
Antipasti

Bruschetta	\$8.95
<i>Italian salsa fresca, fresh basil, Parmigiano, balsamico, on garlic-rubbed Tuscan grilled bread. Half order \$5.95</i>	
Mozzarella Sticks	\$7.95
<i>Hand-breaded, served with marinara.</i>	
Calamari in Pesto	\$10.95
<i>Sauteed calamari, mushrooms and green onions with our basil pesto and roma tomatoes.</i>	

Appetizer

Calamari Fritti	\$9.95
<i>Lightly breaded calamari deep-fried and served with marinara and aioli sauce.</i>	
Pancetta Prawns	\$10.95
<i>Prawns wrapped in Italian bacon then oven-roasted. Served with aioli.</i>	
Stuffed Mushrooms	\$8.95
<i>Oven-roasted mushroom caps stuffed with Gorgonzola, smoked salmon, Italian bread crumbs and pinenuts.</i>	

Wood-Oven Steamed Clams

One pound of Manila clams, butter, onions, herbs, and fresh lime roasted in the wood-fired oven.
\$11.95

Insalate e Zuppa

Salad and Soup

Served with Anjou Bakery Bread.

Minestrone Soup	\$3.95 Cup 5.95 Bowl
<i>Chicken broth, fresh vegetables, herbs and spices.</i>	
Pasta e Fagioli (Tuscan Beans with Pasta)	\$8.95
<i>Traditional soup of cannellini beans, pasta, caramelized onions, tomato, pancetta bacon and rosemary.</i>	
Spinach Salad with Hot Bacon Dressing	\$8.95
<i>Visconti's Hot Bacon Dressing, spinach, tomatoes, mushrooms, mozzarella, Parmigiano, bacon bits and almonds.</i>	
Insalata Mozzarella Caprese	\$8.95
<i>Fresh mozzarella, fresh basil, sliced Beefsteak tomato, and Giachi extra-virgin olive oil.</i>	
Insalata Panzanella (salad)	\$8.95
<i>Traditional Tuscan salad of ripe tomatoes, fresh mozzarella, cucumbers, red onions, salad greens, bread cubes, and fresh herbs, tossed with vinegar and extra virgin olive oil. Add 4 oz sliced USDA Prime Top Sirloin \$3.95</i>	
Apple Salad with Charbroiled Chicken Breast	\$9.95
<i>Sliced Gala apple marinated in a light vinaigrette, tossed with Arugula and finished with shaved Ricotta Salate cheese (dry) and sliced charbroiled chicken breast.</i>	
Caesar Salad with Charbroiled Chicken Breast	\$9.95
<i>Chicken breast charbroiled and sliced over our traditional Caesar salad.</i>	


Beverande

Beverage

Italian Roast Coffee	\$2.00	Italian Sodas	\$2.50
Iced Tea	\$2.00	Fountain Soda Pop	\$2.00
Milk	\$2.00	Pink Lemonade	\$2.00

ACQUA PANNA Spring Water or SAN PELLIGRINO Sparkling Water
\$2.00 ½Ltr 3.50 Ltr

Primi Pasta

Frizzled Spinach with Prosciutto	\$12.95
<i>Braised prosciutto and spinach, garlic, pepper, cracked red pepper, and butter tossed with spaghetti.</i>	
Salsiccia è Panne (Sausage in Tomato-Cream)	\$12.95
<i>Italian sausage, mushrooms, tomatoes, fresh rosemary and cream tossed with mostaccioli pasta.</i>	
Roasted Garlic and Italian Sausage Mostaccioli	\$12.95
<i>Italian sausage, roasted garlic, black olives, mushrooms, green onions and crushed red pepper sauteed and tossed with roma tomatoes and mostaccioli pasta.</i>	
Chicken and Mushroom Fettuccine	\$12.95
<i>Boneless chicken and mushrooms sauteed into Visconti's cheese sauce.</i>	
 Chicken and Vegetable Rotelle	\$12.95
<i>Sliced chicken breast, garlic, herbs, and fresh seasonal vegetables steamed and folded with tomatoes and spinach rotelle.</i>	
Sauteed Chicken Mostaccioli	\$13.95
<i>Sauteed sliced chicken breast, green peppers, onions, garlic and spices tossed with roma tomatoes and mostaccioli pasta.</i>	
Prawns and Mushroom Fettuccine	\$14.95
<i>Ocean prawns and mushrooms in Visconti's cheese sauce folded into fettuccine</i>	
Seafood Fettuccine	\$16.95
<i>Halibut, salmon, scallops, and chilean shrimp in Visconti's cheese sauce.</i>	

Visconti's Classics

 Spaghetti alla Marinara with Meatballs or Italian Sausage	\$11.95
<i>Visconti's marinara sauce over spaghetti with meatballs or Italian sausage.</i>	
 Chicken Marinara	\$11.95
<i>Onions, green and red peppers, mushrooms, and sliced chicken in marinara. Served over spinach rotelle.</i>	
Tortellini	\$ 11.95
<i>Traditional tortellini shaped and stuffed with cheese and served with Visconti's cheese sauce. In Pesto sauce or pomodoro (tomato) sauce on request.</i>	
Lasagna	\$11.95
<i>Layers of pasta, ground beef, mozzarella, ricotta, parmesan and romano cheeses with marinara sauce.</i>	
Ravioli	\$11.95
<i>Squares of Italian pasta filled with meat and cheese served with marinara sauce and melted mozzarella. (Meatballs or Italian sausage add \$2.95)</i>	
Portabello Ravioli	\$12.95
<i>Portabello mushroom ravioli served with European butter, fresh sage leaves, black pepper, and aged Parnigiano cheese.</i>	
 Oven-roasted Chicken and Vegetables	\$12.95
<i>Sliced roasted chicken breast served over a platter of oven-roasted vegetables.</i>	
Visconti's Spaghetti with Prawns	\$13.95
<i>Prawns, basil, broccoli, garlic and olive oil sauteed and tossed with roma tomatoes and spaghetti.</i>	
Linguine alle Vongole (Clam Linguine)	\$15.95
<i>Clams, garlic, herbs, extra-virgin olive oil, white wine and linguine. (red or cream sauce by request)</i>	

*Entrees served with Anjou Bakery bread and choice of Minestrone soup or green salad.
For Spinach, Caesar, or Antipasto salad add \$2.00*

Secondi Entree

Pollo alla Marsala (Chicken Marsala) \$14.95
Sauteed medallions of boneless chicken breast, mushrooms, and green onions finished with demi-glaze and marsala wine. Served with spaghetti marinara.

Pollo alle Limone (Lemon Chicken) \$14.95
Partially boned half chicken spit roasted over applewood, finished with fresh lemon and oregano in the wood oven. Served with pesto mashed potato and fire roasted corn.

Pollo alla Parmigiana (Chicken Parmesan) \$14.95
Chicken breast, Italian bread crumbs, and mozzarella served over marinara sauce. Served with spaghetti alla marinara.

Applewood Roasted Prawns \$18.95
Roasted with lemon, basil, and spice butter. Served over oven-roasted vegetables and garlic mashed potatoes.

Applewood Roasted Salmon Fillet \$19.95
Fresh salmon oven-roasted with our basil butter. Served with oven-roasted vegetables and garlic mashed potatoes.

Cioppino \$18.95
Seafood and spicy tomato stew brimming with clams, mussels, scallops, shrimp, salmon, and halibut.

Brasato alle Stout (Pot roast braised in Stout) \$14.95
Pot roast braised in stout beer. Served with garlic mashed potatoes and braised vegetables.

Veal Saltimbocca \$19.95
Pounded veal with prosciutto, smoked mozzarella, and fresh sage braised with white wine. Served with oven roasted vegetables and garlic mashed potatoes.

Veal Picatta \$19.95
Veal medallions sauteed with mushrooms, shallots, lemon and capers. Served with garlic mashed potato and oven roasted vegetables.

Agnello - Rack of Lamb \$24.95
Herb and garlic marinated rack of lamb, broiled over applewood. Served with garlic mashed potato and oven-roasted vegetables.

Top Sirloin USDA PRIME \$22.95
Applewood-broiled center block-cut USDA Prime 8 oz Top Sirloin steak. Served with oven-roasted vegetables and garlic mashed potato.

Italian Pepper Steak \$22.95
8 oz USDA Prime center block-cut Top Sirloin "dry" marinated with garlic, herbs, and peppers, then prepared on the applewood broiler. We suggest no more than medium rare. Served with roasted vegetables and garlic mashed potato.

Bistecca!! USDA Prime Grade Rib Steak \$32.95
16 oz USDA Prime bone-in eye of the rib, broiled and smoked over applewood. Served with fresh oven-roasted vegetables and garlic mashed potato.

Oven-roasted Jumbo Prawns added to any Steak Dinner \$6.95 <i>Add oven-prawns to any steak dinner</i>
