



il Radicchio

Small Plates

zuppa pomodoro \$5
creamy tomato & parmesan

zuppa del giorno \$5
ask server for our daily selection

house salad \$5
white balsamic, baby tomato, balsamic onion

classic julius \$5
"et tu Brute" - romaine heart, shaved grana padano

caprese \$9 **con prosciutto** \$11
roma tomato, fresh mozzarella, basil, EVOO, balsamic

bruschetta mista \$9
6 pieces- choose up to two types
★ tomato, fresh basil, EVOO, garlic
★ truffled mushroom ragu with parmesan
★ roma tomato, fresh mozzarella, fresh basil
★ eggplant caponata with fresh mozzarella

calamari grigliati \$9
grilled squid, white beans, baby arugula, lemon, EVOO

sauteed Virginia clams \$9
arugula, grilled italian sausage, white wine, shallots

prosciutto wrapped scallops \$11
grilled w/ rosemary, roasted portabello, citrus vinaigrette

polpette di formaggio \$9
oversized meatball with fresh mozzarella and pomodoro sauce topped with arugula on grilled italian bread

salt roasted beets \$4
rosemary roasted potatoes \$4
parmesan grilled asparagus \$4
garlicky spinach & kale \$4
roasted cauliflower \$4
fire roasted mushrooms \$4
gorgonzola polenta \$4

Insalata

* add to any salad: chicken \$5 / salmon or shrimp \$8

insalata di mele \$9.5
greens, apples, walnuts, grapes, goat cheese, prosecco citrus dressing

insalata mista \$9.5
greens, white balsamic dressing, baby tomato, balsamic onions, pine nuts

arugula \$9.5
figs, prosciutto, pecorino, white balsamic vinaigrette

radicchio \$9.5
spinach, radicchio, mushroom, pine nuts, fontina, lemon truffle dressing

julius caesar \$9.5
chopped heart of romaine, shaved grana padano, roasted tomato, rosemary croutons, & caesar dressing

Specialita

lasagna \$19
fresh egg pasta, bolognese sauce, garlic cream, ricotta, provolone, parmesan, mozzarella

salmone grigliato \$22
grilled salmon with tomato, basil, & peppadew salsa, arugula, red onion, asparagus, & yellow tomato salad

lobster ravioli \$25
grilled lobster tail, sherried lobster cream, light truffle oil, parmesan shavings, asparagus, toasted garlic

linguine di mare \$26
grilled scallops & shrimp, sauteed clams & calamari with lemony garlic & white wine butter over linguine

grilled eggplant parmesan \$19
fresh mozzarella & parmesan, fresh basil, smokey tomato sauce, rosemary potatoes, sauteed broccolini, pine nuts, balsamic reduction

milanese di pollo \$19
breaded herbed chicken, tomato & basil salsa, arugula, red onion & cherry tomato salad, grilled asparagus

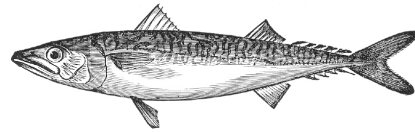
veal piccata \$23
veal scallopini, lemon, white wine & herb butter, capers, broccolini, rosemary potatoes

salsiccia e pepperonata \$19
grilled italian sausage, sauteed pepper medley & pomodoro sauce over Italian sausage tortelloni & broccolini

rostitteria pollo e salsiccia tortelloni \$19
pulled rotisserie chicken over fire roasted kale & Italian sausage tortelloni in a rich chicken & white wine broth

braised beef short ribs \$25
slow cooked boneless beef short ribs with forest mushrooms, broccolini, & creamy gorgonzola polenta

artichoke ravioli \$18
fresh pasta stuffed with artichokes, caramelized onions, & goat cheese, with roasted cauliflower & mushroom ragu



Roasted Free Range Chicken

Half Chicken \$15

includes choice of small house or caesar salad
add any side for \$2

rosemary roasted potatoes
parmesan grilled asparagus
garlicky spinach & kale
fire roasted mushrooms
gorgonzola polenta
salt roasted beets
roasted cauliflower



At IL Radicchio, we make everything with pride using fresh, local ingredients. Our wood-fired oven produces pizza with flavor and personality in the Old World fashion. Choose from our favorite selections or build your own distinguished pizza or pasta from our list of distinct, yet traditional sauces and elements.

Pizze Preferite

- margherita** \$11/17
mozzarella, fresh basil, tomato sauce
- classico** \$13/19 **plus peppadew** \$1/\$2
italian sausage, grande pepperoni, mozzarella, tomato sauce
- rucola e prosciutto** \$13/19
mozzarella, tomato sauce, di parma style prosciutto, arugula
- croccante pollo e gorgonzola** \$13/19
crispy buffalo chicken, fresh rosemary, mozzarella, gorgonzola
- pizze puttanesca** \$13/19
marinated roma tomatoes, artichokes, capers, anchovies, mixed olives, mozzarella, fresh basil
- salsiccia grigliata** \$13/19
grilled italian sausage, mixed peppers, arugula, smokey tomato sauce, mozzarella
- pollo e funghi con pesto** \$13/19
wild mushrooms, grilled chicken, pesto sauce, mozzarella
- giardino** \$13/19
yellow tomato sauce, balsamic onions, roasted portabello, peppadew, spinach, fresh mozzarella

Pasta Preferite

- penne pollo** \$17
sauteed chicken, spinach, tomato, goat cheese & light cream over penne pasta
- penne salmone** \$19
seared salmon, asparagus, diced tomato, olives & light cream over penne pasta
- parmigiana di pollo** \$19
breaded chicken, mozzarella & aged provolone, smokey tomato sauce, spaghetti pomodoro
- pollo al marsala** \$19
chicken scallopini & mushroom ragu in a marsala wine sauce with broccolini over linguine
- gnocchi salsiccia e funghi** \$18
pan fried gnocchi, sausage, arugula, toasted pine nuts, mushroom ragu, lemon, roasted garlic cream
- spaghetti & meatballs** \$16
all beef meatballs, fresh mozzarella & fresh basil over spaghetti pomodoro
- four cheese ravioli** \$16
pasta stuffed with ricotta, mozzarella, parmesan, & fontina with alfredo sauce, peas, & capicola ham

Costruire la tue Pizze

(Build Your Own Pizza)

choose your style { 12"small \$11
16"large \$17
calzone \$13

choose your sauce { classic red
(sauce on side for calzones) roasted garlic white
smokey tomato
pesto

add cheese { shredded mozzarella
(1st cheese included; additional cheese \$2) fresh mozzarella
aged provolone
ricotta
fontina

elementi

calzone/ \$0.50 12"/\$1 16"/\$2
12" 1st two toppings \$1/ each additional \$0.50
16" 1st two toppings \$2/ each additional \$1

anchovies
arugula
artichokes
basil
black olives
meatballs
capers
sausage
eggplant
spinach
garlic
grilled chicken

capicola ham
mushrooms
peppers
pepperoni
prosciutto
italian sausage
onions
diced tomato
gorgonzola
sun dried tomato
rotisserie chicken
pancetta

Costruire la tue Pasta

(Build Your Own Pasta)

choose your pasta \$6.5

(all the pasta you can eat on the premises;
we encourage sharing but require one pasta per person)

spaghetti
orechiette
penne
linguine
gluten free spaghetti
four cheese ravioli
artichoke ravioli

(\$2 surcharge for GF & ravioli; not all you can eat)

choose your sauce

pomodoro tomato sauce with basil, garlic, EVOO \$4
alfredo creamy parmesan, black pepper, parsley \$5
bolognese italian meat sauce with ground beef & pork \$5.5
puttanesca tomatoes, olives, capers, anchovies, garlic \$5.5
radicchio e salsiccia tomato, radicchio, sausage, red wine \$5.5
porri e salsiccia cream, italian sausage, leeks, herbs \$5.5
di funghi braised mushrooms, white wine, shallots, basil \$5.5
salsa rosa roasted garlic cream & pomodoro sauce blend \$5
vino bianco diced tomato, basil, chiles, white wine, garlic \$5.5
carbonara pancetta, peas, shallots, cream, egg, parmesan \$5.5
pesto genovese basil, garlic, parmesan, pine nuts, EVOO \$6
pesto alfredo roasted garlic cream & pesto \$6
crema di pistacchio gorgonzola cream, pistachio, sage \$6

elementi

garlic & herb shrimp \$8 artichokes \$3
grilled chicken \$5 spinach \$3
roasted salmon \$8 broccolini \$3
italian sausage \$5 pancetta \$3
rotisserie chicken \$5 roasted portabello \$4
meatballs \$6 grilled eggplant \$4