

## STARTERS

### **Oysters Rockefeller \$15**

Fresh oysters baked with spinach and prosciutto ham in a light cream sauce

### **Avocado with Crabmeat \$15**

Half avocado filled with lump crabmeat drizzled with Balsamic Vinaigrette

### **Mozzarella in Carozza \$10**

Homemade bread and Mozzarella cheese baked in a lemon butter or anchovy sauce

### **Clams Casino \$13**

Cherrystone clams with Italian bread crumbs and prosciutto baked in a lemon, butter and garlic sauce

### **Scampi alla Fra Diavolo \$11**

Shrimp with fresh garlic in a spicy marinara sauce

### **Calamari Fritti \$11**

Baby squid, lightly floured; served with a "mean" marinara sauce

### **Lumache Renato \$14**

Snails sautéed with garlic, lemon, butter & white wine

### **Charcuterie Board \$16**

Prosciutto, Salami, Club Crackers, Grapes, Manchego Cheese, Piave Cheese, Asiago Cheese, Caramelized Walnuts, Green Olives, Red Peppers, Jam

### **Mini Crab Cakes \$13**

Drizzled with a chipotle sauce

### **Oysters on the Half Shell\***

Half dozen \$10 Dozen \$20

## SOUPS & SALADS

### **Apple Walnut Salad \$11**

Caramelized walnuts, apples, dried cranberries, feta cheese served over a bed of mixed green  
*with chicken \$17 with shrimp \$20*

### **Spinach Salad \$9**

Fresh spinach, mushrooms, olives, Mozzarella cheese and tomatoes

### **Caprese Avocado \$9**

Avocado with fresh mozzarella, tomato, drizzled with balsamic vinaigrette

### **Shrimp Salad \$18**

Mixed greens with mango, avocado, red peppers topped with grilled shrimp served with balsamic vinaigrette

### **Caesar Salad \$6**

With grilled chicken \$14 with grilled shrimp \$17

### **Zuppa di Cipolle \$6**

Oven baked onion soup with Mozzarella cheese and Italian crouton

### **Tortellini in Brodo \$6**

Homemade chicken dumplings with chicken broth

### **Minestrone \$6**

Fresh vegetables in a chicken broth



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## HOUSE SPECIALTIES & PASTA

### **Lasagna Romana \$17**

Homemade pasta layered with Mozzarella, Ricotta cheese, and meat sauce

### **Penne Vodka \$16**

Penne with sweet red peppers in a vodka pink sauce

Add Chicken \$18/ Sausage \$19/ Shrimp \$21

### **Melanzana alla Pomodoro \$17**

Eggplant rollotini baked with Mozzarella cheese in a marinara sauce

### **Four Cheese Ravioli \$18**

Homemade ravioli stuffed with Fontana, Ricotta, Mozzarella and Parmesan Cheese served in a pink sauce

### **Spaghetti con Meatballs \$ 16**

Topped with a homemade marinara sauce

### **Gnocchi d' Mamma \$20**

Mamma's version of potato pasta filled with veal ragu in a cream cheese sauce

### **Fettuccine Alfredo \$17**

Homemade egg noodles with Renato's Alfredo Sauce With Shrimp \$21

### **Gnocchi d' Amore \$24**

Mamma's version of potato pasta filled with crabmeat in a marinara sauce

### **Salsiccia Calabrese \$ 19**

Italian sausage with green peppers, onions, mushrooms, tomato sauce baked with Mozzarella cheese

### **Agnolotti (or Ravioli) \$18**

White pillows filled with baked spinach in a cream sauce

### **Spaghetti Bolognese \$16**

Spaghetti topped with meat sauce

\*Chicken, Veal, Steak and Seafood are served with a choice of a side of linguini with marinara sauce or the vegetable of the day

\*All Entrees include a House Salad

\* Before placing order please let your server know of any food allergies or sensitivities. All major allergens are present in our restaurant and we can not guarantee against cross contamination

## STEAK - VEAL - CHOPS

### "Romeo and Juliet" \$26

Veal and chicken with prosciutto, topped with mozzarella cheese and tomato in a white wine sauce

### Veal Chop\* \$40

Veal rib chop marinated in herbs and garlic, broiled in a light veal sauce

### Agnello alla Romana\* \$32

Grilled lamb chops with Italian herbs and rosemary

### Filet Mignon\* \$30

8 oz. grilled center cut filet with garlic and herbs; served with mushrooms

### Casino di Venezia \$25

Thin veal sautéed with spring onions in a light tomato and cream sauce

### Vitello alla Ivana \$25

Veal Scallopini, asparagus and artichoke hearts topped with mozzarella in a brandy white wine sauce

### Piccata di Vitello \$24

Thin veal sautéed with mushrooms and capers in lemon, butter and white wine sauce

### Vitello alla Parmigiana \$24

Thin veal baked with mozzarella cheese in a marinara sauce

### Filet with Shrimp Napoli \$39

6 oz grilled filet served with butterflied shrimp sautéed with white wine and garlic

## CHICKEN / POLLO

### Pollo con Prosciutto \$20

Sautéed with prosciutto, mushrooms, artichoke hearts, and capers in a lemon and wine sauce

### Pollo Ivana \$20

Chicken breast with asparagus and artichoke hearts, topped with mozzarella cheese in a white wine sauce

### Pollo Parmigiana \$19

Chicken scallopini baked with mozzarella cheese and marinara sauce

### Pollo Milano \$19

Chicken breast breaded with Italian breadcrumbs in a lemon, butter and white wine sauce

### Pollo Cotoletta \$20

Breaded chicken breast pan fried in a marinara topped with marinara and mozzarella cheese

### Pollo Pizzaiola \$20

Chicken breast with garlic, basil and marinara sauce



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## SEAFOOD / PESCE

### Scampi Piccata \$26

Jumbo shrimp sautéed with capers and white wine served over green beans and fresh tomato

### Scampi Napoli \$25

Jumbo gulf shrimp sautéed with fresh garlic in a lemon, butter and white wine sauce

### Scampi Renato \$26

Jumbo gulf shrimp spring onions and mushrooms in white wine sauce

### Frutti Di Mare \$32

Scallops, shrimp, mussels, clams tossed with linguini white wine and garlic or in a marinara sauce; over linguini

### Scampi Parmigiana \$26

Jumbo gulf shrimp topped with mozzarella cheese in a marinara sauce

### Linguine Vongole \$20

Cherry stone and baby clams in a marinara or white wine sauce

### Salmon Renato \$30

With scallops, shrimp and mushrooms sautéed with a white wine sauce

### Salmon Livornese \$28

Salmon, shrimp, tomato, artichoke, capers, white wine, lemon and butter

### Seafood Bianco \$29

Shrimp, scallops and mushrooms sautéed in a white wine lemon sauce

### Spaghetti Capri \$22

Spaghetti with garlic, marinara sauce and shrimp

**\*NOTICE - COOKED TO ORDER:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions