



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. 11

Bruschetta

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

Stracciatella

Creamy stracciatella cheese topped with oven roasted cherry tomatoes and shallots. Drizzled with basil olive oil and balsamic reduction. Served with naan bread. 12

Italian Sausage & Peppers

Sauteed Italian sausage, bell peppers and onions in a lemon garlic butter sauce. Served with crostinis. 10

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. 14.5

SALADS

Caesar

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

Horsey Blue

Two baby lettuce wedged 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

Mediterranean Cous Cous

Fresh arugula, cous cous pasta, cucumber, cherry tomatoes, red onion and feta cheese tossed with a lemon honey vinaigrette. 9

House

Mixed greens topped with roma tomatoes, red onions, pepperocini 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 cheese. 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 cheese 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 sauteed calamari tossed with a spicy marinara sauce and linguini pasta. 22

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 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. 40

Pork Roulade*

Pork tenderloin stuffed with red bell peppers, mozzarella and spinach. Served with a creamy pesto sauce, baby rainbow carrots and herbed orzo pasta. 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. 32

Sea Scallops*

Jumbo sea scallops, pan seared, topped with a garlic clarified butter. Served with creamy mushroom risotto and oven-roasted asparagus. Market Price

Ora King Salmon*

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

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 piccata 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

Mushroom Risotto

Baby Rainbow Carrots

ADD ONS

Add to any salad or entree

Chicken \$5

Italian Sausage \$5

Shrimp \$7

Scallops \$15

Salmon \$13.5

NY Strip \$16.5

Filet \$25

DESSERTS

Tiramisu

Coffee Panna Cotta

Carrot Cake

Chocolate Cannoli

Berry Trifle

Crème Brulee

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