APPETIZERS

BRUSCHETTA – 8 Fresh mozzarella cheese, house tomato jam, pesto, fresh basil, balsamic glaze, ciabatta bread

STUFFED MUSHROOMS – 8 Baby bella mushrooms, house Italian sausage, house marinara sauce

CALAMARI – 10 Fried calamari, house marinara sauce, Italian remoulade *GF available*

SHRIMP COCKTAIL – 13 Butter poached shrimp, house cocktail sauce, pineapple-mango salsa, avocado

ITALIAN FRIED RISOTTO – 10 Fried risotto, fresh mozzarella cheese, house marinara sauce

SALADS

ITALIAN SALAD - 10

Arugula, romaine, spring mix, parmesan cheese, olives, almonds, fried prosciutto, Dea verde vinaigrette

CAPRESE TOWER - 12

Fresh mozzarella cheese, local tomatoes, basil olive oil, Maldon sea salt, balsamic glaze

FARRO SALAD - 10

Farro, feta cheese, peas, roasted red peppers, sun dried tomatoes, local cherry tomatoes, cucumber, parsley, Italian vinaigrette

CAESAR SALAD - 10

Romaine lettuce, house croutons, red onion, parmesan cheese, Caesar dressing Add chicken 4 / Add steak 5 / Add blackened salmon 6



ITALIAN SHRIMP ROLL – 11 Fresh basil wrapped fried shrimp, wontons, pesto mayo

PROVOLETA – 8 Melted provolone cheese, dried oregano, ciabatta bread

CHARCUTERIE & CHEESE BOARD - 14

Ask your server for details Pick your favorite option: Cured meats Cheeses Meats & Cheeses

ITALIAN NACHOS - 12

Fried lasagna chips, house Italian sausage, house tomato jam, melted provolone cheese, mozzarella cheese, black olives, pepperoncini, fresh basil *Add 2 eggs for 2.50*



GF CRUST AVAILABLE 3

CRAB RANGOON - 17

House white sauce, fresh crab, scallions, cream cheese, sweet Thai chilli sauce, mozzarella cheese



ROASTED GRAPE – 12 House white sauce, roasted grapes, rosemary, Gorgonzola cheese, mozzarella cheese

MEAT LOVERS – 14 House red sauce, house Italian sausage, local beef, pepperoni, bacon, mozzarella cheese

MARGHERITA – 10 House marinara sauce, fresh mozzarella cheese, fresh basil Add pepperoni 3 / Add house Italian sausage 3 / Add Beyond Italian sausage 3

CANTALOUPE - PROSCIUTTO – 14 House white sauce, compressed cantaloupe melon, prosciutto, arugula, fresh basil, balsamic glaze

ITALIAN PANCETTA – 14 Pancetta, house marinara sauce, roasted red peppers, onions, mozzarella cheese

PASTAS

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GF NOODLE AVAILABLE 1 GARLIC BREAD STICKS 1.50

CACIO E PEPE – 11 Spaghetti, Mahón cheese, parmesan cheese, fresh ground black pepper Add chicken 4 / Add shrimp 5 / Add blackened salmon 6 / Add steak 6

SPAGHETTI AND MEATBALLS – 14 Spaghetti, house marinara sauce, Joy's meatballs, parmesan cheese

FETTUCCINE ALFREDO – 11 Fettuccine, house white sauce, parmesan cheese Add chicken 4 / Add shrimp 5 / Add blackened salmon 6 / Add steak 6

TUXEDO PASTA – 16 Fettuccine, house marinara sauce, Alfredo sauce, Joy's fried chicken

RIBEYE RAGÙ – 20 Rigatoni, sous-vide ribeye, house marinara sauce, fried rosemary, parmesan cheese

JAMBALAYA PENNE – 18 Penne, chicken, shrimp, Andouille sausage, red pepper, Cajun cream sauce, parmesan cheese BEEF TORTELLINI – 19 Cheese tortellini, rosemary braised beef, spinach, mushrooms, cream sauce

BEET RAVIOLI — 16 House ravioli, local beets, white wine-garlic-butter sauce

CHICKEN PARMIGIANA – 16 Fettuccine, Joy's fried chicken, house marinara sauce, parmesan cheese Sub chicken for eggplant 13

SHRIMP RIGATONI – 19 Rigatoni, shrimp, sun dried tomatoes, spinach, grape tomatoes, cream sauce, parmesan cheese

Sub any meat for Beyond Italian Sausage 3



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BEET RISOTTO – 14 Roasted local beets, mushrooms, parmesan cheese, lemon zest, porcini glaze

RISOTTO NERO – 22 Scallops, shrimp, calamari, peas, squid ink, parmesan cheese

BEEF RISOTTO – 17 Braised beef, mushrooms, fried leeks, basil chimichurri, parmesan cheese

*These foods may contain raw or undercooked meat or seafood. Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

Local Producers

NEBRASKA STAR[®] BEEF HOLDREGE, NE

ANDREW'S GARDEN FUNK, NE

TD NICHE ELK CREEK, NE

LITTLE TOWN GARDENS GIBBON, NE

> MAIS FAMILY HEARTWELL, NE

MEATS

So

CHOICE OF SOUP OR SALAD AND A SIDE

10 OZ SIRLOIN – 25

12 OZ NY STRIP - 32

16 OZ NY STRIP - 40

14 OZ RIBEYE - 35

20 OZ BONE-IN RIBEYE - 48

8 OZ FILET – 35 10 OZ TRI-TIP – 18 10 OZ SKIRT STEAK – 24 RACK OF LAMB – 34 HALF CHICKEN – 17



ALL STEAKS AND BEEF ARE SOURCED FROM NEBRASKA STAR[®] BEEF, WHICH IS ALSO OWNED BY THE KLUTE FAMILY AND LOCATED NEAR HOLDREGE, NE.

ENTRÈES

CHOICE OF SOUP OR SALAD

OSSO BUCO – 22 48 hours slow cooked Osso buco, carrot, celery, onions, fried polenta, gremolata

ITALIAN CHICKEN FRIED STEAK – 22 Breaded skirt steak, Bentons ham, house marinara sauce, shredded mozzarella cheese, steak fries

CHICKEN SALTIMBOCCA – 20 Chicken wrapped in prosciutto and sage, white wine butter sauce, fried polenta

PORK GNOCCHI – 20 Local pork chop, pear jam, gnocchi, tomato-cream sauce

GRILLED SALMON – 21 Apple bacon risotto, green beans, horseradish cream

AUSTRALIAN SEA BASS PICCATA – 21 Sea bass, capers, lemon-butter sauce, corn-squash succotash

MEATBALL SUB – 13 Joy's meatballs, house marinara sauce, provolone cheese, black olives, pepperoncini, pesto mayo



FRENCH FRIES (GF) - 3 / TRUFFLED - 4 Hand cut fries, salt and pepper

> **RISOTTO (GF)** – 4 Parmesan cheese, chives

FARRO SALAD – 4 Farro, mixed vegetables, feta cheese

SUCCOTASH (GF) – **4** Corn, squash, lima beans, zucchini

SMASHED POTATOES (GF) - 4 Cream, butter, white pepper

BRUSSELS SPROUTS (GF) – 4 Dijon, parmesan cheese

BAKED POTATO (GF) - 3 / LOADED - 5

GREEN BEANS (GF) — 3 Shallots, olive oil

MAC N' CHEESE – 4 Four cheeses, bacon

> **SPAGHETTI – 4** Butter, herbs