



Il Cacciatore

All of our selections are freshly prepared especially for you with the finest of ingredients. Buon Appetito!

Antipasto

SHRIMP COCKTAIL 10 (HH, GF)
Old Bay boiled shrimp served with cocktail sauce, lemon.

BAKED CLAMS OREGANATA 12 (HH)
Seasoned bread crumbs, parsley white wine sauce, grape tomato and grilled lemon.

CARCIOFO RIPIENO 11 (HH, V)
Whole fresh artichoke, parmigiano cheese, Kalamata olives, seasoned breadcrumbs, EVOO.

BROCCOLI RABE & SAUSAGE 10
Pan-seared with fresh garlic, olive oil and a touch of white wine with sliced sausage, served with crostini.

CALAMARI FRITTI 11
Crispy calamari with pepperoncini peppers, cherry peppers, spicy marinara sauce, garlic aioli, parsley and grilled lemon.

Zuppa

MINISTRONE 5
CHICKEN AND GNOCCHI 5

Vegetariano

Includes cup of soup or house salad and coffee or tea

TORTELLINI 22 (V)
Tri color cheese tortellini with roasted mushrooms, garden peas, onion and sundried tomatoes, cream, garnished with parmesan cheese and red micro greens.
Suggested Wine: Oyster Bay, Sauvignon Blanc

JUMBO CHEESE RAVIOLI 21 (V)
Filled with ricotta cheese, served with marinara sauce, garnished with parmesan cheese and fresh basil.
Suggested Wine: Meomi, Chardonnay

PENNE AND SPINACH ALFREDO 20 (V)
Sautéed garlic, red onions, spinach and grape tomatoes tossed with penne pasta and alfredo sauce. *Suggested Wine: Ruffino, Moscato*

BAKED CAVATAPPI PASTA 22 (V)
Cavatappi pasta with ricotta, mozzarella, pecorino and parmigiana cheeses, basil garlic tossed with marinara sauce baked with mozzarella
Suggested Wine: Stags' Leap, Sauvignon Blanc

Insalata

INSALATA DI CAESAR 8 (HH, GF)
Hearts of romaine lettuce, Reggiano Parmigiano cheese, house made Caesar dressing and focaccia croutons. Add Grilled Chicken 5 | Shrimp 8 | Salmon 9

INSALATA DI BETTOLA 12 (HH, GF, V)
Fresh beets with mixed baby greens, goat cheese, walnuts, heirloom cherry tomato and balsamic vinaigrette.
Add Grilled Chicken 5 | Shrimp 8 | Salmon 9

INSALATA IL CACCIATORE 12 (HH, GF, V)
Mixed baby greens with walnuts, gorgonzola cheese, heirloom cherry tomato and lemon vinaigrette.
Add Grilled Chicken 5 | Shrimp 8 | Salmon 9

INSALATA DI SALMONE 18 (HH, GF, V)
Lemon pepper grilled salmon served over mixed greens, grape tomatoes, red onions, Kalamata olives, Castelvetrano olives and honey mustard white balsamic vinaigrette

Pasta

Includes cup of soup or house salad and coffee or tea

SPAGHETTI AND MEATBALLS 24
Choice of prime beef or chicken with San Marzano sauce, parmesan cheese, Italian parsley and basil.
Suggested Wine: Markham, Merlot

SCALLOPS AND SHRIMP SICILIANA 27
Sautéed shrimp and scallops with garlic, basil, shallots, marinara cream sauce over fettuccine parmesan cheese.
Suggested Wine: Antica, Chardonnay

SHRIMP ROSSO 26
Sautéed shrimp with onions, garlic, roasted red peppers, mushrooms and basil white wine sauce, garlic butter served over linguine pasta.
Suggested Wine: Groth, Sauvignon Blanc

CHICKEN BRUNO 24
Sautéed chicken breast, onions, garlic, sundried tomatoes, broccoli rabe, lemon white wine sauce topped with goat cheese served over penne pasta.
Suggested Wine: Veuve du Vernay, Brut

LINGUINE ALLA VONGOLE 25
Sautéed clams, garlic, onions, oregano, lemon juice, parsley, white wine, chopped clams and garlic butter.
Suggested Wine: Patz & Hall, Pinot Noir

GNOCCHI SHRIMP PESTO 26
Potato gnocchi, roasted peppers, mushrooms, grape tomatoes, spinach, cream garlic basil pesto sauce, shrimp and parmesan cheese.
Suggested Wine: Santa Margarita, Sauvignon Blanc

Gluten-Free Pasta Available Upon Request

Please advise your server of any dietary restrictions. Most Menu Items can be prepared Gluten Free or Salt Free even if not indicated.

(HH) Heart Healthy - Prepared with healthy ingredients (GF) Gluten-Free Diet - No wheat, rye or barley (V) Vegetarian - No meat or fish products.

Consuming raw or undercooked foods increases your risk for food borne illnesses



Parmigiana

Includes cup of soup or house salad, vegetables del giorno and coffee or tea
 Parmesan herb breaded topped with marinara sauce, parmesan and mozzarella cheese, baked.

VEAL	30	SHRIMP	27	VEAL AND EGGPLANT	32
CHICKEN	26	EGGPLANT	20 (V)	CHICKEN AND EGGPLANT	28

Carni Alla Griglia

Includes cup of soup or house salad and coffee or tea

AGNELLO SCOTTADITO 33 (GF)

Grilled double bone lamb chops with mint salsa verde and roasted tomato red wine demi served with garlic spinach and parmesan fingerling potatoes. *Suggested Wine: Ornellaia, Toscana*

STEAK FLORENTINE 34 (GF)

Thyme garlic grilled 12 oz. Angus NY strip served with parmesan roasted fingerling potatoes, sauteed spinach with cannellini beans and roasted garlic Chianti demi. *Suggested Wine: Northstar, Merlot*

Pollo

Includes cup of soup or house salad, vegetables del giorno and coffee or tea

CHICKEN MARSALA 25

Sautéed chicken scaloppini, Lombardo marsala wine veal demi, garlic, shallots, butter, cremini mushrooms and fresh herbs with roasted garlic polenta. *Suggested Wine: Groth, Sauvignon Blanc*

CHICKEN FRANCAISE 25

Egg dipped and sautéed with sun-dried tomatoes, capers, shallots, parsley, vino bianco, lemon and butter with garlic spinach and penne. *Suggested Wine: Essence, Riesling*

CHICKEN PICCATA 25

Sautéed chicken scaloppine, lemon, capers, shallots, garlic, parsley, vino bianco and butter with angel hair pasta. *Suggested Wine: Kendall Jackson, Chardonnay*

CHICKEN SCARPARELLO 25

Half chicken braised in lemon white wine sauce, Italian sausage, garlic, onions, mushrooms, capers, Castilian olives and pepperoncini, served with parmesan roasted fingerling potatoes. *Suggested Wine: Kim Crawford, Sauvignon Blanc*

Vitello

Includes cup of soup or house salad, vegetables del giorno and coffee or tea

VEAL PICCATA 30

Sautéed veal scaloppine, lemon, capers, shallots, garlic, parsley, vino bianco, butter with angel hair pasta. *Suggested Wine: Meiomi, Pinot Noir*

VEAL MARSALA 31

Sautéed veal scaloppine, Lombardo marsala wine, garlic, shallots, mushrooms, veal demi glaze and fresh herbs, served with roasted garlic polenta. *Suggested Wine: Col Solare, Cabernet Sauvignon*

VEAL FRANCAISE 30

Egg dipped and sautéed with sun-dried tomatoes, parsley, capers, vino Bianco, lemon, penne pasta and garlic spinach. *Suggested Wine: Josh Cellars, Cabernet*

VEAL CHOP CAPRESSE 31

Parmesan herb breaded crispy bone-in veal chop topped with baby heirloom tomato, basil, fresh mozzarella, baby arugula, drizzled with aged balsamic, olio verde, pink sea salt and fresh black pepper. *Suggested Wine: Conundrum, Red Blend*

Pesci

Includes cup of soup or house salad, vegetables del giorno and coffee or tea

SALMON PUTTANESCA 26 (HH, GF)

Grilled salmon with marinara sauce, Kalamata olives, capers, garlic, basil, tomatoes and red onions served with parmesan polenta. *Suggested Wine: Stags' Leap, Sauvignon Blanc*

BRANZINO ALLA GRIGLIA 28 (HH, GF)

Grilled branzino over broccoli, garlic, oyster mushrooms and sundried tomatoes top with fennel slaw, lemon, olive oil vinaigrette, served with roasted parmesan fingerling potatoes. *Suggested Wine: Antica, Chardonnay*