

BEVERAGES

Non-Alcoholic

Pepsi Products

Strawberry Lemonade

Italian Sodas

Espresso Drinks

Ice Tea, Regular, Peach, & Raspberry

San Pellegrino Sparkling Water

San Pellegrino Aranciata

San Pellegrino Limonata

Adult Favorites

Red Sangria

White Sangria



DRAFTS

\$4 Pint \$6 Pilsner

Carters Brewing

I.P.A.

Seasonal

Angry Hanks

Street Fight

Bozone

Amber

Billings Italian Pub

**2417 Montana Avenue
Billings, MT 59101
(406) 869-9700**

APPETIZERS

Spinach & Artichoke Flatbread – House Alfredo Sauce with Quartered Artichoke hearts and chopped Spinach topped with Shredded Mozzarella cheese. 9.95

Crab Cakes – Crispy pan fried Crab Cakes with mixed greens tossed in a Lemon Poppy Seed Dressing and a dollop of Roasted Garlic Aioli. 10.95

Bruschetta – Tomato, Basil, & Garlic salsa served on a baguette with a balsamic glaze drizzle, topped with parmesan. 9.95

Bag of Calamari – Fresh calamari dusted in Semolina Flour, Sliced button mushrooms, and Cheddar Cheese served with Lime Aioli. 8.95

Meatball Sliders – Three of our house meatballs served in a red sauce. Garnished with Shredded Parmesan and fresh Basil. 8.95

Breadsticks – Bread topped with Garlic Butter served with Marinara. 5.95 Add Alfredo 2.00

SALADS AND SOUPS

House Salad – Butter Lettuce blend with Cucumber, Shaved Mix Cheese Blend, Tomato, and Crouton. Served with your choice of Dressing. 5.95

Grilled Chicken Caesar Salad – Romaine tossed with Grilled Chicken, Diced Tomatoes, Shredded Parmesan, Crouton, and our House Caesar Dressing. Served with a Garlic Butter Breadstick. 10.95

Italian Chef Salad – Chopped Romaine and Butter lettuce mix, Red Bell Pepper, Shredded Cheddar Cheese, Turkey Breast, Pepperoni, Mushrooms, Sliced Egg, Pesto Ranch Dressing, served with a Garlic Butter Breadstick. 11.95

House Caesar Salad – Romaine tossed in Shredded Parmesan, Crouton, and our House Caesar Dressing. 4.95

Spinach & Apple – Fresh Spinach, Crisp Granny Smith Apples, Feta Cheese, Candied Walnuts, all dressed in Sweet Paprika Dressing, served with a Garlic Butter Breadstick. 10.95

Tomato Basil Soup – Ripe Tomatoes stewed in Heavy Cream with fresh Chopped Basil all blended smoothly. 4.95

Salad Dressing Choices – Lemon Basil Vinaigrettes (House), Blue Cheese, Ranch, Lemon Poppy Seed, Sweet Paprika, & Pesto Ranch.

PIZZA

Sausage, Pesto, & Blue Cheese – Italian Sausage, Blue Cheese, Shredded Mozzarella Cheese, & Caramelized Onion on top of Pesto coated Pizza Crust. 12.95

Margherita – An old favorite. Garlic Oil Sauce, Sliced Tomatoes, Chopped Basil, topped with Mozzarella. 11.95

Hell's Kitchen – Siracha Alfredo Sauce, Chicken Strips, Red Onion,, topped with Mozzarella Cheese. Garnished with Pepperoncini's. 13.95

Very Veggie – Marinara base, Spinach, Julienned Bell Peppers, Red Onion, Mushroom, Broccoli, topped with Mozzarella and Feta. 11.95

Make Your Own Pizza or Flatbread – Stone Fired Thin Crust or Flatbread includes Sauce, Cheese & one topping. 9.95 Additional Toppings \$1 each.

Cheese: Mozzarella, Feta, Blue Cheese Crumbles, Parmesan

Protein:
Pepperoni
Italian Sausage
Bacon
Grilled Chicken
Anchovies
Ham

Veggie:
Red Peppers, Pepperoncini
Mushrooms, Red Onion,
Spinach, Artichoke, Tomato
Black Olives,
Jalapenos, Broccoli

Gluten Free – Add \$2.00

ENTREES

Vinnie's Chicken or Veal Piccata – Pan seared Chicken Breast topped with Prosciutto Ham and Artichoke Hearts in a Lemon Caper Butter Sauce over Pappardelle Pasta, served with a Garlic Butter Breadstick.
Chicken 17.95 or Substitute Veal 19.95

Butternut Tiger Striped Ravioli – Butternut Squash stuffed Ravioli with Sage Blue Cheese Sauce topped with Candied Walnuts, served with a Garlic Butter Breadstick. 17.95

Fish & Chips – Fresh Cod filets coated in a Tempura Batter, served with Peppered Fries. 12.95

Special of the Day – Chef's Choice to be creative each day & expand past the Italian Cuisine.

Priced Accordingly

Tuscan Ravioli – Tuscan Primavera Ravioli in a Creamy Sauce, Garnished with Parmesan & Basil, served with a Garlic Butter Breadstick. 16.95

Chicken or Veal Parmesan – Parmesan Breaded Chicken or Tender Veal- Pan fried and served over Marinara with Spaghetti, served with a Garlic Butter Breadstick. 16.95/19.95

Sausage Lasagna – Marinara, Creamy Ricotta Filling, Mild Sausage, Alfredo, Shredded Mozzarella, Spinach, and sheets of Wavy Pasta served with a Garlic Butter Breadstick. 14.95

Mixed Grill – Cod, Fried Calamari, & Shrimp in Hoisin Sauce over Fettuccini, served with a Garlic Butter

PASTA

Prosciutto Mac & Cheese – Penne baked in a Gouda Cheese Sauce with Prosciutto topped with bread crumbs, served with a Garlic Butter Breadstick. 12.95

Sausage Ragout – Hot & Mild Sausage with a mix of Peppers & Chopped Onion and a blend of Savory Herbs tossed in Penne, served with a Garlic Butter Breadstick. 13.95

Spaghetti and Meatballs – House Meatballs, in a hearty Marinara Sauce tossed in Spaghetti, served with a Garlic Butter Breadstick. Garnished with Parmesan & Basil. 13.95

Gluten Free – Add \$2.00

Chicken Bruschetta – Breaded chicken breast served with a tomato, basil, and garlic salsa tossed on a bed of spaghetti & marinara, topped with a balsamic glaze drizzle, served with a Garlic Butter Breadstick 16.95

Chicken Alfredo – Cheesy Alfredo Sauce, Grilled Chicken, Broccoli, tossed in Fettuccini Noodles, served with a Garlic Butter Breadstick. 13.95

Santa Fe Chicken Pasta – Sautéed Red & Green Peppers, Red Onion, and Grilled Chicken tossed in Chipotle Alfredo Sauce over Penne Noodles with Fried Tortilla Crisps, served with a Garlic Butter Breadstick. 14.95

DESSERT

Messy Sundae – A Chocolate Covered Goblet coated in chopped Nuts and filled with Vanilla Ice Cream, Caramel Sauce, Chocolate Syrup, Whipped Cream, then topped off with your choice of crumbled Oreo Cookies, crumbled Nutter Butter Cookies, or Log Cabin Bakery Brownie Bits. Or you can make it really messy and get all three at no extra cost. 6.95

Tiramisu – Creamy Marsala Mascarpone, Crisp Lady Finger Cookies, Espresso Whipped Cream, drizzled with Callebaut Chocolate and reduced Coffee Syrup. 6.95

House Made Gelato – A delicious Gelato made right here in the Italia Kitchen. Ask your server for the flavor of the day.. 4.95

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