

Atalian

Kitchen & Bar

PRIMI

Soup Del Giorno <i>Made Daily with Fresh Ingredients</i>	\$12
Roasted Eggplant Bruschetta <i>Chilled Roasted Eggplant Basil Ricotta Cheese Served on House Baked Bread</i>	\$18
Risotto Cheese Fritters <i>Goat Cheese Fresh Herbs Braised Tomato Sauce Basil Pesto</i>	\$18
Sicilian Style Meatballs <i>House Fresh Ground Beef, Pork, and Lamb Fresh Herbs Assertive Marinara</i>	\$19
Shrimp Fra Diavolo <i>Sauteed White Shrimp Fresh Garlic Spicy Roasted Tomato Sauce Grilled Bread</i>	\$20

INSALATA

Classic Caesar <i>Crisp Romaine Garlic Croutons Anchovies Robust Blended Caesar Dressing Asiago Cheese</i>	\$16
Iceberg Wedge <i>Fresh Cut Iceberg Wedge Blue Cheese Dressing Blue Cheese Crumbles Tomatoes Bacon Scallions</i>	\$17
Arugula Salad <i>Baby Arugula Roasted Beets Pickled Red Onions Candied Pecans Crispy Fried Goat Cheese Ball White Balsamic Vinaigrette</i>	\$18
Burrata Caprice <i>Creamy Burrata Cheese Fresh Sliced Tomatoes Fresh Basil Olive Oil Balsamic Reduction</i>	\$21

ANTIPASTO

Chef's Antipasto Platter <i>Assorted Cured Meats Assorted Cheeses Marinated Vegetables Grilled Bread</i>	\$29
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PASTA

Linguine & Meatballs <i>Sicilian Style Meatballs Linguine Pasta Marinara Sauce Parmesan Italian Parsley</i>	\$31	Traditional Lasagna <i>Seasoned Beef Ricotta Braised Pomodoro Sauce Bechamel Sauce Fresh Basil Mozzarella</i>	\$32
Chicken Penne Pesto <i>Atalian Pesto Sauce Penne Pasta Roasted Mushrooms Sauteed Spinach Sauteed Tomatoes Grated Parmesan</i>	\$31	Sweet Potato Gnocchi <i>Butternut Squash Artichoke Hearts Crispy Brussel Sprouts Italian Sausage Gorgonzola Sage Cream Sauce</i>	\$32
Steakhouse Bolognese <i>Veal Demi-Glaze Fresh Herbs Pappardelle Pasta Grated Parmesan</i>	\$32	Shrimp Scampi <i>Pan Roasted White Shrimp Linguine Pasta Fresh Garlic Italian Parsley White Wine Cream Sauce Asiago Cheese</i>	\$36

ENTRATA

Chicken Parmesan <i>Tender Fried Chicken Breast Braised Pomodoro Sauce Fresh Basil Melted Mozzarella Linguine Pasta</i>	\$32
Steak Milanese <i>Pounded & Fried New York Steak Fresh Herb Breading Baby Arugula Salad Dijon Lemon Sauce</i>	\$42
Iron Seared Salmon <i>Salmon Fillet Risotto Blanco Green Vegetables Lemon Garlic Caper Butter</i>	\$35
Lamb Shank Osso Bucco Style <i>Slow Braised Lamb Shank Fresh Herbs Cabernet Demi Glaze Atalian Polenta Parmesan</i>	\$42
Filet Marsala <i>Tenderloin Medallions Wild Mushrooms Marsala Sauce Roasted Rosemary Potatoes Spinach</i>	\$46

SIDES \$8

Roasted Garlic Potatoes	Sauteed Wild Mushroom	Atalian Polenta
Garlic Spinach	Sauteed Asparagus	Featured Vegetable

DOLCE

Tiramisu <i>Espresso Infused Ladyfingers Mascarpone Cocoa</i>	\$12	Classic Cheesecake <i>New York Style Cheesecake Fresh Strawberries Balsamic Glaze</i>	\$14
Crème Brulée <i>Classic French Vanilla Custard Torched Sugar</i>	\$12	Pecan Fudge Brownie <i>Pecan Fudge Brownie Vanilla Ice Cream</i>	\$12
Apple Cobbler <i>Salted Caramel Pecans Vanilla Ice Cream</i>	\$14		

Parties of Six or more 18% Gratuity will be added to the final bill.

Parties of Six or more will not be provided with separate checks.

Consuming under cooked or raw meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.