

italian bistro

# radicci



## Starters

**Fried Calamari** \$13

**Calamari Fra Diavlo** Red sauce, wine, Kalamata olives, and pepperoncini \$12.5

**Steamers** Clams with a garlic beer cream sauce; served with cruets \$14.75

**Buttered Shrimp Scampi** Lemon and butter wine sauce; served with cruets \$10

**Grilled Vegetables** (GF, VG) \$7

**Seasonal Arancini** Hand-formed risotto ball mixed with fontina, parmesan, and a meat; fried and served with pesto and balsamic glaze \$7.5

**Cheese Bombs** Trio of cheese lightly fried (VG) \$7.75

**Caprese Salad** Fresh mozzarella, roasted tomatoes, balsamic glaze, and basil (GF, VG) \$11

**Affettati Misti** Italian cured meat, cheese, pickled vegetables, and crackers \$12 sm, \$24 lg

**Olive Bowl** Green, Kalamata, and Country olives served with Feta (GF, VG) \$5.5

**Meatballs** 3 meatballs \$9

**Garlic Flatbread** (VG) \$5 sm, \$10 lg

**Garlic Fries** French fries with garlic aioli and Parmesan (VG) \$6.5

**Animal Fries** French fries covered in cheddar cheese, thousand island dressing, and caramelized onion (VG) \$8

**Zebra Fries** French fries dressed with truffle oil and fresh grated Pecorino Romano \$8

**Pesto Gnocchi** Potato pillows tossed with house basil pesto and Parmesan (VG) \$5.5

**Bruschetta** (Gluten free sub cruets for cucumber) (VG) \$9

## Salads

Add Fresh Mozzarella to half salad \$3, full salad \$6

Add Chicken to half salad \$2, full salad \$4

Add Seared Salmon \$12

**Wedge** romaine heart, shaved red onion, tomato, bacon, blue cheese crumbles, and blue cheese dressing (GF)

**\$7 half; \$10.25 full** Option: chopped & tossed

**Radicci** spring mix, romaine heart, grilled vegetables, quinoa, roasted tomatoes, and Italian vinaigrette dressing (VG, GF) **\$7 half; \$10.25 full**

**Seasonal Salad** spring mix, blue cheese crumbles, candied walnuts, seasonal vinaigrette, and seasonal fruit (VG, GF) **\$7 half; \$10.25 full**

**Caesar Salad** romaine lettuce, parmesan, a grilled lemon, croutons, and Caesar dressing **\$5.5 half; \$8 full** Add Chicken to half salad \$2, full salad \$4 (GF without croutons)

**Side Salad** spring mix, carrots, tomatoes and croutons (GF without croutons, VG) **\$5.5**

**Choice of dressing:** Ranch, Blue Cheese, Caesar, Italian Vinaigrette, Seasonal Vinaigrette, Thousand Island

## Soups

8 oz \$4  
12 oz \$5.50

**Rustic Kale** Potatoes, kale, Italian Sausage, cream (GF)

**Tuscan Bean** Root vegetables, kale, cannelloni beans (GF, VG)

**Seasonal Soup**

# House Pastas

Choice of noodles: Angel hair, Spaghetti, Penne, Fettuccini, or Linguini  
Gluten Free: add \$.50 sm, \$1 single, \$2 family, GF Fettuccini or Spaghetti Squash

**Grandma’s Spaghetti** House made sauce with bell peppers, mushrooms, sausage, and meatballs  
*Small \$13 Single \$17 Family \$29.5 (not GF)*

**Marinara** Red sauce with freshly grated parmesan  
*Small \$5.5 Single \$9.5 Family \$17.5 (VG)*

**Alfredo** Cream Sauce with freshly grated parmesan  
*Small \$7.5 Single \$11.5 Family \$21.5 (VG)*

Add chicken: \$2 sm, \$4 single, \$8 family  
Add shrimp: \$6.5 sm, \$13 single, \$26 family  
Add meatballs: \$3 each  
Add sausage: \$3 each  
Add mushroom: \$1 sm, \$2 single, \$4 family  
Add artichoke: \$1.5 sm, \$3 single, \$6 family  
Add grilled vegetables: \$2 sm, \$4 single, \$8 family

**Shrimp Scampi** Shrimp, lemon, and white wine cream sauce  
*Small \$15.5 Single \$19.5 Family \$31.5*

**Putanesca** Blend of olives, capers, garlic, tomatoes, anchovy, and wine  
*Small \$11 Single \$15 Family \$26.5*

**Spaghetti Squash** Spaghetti squash, vegetables, Italian sausage, spaghetti sauce, and mozzarella  
*Small \$10.5 Single \$14.5 Family \$25.5*

**Roasted Chicken** White wine cream sauce, roasted tomatoes, bacon, chicken, and pickled fennel  
*Small \$12.5 Single \$17.5 Family \$30.5*

**Clam Linguini** Whole clams in a white wine cream sauce, served over linguini  
*Single \$22 Family \$38.5*

**Seafood Pasta** Black mussels, clams, shrimp, scallops, fresh fish, calamari, and red sauce  
*Single \$27.5 Family \$44.5*

## Off the Grill

Choice of 1 side: Seasonal Salad, Grilled Vegetables, Grandma’s Spaghetti, Alfredo, or Pesto Gnocchi

**Grilled Rack of Lamb** pesto grilled half rack of lamb; served with choice of side **\$35.5**

**Herb Crusted Salmon** pan seared; served with choice of side **\$25.5**

**Filet Mignon** 8 oz pan-seared; served with choice of side **\$40**

## House Specialties

**Bistro Steak** 9 oz coulotte with raspberry demi-glace, and mushrooms; served with blue cheese alfredo **\$29**

**Eggplant Parmesan** Parmesan crusted eggplant covered with marinara and melted mozzarella, served with garlic buttered penne **\$13.5**

**Chicken Parmesan** Thinly pressed parmesan crusted chicken breast covered with marinara and melted mozzarella, served with garlic buttered penne **\$15.5**

**Lasagna** Cheese and sausage topped with Grandma’s spaghetti sauce **\$15**

**Chicken Piccata** Chicken breast fried with an egg batter, served over angel hair pasta, and covered with a lemon caper butter sauce **\$15.5**

**Chicken Marsala** Lightly floured chicken breast over angel hair pasta in a mushroom marsala wine sauce **\$15.5**

GF   Gluten Free   VG   Vegetarian  
Please be aware that all foods are prepared in a common kitchen with the risk of gluten exposure. Therefore, customers with gluten sensitivities should exercise judgment in consuming gluten free options.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
For groups of 10 or more with separate checks, an automatic gratuity of 18% will be added.  
Split Plate Charge: \$3

# Pizzas

10” Gluten Free pizza  
crust add \$2

**Arctic Pizza** Light cream sauce, roasted chicken, bacon, tomatoes, and basil  
Sm \$12.5   Lg \$18.5

**Bacon & Fig Pizza** Light cream sauce, bacon, fig, blue cheese, arugula, balsamic glaze, and basil  
Sm \$14.5   Lg \$19.5

**Margherita Pizza** Red sauce with sliced tomatoes and basil (VG)  
Sm \$10.5   Lg \$15.5

**Garden Pizza** Artichoke pesto, artichoke hearts, pickled fennel, tomatoes, mushrooms, red onion, arugula, lemon pepper, and basil (VG)  
Sm \$14.5   Lg \$19.5

**Panhandle Pizza** Salami, bacon, pepperoni, ham, sausage, mushrooms, caramelized onion, and chili flakes  
Sm \$14.5   Lg \$19.5

**BBQ Chicken Pizza** Light cream sauce, chicken, bacon, mushrooms, red onion, basil, and BBQ sauce  
Sm \$14.5   Lg \$19.5


**DIY Pizza** Choice of red or cream sauce;  
Plain Cheese   Sm \$7.5   Lg \$12.5

Meat Toppings \$1 ea sm; \$1.5 ea lg	
Pepperoni	Prosciutto
Bacon	Chicken
Sausage	Salami

Vegetable Toppings \$.50 ea sm; \$.75 ea lg		
Artichoke	Jalapeno	Olives
Basil	Tomatoes	Mushrooms
Bell Pepper	Red Onion	Pineapple

We are sorry, but we do NOT do 50/50 pizzas.

# Beverages

**Coffee/Decaf** \$3.5 

**Hot Chocolate** \$2.5

**Hot Tea** \$2.5

**Pellegrino Sparkling Water** \$2.5

**Iced Tea or Lemonade** \$2.5 (refillable)

**Draft McDuff’s Root Beer** \$2.5

**House Made Sodas**   \$2.25; \$1 refill

Cola (Sugarcane)

Lemon Lime

Dr Pepper

Diet Dr. Pepper

**Italian Sodas**            \$2.25; \$1 refill

Hurricane

Piña Colada

Tropical Sunset

Tropical Breeze

**Syrups**            50¢ per flavor

Pineapple

Coconut

Strawberry

Huckleberry

Raspberry

Lemon

Vanilla

Cucumber

Cherry