

italian bistro
radicci



Starters

- Steamers** Clams with a garlic beer cream sauce; served with cruet \$16
- Buttered Shrimp Scampi** Lemon and butter wine sauce; served with cruet \$13
- Grilled Vegetables** (GF, VG) \$7
- Seasonal Arancini** Hand-formed risotto balls mixed with fontina, parmesan, and a seasonal meat; fried and served with pesto and balsamic glaze \$7.5
- Cheese Bombs** Trio of cheese lightly fried (VG) \$10
- Caprese Salad** Fresh mozzarella, roasted tomatoes, balsamic glaze, and basil (GF, VG) \$6.5 (2 ea); \$13 (4 ea); \$24 (8 ea)
- 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) \$6.5
- Meatballs** 3 meatballs \$9
- Garlic Flatbread** (VG) \$5 sm, \$10 lg
- Garlic Fries** French fries with garlic aioli and parmesan (VG) \$8
- Animal Fries** French fries covered in cheddar cheese, thousand island dressing, and caramelized onion (VG) \$11
- Zebra Fries** French fries dressed with truffle oil and fresh-grated pecorino romano \$12
- Pesto Gnocchi** Potato pillows tossed with house basil pesto and parmesan (VG) \$5.5
- Bruschetta** (VG) \$4 (2 ea); \$8 (4 ea); \$15 (8 ea)

Salads

Add Fresh Mozzarella to half salad \$3, full salad \$6
Add Chicken to half salad \$3, full salad \$6
Add Seared Salmon \$22.5

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 (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 \$3, full salad \$6 (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 \$11.5 Single \$19.5 Family \$37 (not GF)

Marinara Red sauce with fresh grated parmesan
Small \$5 Single \$9 Family \$16 (VG)

Alfredo Cream sauce with fresh grated parmesan
Small \$7.5 Single \$11.5 Family \$21.5 (VG)

Add chicken: \$3 sm, \$6 single, \$12 family
Add shrimp: \$5.5 sm, \$11 single, \$22 family
Add meatballs: \$3 each Add sausage link: \$4 each
Add ground sausage: \$2 sm, \$4 single, \$8 family
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 \$24 Family \$45

Putanesca Blend of olives, capers, garlic, tomatoes, anchovies, and wine
Small \$9 Single \$15 Family \$27

Spaghetti Squash Spaghetti squash, vegetables, ground Italian sausage, Grandma's spaghetti sauce, and mozzarella (GF and VG available)
Small \$9 Single \$15 Family \$27

Roasted Chicken White wine cream sauce, roasted tomatoes, bacon, chicken, and pickled fennel
Small \$11.5 Single \$19.5 Family \$37

Clam Linguini Whole clams in a white wine cream sauce, served over linguini
Single \$24 Family \$45

Seafood Pasta Black mussels, clams, shrimp, scallops, fresh fish, calamari, and marinara and white wine sauce
Single \$31 Family \$55

Off the Grill

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

Herb Crusted Salmon pan seared; served with choice of side **\$28**

Filet Mignon 8 oz pan-seared, drizzled with truffle oil; served with choice of side **\$45**

House Specialties

Bistro Steak 9 oz coulotte with raspberry demi-glace and mushrooms; served with blue cheese alfredo **\$33**

Eggplant Parmesan Parmesan crusted eggplant covered with marinara and melted mozzarella, served with garlic butter penne **\$15.5**

Chicken Parmesan Thinly pressed parmesan crusted chicken breast covered with marinara and melted mozzarella, served with garlic butter penne **\$17.5**

Lasagna Cheese and sausage topped with Grandma's spaghetti sauce **\$17 full; \$8 half**

Chicken Piccata Chicken breast fried with an egg batter; served over angel hair pasta and covered with a lemon caper butter sauce **\$17.5**

Chicken Marsala Lightly floured chicken breast over angel hair pasta in a mushroom marsala wine sauce **\$17.5**

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

Gluten Free pizza crust
add \$2.5 Small only

Arctic Pizza Light cream sauce, roasted chicken, bacon, tomatoes, and basil
Sm \$12.5 Lg \$22

Bacon & Fig Pizza Light cream sauce, bacon, fig, blue cheese, arugula, balsamic glaze, and basil
Sm \$15.5 Lg \$26

Margherita Pizza Red sauce with sliced tomatoes and basil (VG)
Sm \$8.5 Lg \$14

Garden Pizza Artichoke pesto, artichoke hearts, pickled fennel, tomatoes, mushrooms, red onion, arugula, lemon pepper, and basil (VG)
Sm \$13.5 Lg \$24

Panhandle Pizza Salami, bacon, pepperoni, ham, sausage, mushrooms, caramelized onion, and chili flakes
Sm \$15.5 Lg \$26

BBQ Chicken Pizza Light cream sauce, chicken, bacon, mushrooms, red onion, basil, and BBQ sauce
Sm \$13.5 Lg \$24

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

Meat Toppings


Ham or Sausage \$1.5 sm; \$2.75 lg
Bacon, Salami, or Pepperoni \$2 sm; \$3.5 lg
Chicken or Proscuitto \$3 sm; \$5.5 lg

Vegetable Toppings \$.50 ea sm; \$1 ea lg

Artichoke	Jalapeño	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

Sparkling Water \$3.5

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

Piña Colada - coconut pineapple

Tropical Sunset - coconut mango

DIY Italian Sodas
\$1.50 plus \$.50 per flavor

Pineapple

Coconut

Strawberry

Huckleberry

Raspberry

Lemon

Vanilla

Mango

Cherry