

APPETIZERS (APERITIVO)–CLASSICS

Fried Zucchini

Crispy, breaded zucchini, served with our house-made Garlic Ranch for dipping. **9.49**



Toasted Ravioli

Cheese stuffed ravioli, hand-breaded & deep fried golden brown, dusted with Parmesan & served with Marinara for dipping. **10.49**



Caprese **10.49**

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.



Calamari Fritti

An Italian Classic! The finest squid, dusted & fried, served with a Zesty Marinara. **11.49**

APPETIZERS (APERITIVO)–STUFFED 5" PORTOBELLO–10.99

Original Stuffed Portobello

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

Pepperoni Stuffed

Pepperoni, Marinara & 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.



Meatball Stuffed Portobello

Sliced House-Made Meatballs, Bolognese & Mozzarella.

Chicken Florentina Stuffed

Grilled Chicken, Alfredo, Fresh Spinach & Mozzarella.

Rossini (Red) Stuffed Portobello

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

Meatazza Stuffed Portobello

Spicy Italian Sausage, Pepperoni, Salami, Prosciutto, Bolognese & Mozzarella.

SALADS (INSALATE) & SOUP (ZUPPE)



Renzo's Steak Salad

Grilled Sirloin atop Grilled Romaine, Fresh Tomatoes, Red Onions & Gorgonzola Crumbles. **18.99**

Almalfi Salmon Salad

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

Spicy Lombardi Shrimp Salad

Generous portion of Spicy Shrimp on a bed of Mixed Greens & Mixed Italian Vegetables. **16.99**

Tortellini Chicken Caesar Salad

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

Italian Chopped Salad

Mixed Greens with Mozzarella, Provolone, Pepperoni, Salami, Green & Red Bell Peppers, Red Onions, Artichokes, Black Olives & Croutons. **12.99**

Minestrone Soup Side 3.50, Entrée 6.99

House-Made with Italian Vegetable Mix & Pasta in our Tomato Broth.

Soup/Salad Combo

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

Caesar Salad Side 3.50, Entrée 6.99

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

Renzo's Caesar Salad

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

Garden House Salad

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

Side 3.50, Entrée 6.99

Salad Dressings

Italian	House-Made Caesar
Bleu Cheese	House-Made Ranch
1000 Island	House-Made Balsamic Vinagrette
Oil & Vinegar	House-Made Garlic Ranch

SIGNATURE PASTAS

All pastas served with a side salad or a side soup

Ravioli Rosa 16.99

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

Add Spicy Meatballs or Sausage for \$5



Carmella's Farfalle & Mushrooms 15.99



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

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

Tessie's Chicken & Shrimp 19.99

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



Sausage & Peppers a la Tony 16.99



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

Nonna Maria's Lasagna 16.99

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....

Nonna Maria would be proud!

Add HouseMade Meatballs or SpicySausage for \$5



Penne Renzo 16.99



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

Pollo Renzo 16.99—Grilled Chicken

Gamberessa Renzo 19.99—North Atlantic Shrimp

Primavera Irene 15.99

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

Add Grilled Chicken for \$5 or Shrimp for \$10

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 17.99

Salmon Scampi 20.99



CLASSIC PASTAS

All pastas served with a side salad or a side soup

Spaghetti 12.99

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

HouseMade Meatballs or SpicySausage for \$5

Parmigiana's:

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

Chicken 17.99

Eggplant 17.99



Toasted Cheese Tortellini 17.99

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

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.

Fettuccini Alfredo 12.99

Creamy Parmesan Sauce over Fettuccini Pasta.

Add Chicken for \$5, Shrimp for \$10



Marsala's:

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

Chicken 17.99

Pork 18.99

Chicken Carbonara 17.99

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

Pork Carbonara 19.99 or

Shrimp Carbonara 21.99

Piccatta's:

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

Chicken 16.99

Shrimp 18.99

Salmon 20.99



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. 24.99

Steak & Shrimp 39.99

6 oz. Petite Filet & Shrimp

New York Strip

11 oz. 29.99

Tuscan Rib-Eye

15 oz. 36.99

Steak & Lobster 44.99

6 oz. Petite Filet & Lobster

Petite Filet

6 oz. 34.99



90% Pink:
75% Pink:
50% Pink:
25% Pink:
10% Pink:
No Pink:

Steak Temperatures:

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 22.99

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 18.99

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



Seafood Spiedini 21.99

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

Coke, Diet Coke, Dr. Pepper, Sprite	
Minute-Maid Lemonade, Canada-Dry Ginger Ale, Barq's Root Beer (fountain)	3.49
Fresh Brewed Iced Tea (sweet or unsweet)	3.29
Fresh Brewed Coffee	2.99
Aqua Panna (Italian Spring water) bottle	3.99
San Pellegrino (Italian Sparkling water) bottle	3.99

Side Items

Garlic Mashed Potatoes	3.99
Grilled Asparagus	3.99
Grilled Italian Vegetables	3.99
Sauteed Mushrooms	3.99
Sauteed Broccoli	3.99
Sauteed Fresh Spinach	3.99
Parmesan Fries	3.99

*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.***

All menu prices are cash price. There is a small surcharge of up to 3.5% for use of credit/debit payments.

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!!

Italian Burger 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—9.49

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



Tiramisu—9.99

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

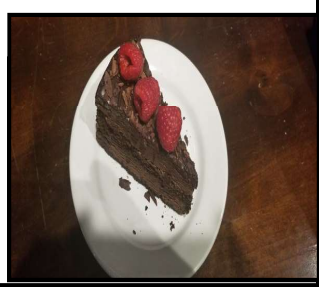


N.Y Cheesecake—9.49

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

Chocolate Cake—9.49

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.

WINE LIST (VINO)

REDS

GLASS/BOTTLE

WHITES

GLASS/BOTTLE

Bell'agio Wicker (house) (Italy)

Chianti (.750) 7/32

Chianti (1.5 litre) 7/40

Banfi Classico Reserva (premium) (Italy)

Chianti Bottle only 46

Robert Mondavi PS/W (house) (California)

Cabernet Sauvignon 9/40

Joel Gott (premium) (California)

Cabernet Sauvignon 12/48

Beringer Main & Vine (Napa Valley)

Merlot 8/36

Robert Mondavi PS/W (California)

Pinot Noir 9/40

Alamos (Argentina)

Malbec Bottle only 36

Roscato (Dessert) (Vento, Italy)

Rosso Dolce Trevenezie Bottle only 49

Joel Gott (California)

Zinfandel (Red) 12/48

Candoni Family (house) (Italy)

Pinot Grigio (.750) 7/32

Pinot Grigio (1.5 litre) 7/40

Banfi Toscana (premium) (Italy)

Pinot Grigio Bottle only 46

Robert Mondavi PS/W (house) (California)

Chardonnay 8/36

Joel Gott (premium) (California)

Chardonnay 12/48

Beringer Main & Vine (Napa Valley)

White Zinfandel 8/36

Sutter Home (California)

Moscato 9/40

Zonin (Italy)

Prosecco Brut (.187) Glass only 6.75

Barefoot (California)

Riesling 8/36

Robert Mondavi PS/W (California)

Sauvignon Blanc 9/40

BEER LIST (BIRRA)

ON TAP PINTS

BOTTLES

PERONI (ITALY) \$6.50

BIRCH AVE BLONDE \$5.50
FOSSIL COVE (FAYETTEVILLE)

LaBREA BROWN ALE \$5.50
FOSSIL COVE (FAYETTEVILLE)

HOMEWRECKER IPA \$5.50
BENTONVILLE BREWING (BENTONVILLE)

HIBICUS CIDER \$6.00
BLACK APPLE (SPRINGDALE)

YUENGLING (USA) \$3.50

COORS LITE (USA) \$3.50

MILLER LITE (USA) \$3.50

MICHELOB UTLRA (USA) \$3.50

STELLA ARTOIS (BELGIUM) \$4.50

BLUE MOON (USA) \$4.50

SHINER BOCK (USA) \$4.50

GUINNESS (IRELAND) \$5.50