

Cena

Add Soup or Salad to any entrée for \$2.99 Add a side Caesar salad to any entrée for \$3.75.
Split entrees add \$3.25.

- Chicken Marsala or Piccata**.....\$ 18.99
Tender breasts of chicken topped with mushrooms sautéed in your choice of a flavorful Marsala wine sauce or a Piccante white wine sauce and lemon butter sauce with capers.
- Chicken And Shrimp LaRosa**.....\$ 19.99
Chicken breasts sautéed with a hint of garlic, with shrimp, spinach, and tomatoes, then tossed in a white wine sauce and topped with melted mozzarella cheese.
- Chicken Parmigiana**.....\$ 18.99
Topped with our semplice sauce and blanketed with mozzarella cheese.
- Chicken Cremosi**.....\$ 18.99
Sliced breaded chicken breast sautéed and smothered in a lemon cream sauce.
- Veal Michelangelo**.....\$ 24.99
Sautéed with jumbo shrimp and sea scallops in a lightly spiced tomato cream sauce flavored with crabmeat and just a touch of brandy.
- Veal Parmigiana**.....\$ 20.99
Topped with our semplice sauce and blanketed with mozzarella cheese
- Veal Marsala or Piccata**.....\$ 21.99
Tender veal topped with fresh mushrooms sautéed on your choice of our flavorful Marsala wine sauce or lemon butter Piccata sauce with capers.
- Osso Buco**..... MARKET PRICE
An Italian classic! Veal shank, slow cooked with the perfect balance of seasonings. Served with roasted rosemary potatoes and vegetables.
- Shrimp Scampi**.....\$ 20.99
Jumbo shrimp sautéed in a delightful garlic wine sauce laced with fresh lemon.
- Sautéed Perch**.....\$ 21.99
Lightly dusted in flour and sautéed in a lemon garlic sauce.
- Salmone Al Cartoccio**.....\$ 22.99
Salmon sautéed with artichokes, asparagus, and capers in a light lemon sauce perfected in the oven.
- Salmone Alla Brace**.....\$ 22.99
Char-grilled to perfection! Served with side pasta and fresh mixed vegetables.
- White Fish Siciliana**.....\$ 19.99
Flakey fillet of White Fish lightly breaded served with rosemary potatoes and fresh mixed vegetables.
- *Lamb Chops**..... MARKET PRICE
Lamb Chops with our Sicilian blend of spices grilled to your liking. Served with roasted rosemary potatoes and fresh mixed vegetables.
- *Filet Mignon**..... MARKET PRICE
Angus beef center cut 10oz Filet charbroiled to perfection! Served with our wonderful zip sauce, roasted rosemary potatoes, and fresh mixed vegetables.
- *Steak Siciliana**..... MARKET PRICE
Grilled to your request! Breaded Angus Beef New York strip steak served with a side of ammoglio sauce, roasted rosemary potatoes, and mixed vegetables.
- *Surf and Turf**..... MARKET PRICE
Char grilled to perfection! Center cut Angus Beef 10oz Filet Mignon and 8oz lobster tail served with roasted rosemary potatoes and fresh mixed vegetables.
- *Smothered Steak Saporita**..... MARKET PRICE
Eight ounce Sirloin steak smothered with mushrooms, roasted red peppers, and onions, then topped off with provolone cheese.

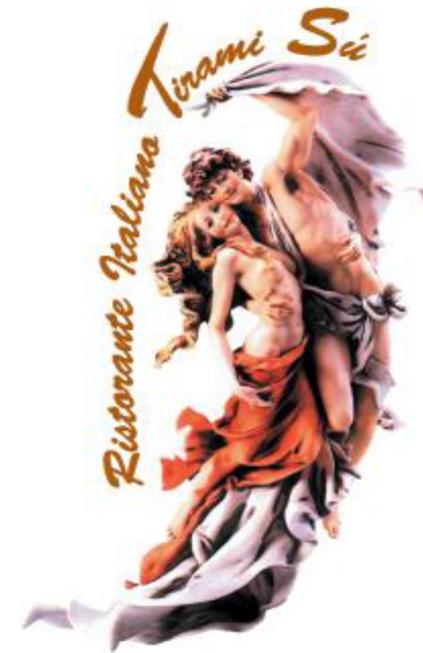
All Entrees Served with Side of Pasta

* can be cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk for food borne illness.

Tirami Sui

RISTORANTE ITALIANO

Dinner Menu



Located in Downtown Northville
146 Main Center
Northville, MI 48167

Phone: 248-735-0101

Fax: 248-735-9567

Antipasti

- Calamari Fritti**.....\$ 12.99
Baby squid dusted in flour and sautéed with a hint of lemon and a side of ammoglio sauce.
- Calamari Tirami Su**.....\$ 13.99
Baby squid dusted in flour and sautéed with a hint of lemon, then tossed with onions, roasted red peppers, jalapeno, olives and pepperoncini. **Add sausage for \$3.99**
- Bread Bruschetta**.....\$ 10.99
Fresh cut Italian bread brushed with olive oil, topped with chopped tomatoes blended with basil, garlic, onions, and mozzarella.
- Mozzarella E Pomodoro**.....\$ 10.99
Fresh Mozzarella with sliced tomatoes, olive oil, and fresh basil.
- Shrimp Cocktail**.....\$ 12.99
Jumbo chilled shrimp accented with a tangy cocktail sauce.
- Shrimp Cremosi**.....\$ 13.99
Breaded jumbo shrimp tossed in a lemon butter sauce.
- Coconut Shrimp**.....\$ 13.99
Jumbo shrimp coated in a light coconut breading, served with an orange marmalade.
- Mussels Fra Diavolo**.....\$ 14.99
Mussels served in our spicy red wine plum sauce.

Insalate

- Toscana Salad**.....\$ 13.99
Your choice of grilled chicken breast or char broiled salmon served over mixed greens with artichoke hearts, roasted red peppers, black olives, fresh tomatoes, and fontanella cheese in an olive oil and balsamic vinegar dressing. **With Salmon \$ 16.99**
- Red Tomato Salad**.....\$ 11.99
Fresh tomatoes, olives, pepperoncini, onions, and cucumbers tossed in olive oil.
With Tuna Filet add \$ 5.99
- Caesar Salad**.....\$ 9.99
Crisp Romaine tossed in our classic Caesar dressing, garnished with croutons and parmigiano cheese. **Chicken Caesar Salad \$ 12.99, Shrimp Caesar Salad \$ 14.99**
- Blue Cheese Steak Salad**.....\$ 16.99
A hearty portion of crisp Romaine lettuce topped with cranberries, roasted red peppers, artichokes, and strips of sirloin steak, Served with blue cheese dressing.

* Our House dressing contains raw eggs *

Pasta Al Tuo Gusto \$13.99

Choose Your Pasta

Spaghetti, Linguine, Penne, Angel Hair, Rigatoni, Fettuccini, Bowtie
Gnocchi add \$1, Cheese Tortellini add \$1

Choose Your Sauce

Semplice, Bolognese, Carrettiera, Pesto, Palamino, Fra Diavolo, Aglio Olio, Alfredo

Your Choice of Two Vegetables For An Additional \$2.50

Broccoli, Spinach, Asparagus, Sun dried tomatoes, Black olives, Mushrooms, Artichokes,
Roasted Red Peppers, Green Peas, Diced tomatoes, and Diced red onions.

Add Any Of Our Favorite Extras For An Additional Charge:

Rock Shrimp \$ 4.99, Sea Scallops \$ 3.50, Meatballs \$ 3.50,
Prosciutto \$ 3.50, Sliced Italian Sausage \$ 2.50, Melted cheese \$ 2.00, Fresh Mozzarella \$2.00

Pasta

Add soup or a side salad to entrees below for \$2.99. Split entrees add \$ 3.25
Add a side Caesar to any entrée for \$3.75

- Eggplant Parmigiana**.....\$ 16.99
Fresh eggplant slices lightly breaded and topped with our freshly made semplice sauce and melted mozzarella.
- Lasagna**.....\$ 16.99
Layers of pasta baked with mozzarella, ricotta, and parmigiano cheese in our rich tomato meat sauce.
- Seafood Fettuccine**.....\$ 20.99
Shrimp and fresh scallops sautéed in a tomato cream sauce flavored with a touch of white wine and mixed with tender fettuccine pasta.
- Penne Mari Monti**.....\$ 19.99
Sautéed rock shrimp, Italian sausage, roasted red peppers, portabella mushrooms, and garlic in a light white wine sauce with a touch of semplice suace.
- Penne Lobster**.....\$ 25.99
This unforgettable dish features delectable morsels of lobster in our own special tomato cream sauce.
- Linguine Pescatore**.....\$ 25.99
Rock shrimp, calamari, scallops, clams, and mussels sautéed in a light red sauce flavored with white wine, and a touch of spice, then tossed with linguine.
- Ravioli**.....\$ 15.99
Your choice of meat or cheese ravioli topped with semplice sauce or Bolognese sauce.
- Spinach and Ricotta Rigatoni**.....\$ 15.99
A creamy blend of spinach, fresh ricotta cheese, and a touch of garlic mixed with rigatoni pasta.
- Linguini Con Vongole**.....\$ 19.99
Freshly chopped sea clams sautéed in a white wine sauce or a light red tomato sauce, served over a steaming bed of linguine.
- Farfaletta Al Pollo Palomino**.....\$ 16.99
Tender morsels of chicken tossed in a tomato cream sauce with bowtie pasta.
- Farfaletta Al Salmone**.....\$ 18.99
Fresh salmon sautéed with asparagus and pine nuts in a tomato cream sauce tossed with bowtie pasta.
- Gamberi Caprese Rigatoni**.....\$ 18.99
Shrimp sautéed with garlic, basil, tomatoes, and fresh mozzarella tossed with rigatoni pasta.
- Lobster Ravioli**.....\$ 21.99
Ravioli stuffed with lobster meat, shallots, and parmigiana cheese in a lobster brandy cream tomato sauce.