APPETIZERS (APERITIVO)—CLASSICS

Fried Zucchini

Crispy, breaded zucchini, served with our house-made Garlic Ranch for dipping. **8.99**



Caprese 9.99

A favorite in the Old Country...we start with layers of Juicy Tomatoes, Fresh Mozzarella & Aromatic Fresh Basil. Drizzle Extra Virgin Olive Oil, Balsamic Vinagrette & Fresh Pesto.



Cheese stuffed ravioli, handbreaded & deep fried golden brown, dusted with Parmesan & served with Marinara for dipping. **9.99**





Calamari Fritti

An Italian Classic! The finest squid, dusted & fried, served with a Zesty Marinara. 10.99

APPETIZERS (APERITIVO)-STUFFED 5" PORTOBELLO-9.99

Original Stuffed Portobello

Grilled Mushroom Cap stuffed full with Fresh Spinach, Spicy Italian Sausage & Mozzarella.

Pepperoni Stuffed

Pepperoni, Marinara & Mozzarella.

<u>Meatball Stuffed Portobello</u>

Sliced House-Made Meatballs, Bolognese & Mozzarella.

Chicken Florentina Stuffed

Grilled Chicken, Alfredo, Fresh Spinach & Mozzarella.

Giardino (Garden) Stuffed Portobello

Grilled Italian Vegetables, Lemon-Herb & Provolone.

Italian Steak Stuffed Portobello Stuffed

Red & Green Bell Peppers, Steak, Provolone, with our House-Made Italian Balsamic BBQ Sauce.

Rossini (Red) Stuffed Portobello

Red Bell Peppers, Pepperoni, Fresh Tomatoes, Spicy Marinara & Mozzarella.

Meatazza Stuffed Portobello

Spicy Italian Sausage, Pepperoni, Salami, Proscuitto, Bolognese & Mozzaralla.

SALADS (INSALATE) & SOUP (ZUPPE)



Renzo's Steak Salad

Grilled Sirloin atop Grilled Romaine, Fresh Tomatoes, Red Onions & Gorgonzola Crumbles. **17.99**

<u>Italian Chopped Salad</u>

Mixed Greens with Mozzarella, Provolone, Pepperoni, Salami, Green & Red Bell Peppers, Red Onions, Artichokes, Black Olives & Croutons. 11.49

Minestrone Soup Side 3.50, Entrée 6.99

House-Made with Italian Vegetable Mix & Pasta in our

Almalfi Salmon Salad

Grilled Atlantic Salmon on a bed of Mixed Greens, Sauteed Red & Green Bell Peppers, Yellow Squash & Zucchini. **17.99**

Soup/Salad Combo

Tomato Broth.

Your choice of a side House or side Caesar salad & a side of Minestrone Soup. **6.99**

<u>Spicy Lombardi Shrimp Salad</u>

Generous portion of Spicy Shrimp on a bed of Mixed Greens & Mixed Italian Vegetables. **15.99**

<u>Caesar Salad</u> Side 3.50, Entrée 6.99

Romaine Lettuce tossed in our House-Made Ceasar Dressing, Shaved Parmesan & Croutons.

Tortellini Chicken Caesar Salad

Tri-color cheese Tortellini tossed in our House-made Caesar, Grilled Chicken, Artichokes, Black Olives & Sun-Dried Tomatoes. **14.99**

Renzo's Caesar Salad

Our Ceasar Salad with Artichokes, Black Olives & Sun-Dried Tomatoes **Side 4.00, Entrée 7.99**

Salad Dressings

Italian House-Made Caesar Bleu Cheese House-Made Ranch

1000 Island House-Made Balsamic Vinagrette

Oil & Vinegar House-Made Garlic Ranch

Garden House Salad

Mixed Greens with Vine-Ripe Tomatoes, Red Onions, Black Olives & House-Made Croutons.

Side 3.50, Entrée 6.99

SIGNATURE PASTAS

All pastas served with a side salad or a side soup

Ravioli Rosa 15.99

Cheese Ravioli, Mushrooms, Prosciutto & Artichokes in our Creamy Rosa Sauce.



Add Spicy Meatballs or Sausage for \$5

Carmella's Farfalle & Mushrooms 14.99

A blend of Caramelized Onions & Mushrooms in our Gorgonzola infused Alfredo Sauce over Bowtie Pasta.

Add Sausage or Meatballs for \$5 or Steak \$11



Penne Renzo 15.99

A Spicy-Sweet dish with Hot Italian Sausage, Sun-Dried Tomatoes, Black Olives & Fresh Garlic tossed in Extra Virgin Olive Oil & Penne Pasta.

<u>Pollo Renzo 15.99</u>—Grilled Chicken <u>Gamberessa Renzo 19.99</u>—North Atlantic Shrimp

Tessie's Chicken & Shrimp 19.99

Angel Hair Pasta tossed with Grilled Chicken & Shrimp, Proscuitto, Mushrooms & Caramelized Onions in our Chardonnay infused Alfredo Sauce—one of our most popular dishes...



Sausage & Peppers a la Tony 15.99

Uncle Tony's favorite classic...Spicy Italian Sausage, Red & Green Bell Peppers, Onions & Black Olives over Spaghetti with our House-made Marinara Sauce.

GO KETO, SUB ZOODLES FOR PASTA

Primavera Irene 14.99

Spring Vegetables: Red & Green Bell Peppers, Yellow Squash, Zucchini, Mushrooms & Red Onions over Bowtie Pasta in a Lemon-Cream Sauce or Fresh Pesto.

Add Grilled Chicken for \$5 or Shrimp for \$9

Johnny's Shrimp Scampi 18.99



North Atlantic Shrimp sauteed, Fresh Spinach & Fresh Garlic in a Lemon Butter White Wine Sauce over Angel Hair Pasta.

Chicken Scampi 16.99 Salmon Scampi 19.99

Toasted Cheese Tortellini 16.99

Tri-Color Cheese Tortellini in our Rosa Sauce mixed with Mushrooms, Onions, Fresh Tomatoes & Spinach topped with Mozzarella and baked.

Add Chicken, Sausage or Meatballs for \$5



Fettuccini Alfredo 11.99

Creamy Parmesan Sauce over Fettuccini Pasta.

Add Chicken for \$5, Shrimp for \$9

Spaghetti 11.99

Spaghetti in our House-made sauce that's simmered for 8 hours Marinara or Bolognese (Meat) Sauce.

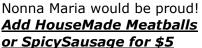
Add HouseMade Meatballs or SpicySausage for \$5

Spicy Seafood Trio 19.99

Shrimp, Calamari & Scallops all from the N. Atlantic tossed in Spicy Marinara Sauce over Fettuccini Pasta in Mushrooms & Fresh Tomatoes topped Fresh Basil.

Nonna Maria's Lasagna 15.99

Start with Fresh Ricotta & Mozzarella infused with Italian Herbs & Spices all rolled on a Lasagna Noodle. Topped with your choice of House-made Marinara or Bolognese and more cheese....





Marsala's:

Mushrooms, Red Onions & Fresh Garlic sauteed in a Butter-Marsala Sauce over Fettuccini.

Chicken 16.99 Pork 18.99

Chicken Carbonara 16.99

Grilled Chicken, Onions, Olive Oil, Proscuitto in a Fresh Egg Cream Sauce & Basil over Spaghetti with Parsley.

Pork Carbonara 18.99 or Shrimp Carbonara 20.99

<u>Parmigiana's:</u>

Hand-Breaded, fried, served over Spaghetti with Marinara, topped with Mozzarella...

Chicken 16.99 Eggplant 15.99



Piccatta's:

Sauteed in a Garlic-Lemon Sauce with Capers & Fresh Spinach over Angel Hair Pasta.

Chicken 16.99 Shrimp 18.99 Salmon 19.99



STEAKS & GRILL ENTREES

All steaks & grill entrees served with a side salad or a side soup & one side item

Steaks are Char-grilled with your choice of Italian Garlic Rub, Parmesan Butter or Gorgonzola Butter

Fiorentina Sirloin 9 oz. 22.99 Steak & Shrimp 36.99 6 oz. Petite Filet & Shrimp

New York Strip
11 oz. 27.99

<u>Tuscan Rib-Eye</u> 15 oz. 34.99

Steak & Lobster 42.99 6 oz. Petite Filet & Lobster

<u>Petite Filet</u> 6 oz. 31.99

Steak Temperatures:



90% Pink: 75% Pink: 50% Pink: 25% Pink: 10% Pink: No Pink: Blue Rare: Seared very cool center: 110°

Rare: Seared cool center: 120°

Mid-Rare: Seared warm center: 130°

Medium: Seared warmer center: 140°

Mid-Well: Seared very warm center: 150°

Well Done: Seared hot center: 160°



Upgrade your side item: add a pasta & sauce with your steak or grill entree

Honey-Balsamic Salmon 21.99

Wild-Caught Salmon, Marinated & served on a bed of wild rice with a drizzle of our House-Made Honey Balsamic Sauce and garnished with fresh Orange Slice.



Smothered Pork Chop 17.99

Marinated Pork Chop, grilled, topped with Fresh Spinach, Sun-Dried Tomatoes & Melted Cheeses and drizzled with our House-Made Lemon-Mustard Sauce.



Seafood Spiedini 19.99

Three Skewers of Grilled Shrimp & Scallops on a bed of wild rice lightly spiced to bring out the fresh ocean flavors, garnished with fresh Lemon Slice.



Soft Beverages

Side Items

Coke, Diet Coke, Dr. Pepper, Sprite Minute-Maid Lemonade, Canada-Dry Ginger Ale,		Garlic Mashed Potatoes	3.49
		Grilled Asparagus	3.99
Barq's Root Beer (fountain)	2.99		
Fresh Brewed Iced Tea (sweet or unsweet)	2.99	Grilled Italian Vegetables	3.49
		Sauteed Mushrooms	3.99
Fresh Brewed Coffee	2.49	Sauteeu Plusiii ooniis	3.33
		Sauteed Broccoli	3.99
Aqua Panna (Italian Spring water) bottle	3.49	Suuteeu Broccon	5.55
		Sauteed Fresh Spinach	3.49
San Pellegrino (Italian Sparkling water) bottle	3.49		55
		Parmesan Fries	3.49
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We at Renzo's Pasta & Italian Steakhouse go to great lengths to provide a safe meal for all our guests. Please notify your server if you have any allergies or special dietary needs. We will do our best to accommodate you, however, we do prepare all our fresh foods in a common kitchen environment. **CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ITALIAN SANDWICHES (on ciabatta)

All sandwiches served with Parmesan Fries

Chicken Parm 9.99

Hand-Breaded & fried chicken breast, topped with Mozzarella & Marinara.

Meatball Sub 9.49

A traditional favorite!! House-made Meatballs topped with Provolone & Marinara.



Grilled Chicken Pesto 9.49

Grilled Chicken, Romaine Lettuce, Fresh Tomatoes, Red Onions & Provolone, topped with Fresh Pesto Sauce.

Eggplant Parm 8.99

Hand-breaded & fried Fresh Eggplant, topped with Mozzarella & Marinara.

The Italian 9.99

Salami, Pepperoni, & Prosciutto join Provolone, Red Onions, Green & Red Bell Peppers, Black Olives & Italian Dressing in a celebration of Italian Flavors!!

<u>Italian Burger</u> 10.99

Blended Italian Sausages & Ground Beef, Marinara, melted Provolone, Fresh Basil, Lettuce & Tomatoes.

Italian Steak Philly 11.49

Prime Rib dipped in AuJus with our special blend of Spicy Ricotta Cheese Mix, Provolone, Red & Green Peppers, Onions & Mushrooms.

The best of Philly with a Renzo's twist...



Sausage & Peppers 9.99

Spicy Italian Sausage, Red & Green Bell Peppers, Red Onions & Black Olives top with Melted Provolone & Marinara.

DESSERTS (DOLCE)

Cannoli-8.99

Our personal Favorite!!! Two crispy pastry shells stuffed with our House-made filling of sweetened Ricotta & Chocolate Chips.



<u>Tiramisu—9.99</u>

Layers of Mascarpone & Whipped Cream, Lady Fingers & Espresso combine into one creamy treat!! The best in the area...

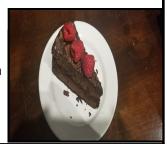


N.Y Cheesecake-9.49

New York style is denser yet a creamy vanilla cheesecake topped with a Berry Glaze.



Decadant Chocolate topped with Chocolate Sauce. Topped with a ripe Raspberry.



KID'S MENU-for those 10 and under

6.99

Bowties & Sauce

Bowtie Pasta & your choice of Sauce.

Comes with a soft drink.

Grilled Chicken

Grilled Chicken & Parmesan Fries.

Comes with a soft drink.

www.renzositalian.com

WINE LIST (VINO)					
<u>REDS</u> <u>GLAS</u>	S/BOTTLE	<u>WHITES</u> GLAS	SS/BOTTLE		
Bell'agio Wicker (house)	(Italy)	<u>Candoni Family</u> (house)	(Italy)		
Chianti (.750)	6.75/30	Pinot Grigio (.750)	6.75/30		
Chianti (1.5 litre)	6.75/38	Pinot Grigio (1.5 litre)	6.75/38		
Banfi Classico Reserva (premium)	(Italy)	Banfi Toscana (premium)	(Italy)		
Chianti	Bottle only 45	Pinot Grigio	Bottle only 45		
Robert Mondavi PS/W (house)	(California)	Robert Mondavi PS/W (house)	(California)		
Cabernet Sauvignon	8.50/36	Chardonnay	7.50/34		
Joel Gott (premium)	(California)	<u>Joel Gott</u> (premium)	(California)		
Cabernet Sauvignon	12/48	Chardonnay	12/48		
Beringer Main & Vine	(Napa Valley)	<u>Beringer Main & Vine</u>	(Napa Valley)		
Merlot	7.50/34	White Zinfandel	7.50/34		
Robert Mondavi PS/W	(California)	<u>Sutter Home</u>	(California)		
Pinot Noir	8.75/39	Moscato	8.50/36		
<u>Alamos</u>	(Argentina)	<u>Zonin</u>	(Italy)		
Malbec	Bottle only 35	Prosecco Brut (.187)	Glass only 6.25		
Roscato (Dessert)	(Vento, Italy)	<u>Barefoot</u>	(California)		
Rosso Dolce Trevenezie	Bottle only 49	Riesling	7.25/33		
Joel Gott	(California)	<u>Robert Mondavi</u> PS/W	(California)		
Zinfandel (Red)	12/48	Sauvignon Blanc	8.50/36		
BEER LIST (BIRRA)					
ON TAP PINTS		<u>BOTTLES</u>			
PERONI (ITALY)	\$6	YUENGLING (USA)	\$3.25		
BIRCH AVE BLONDE	\$5	COORS LITE (USA)	\$3.25		
FOSSIL COVE (FAYETTEVILLE)		MILLER LITE (USA)	\$3.25		
LaBREA BROWN ALE	\$5	MICHELOB UTLRA (USA)	\$3.25		
FOSSIL COVE (FAYETTE	VILLE)	STELLA ARTOIS (BELGIU	M) \$4.25		
HOMEWRECKER IPA BENTONVILLE BREWING (BE	\$5 NTONVILLE)	BLUE MOON (USA)	\$4.25		
HIBICUS CIDER	\$5	SHINER BOCK (USA)	\$4.25		
BLACK APPLE (SPRING	•	GUINESS (IRELAND)	\$5.25		

DESSERTS (DOLCE)

Cannoli-8.99

Our personal Favorite!!! Two crispy pastry shells stuffed with our House-



made filling of sweetened Ricotta & Chocolate Chips.

N.Y Cheesecake—9.49

New York style is denser yet a creamy vanilla cheesecake topped with a Berry Glaze.



Tiramisu-9.99

Layers of Mascarpone & Whipped Cream, Lady Fingers & Espresso combine into one creamy treat!! The best in the area...





Chocolate Cake—9.49

Decadant Chocolate topped with Chocolate Sauce. Topped with a ripe Raspberry.

SIGNATURE DRINKS



LIMONCELLO DROP 7.25

Fresh Lemon, Italian Limoncello, triple sec & your choice of Vodka — Grey Goose 8.25, Tito's 8.00 or Absolute 7.75

ITALIAN SUNSET 7.75

Malibu and Amaretto combine with pineapple & orange juice and a slow sunset of grenadine....refreshing!

CHERRY CORDIAL 7.75

Cherry Vodka, Crème de Cocoa, grenadine along with French Vanilla Creamer in a Chocolate Sauce Swirled Glass....

THE GODFATHER 7.25

An offer you can't refuse... Amaretto with Dewar's Scotch. Glen Levitt 10.25 Glen Morangie 9.25



TIRAMISU MARTINI 8.25

Malibu, Kahlua, Disaronno, Baileys, Frangelico, Peach Schnapps, Amaretto with a Chocolate Swirl topped with Maraschino Cherry!



RENZO'S PEACH BELLINI 6.75

Peach Puree with crisp Prosecco...

CAPRI RUM SWIZZLE 7.75

Relaxing in the Italian Rivera...Light & Captain Morgan, Grenadine & splash of Orange & Pineapple Juice!!!



ITALIAN MARGARITA 8.00

An Italian Flare — new take on a traditional Margarita, add a splash of Amaretto & Orange Juice. With your choice of Tequila — Patron 8.50 or Cuervo 8.25