with sweet red pepper, hand shaved bread crumbs, and a mirepoix sits atop spring mix and drizzled with a sweet chili aioli. **\$13**

## PASTA

### Shrimp Scampi

Five jumbo shrimp tossed with linguine pasta in a white wine lemon garlic sauce. Topped with shaved parmesan cheese **\$20**

### Alfredo

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

### Frutti di Mare

A combination of shelled clams, mussels, quartered scallops, jumbo shrimp and sautéed calamari tossed with a spicy marinara sauce and linguine pasta **\$22**

### Carbonara

Rustic, creamy carbonara sauce combined with pancetta, fresh cracked egg, peas, parmesan cheese and spaghetti pasta **\$18**

### Lasagna

A blend of ground beef and pork layered with parmesan, mozzarella and lasagna pasta. Topped with your choice of sauce red, white, or vodka **\$17**

## SALADS

### Caesar

Two romaine wedges topped with caesar dressing, red onion and shaved parmesan **\$6**

### Horsey Blue

Two baby lettuce wedged topped with Nyla's creamy blue cheese dressing, crispy pancetta, croutons, red onions and tomatoes **\$8**

### Roasted Beet

Mixed greens tossed with a honey lemon vinaigrette. Topped with house roasted red and golden beets, goat cheese and candied walnuts **\$8**

### Caprese

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

### Winter Harvest Salad

Chopped kale tossed with a house made maple balsamic vinaigrette. Topped with a sweet and savory blend of roasted butternut squash, candied pecans, dried cranberries, fresh blackberries and goat cheese. **\$12**

### House

Mixed greens topped with roma tomatoes, red onions, pepperocini and shaved parmesan. Served with our house-made Italian dressing on the side **\$5**

### Seasonal Soup

Cup | Bowl

### 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**

### Sausage Orecchiette

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

### Rigatoni Alla Vodka

Rigatoni pasta tossed with a sliced spicy Italian sausage and roasted sweet bell peppers in a fiery, vodka sauce **\$18**

### Pasta Primavera

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

## MEAT & SEAFOOD

### Filet Mignon\*

8 oz center cut filet, topped with a creamy madeira wine, black peppercorn sauce and sautéed mushrooms. Served with linguine noodles and house-made garlic butter **\$38**

### Veal Tortellaci\*

Five large tortellinis stuffed with tender braised veal, fresh parmesan, and a mirepoix. Tossed with a savory veal demi-glace sauce. Served with a roasted garlic broccolini. **\$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 **\$30**

### Sea Scallops\*

Jumbo sea scallops, pan seared, topped with a garlic clarified butter. Served with creamy mushroom risotto and oven-roasted asparagus **\$28**

### Ora King Salmon with Dill Sauce\*

7 oz ora king salmon, pan seared, topped with a creamy lemon dill sauce. Served with parmesan risotto and oven-roasted asparagus **\$30**

### 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 **\$30**

### Seafood Ravioli\*

Five jumbo raviolis served on a bed of sautéed spinach. Stuffed with bay scallops, shrimp, lobster and parmesan cheese. Tossed with a velvety lobster cream sauce **\$30**

## 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 \$17**

### Picatta

Topped with white wine lemon piccata sauce and capers. Served with angel hair pasta tossed with house-made garlic butter **Veal \$21 | Chicken \$17**

### 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 \$17**

### 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 \$17**

## SIDES

Add a side to any entree for \$6

Rainbow Carrots

Oven Roasted Asparagus

Prosciutto Balsamic  
Brussel Sprouts

Cremini Mushroom Risotto

Broccolini with Roasted Garlic

## ADD ONS

Add to any salad or entree

Chicken \$5

Italian Sausage \$5

Shrimp \$7

Scallops \$10

Salmon \$11

## DESSERTS

Tiramisu

Seasonal Bread Pudding

Homemade Carrot Cake

Cannoli

Chocolate Trifle

Crème Brulee

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