

## APPETIZERS

### BRUSCHETTA BREAD ★

Toasted Ciabatta bread generously sprinkled with a marinade of chopped tomato,

sweet onion, basil, garlic and olive oil \$8

topped with mozzarella cheese \$9

### GARLIC BREAD

Toasted Ciabatta bread rubbed with a herbed garlic butter \$6

topped with mozzarella cheese \$7

### ASPARAGUS SPEARS

Garden fresh asparagus wrapped in a delectable combination of herbed Havarti

cheese and prosciutto ham, baked to perfection \$9

### CRAB AND SPINACH DIP ★

Served piping hot with crispy pita chips...great to share! \$10

### CALAMARI RINGS

Fresh calamari prepared in-house with a light dusting, served with handmade garlic mayonnaise sauce for dipping \$10

### BAKED BANANA PEPPERS 🌶️

Oven-baked hot peppers filled with a deliciously seasoned blend of finely ground

pork and veal, Romano cheese and Italian herbs \$9

### CHIFF CHOFF 🌶️

An Italian tradition and a Root River trademark. Seasoned chicken giblets, sautéed with chili pepper and slow cooked with tomatoes and mushrooms

\$7

### CAJUN MUSSELS

New Zealand mussels drizzled with herbed butter and seasoned with Cajun spices, broiled in the half shell and bursting with flavor \$9

### PETTINI FUNGHI

Tender scallops and fresh mushrooms sautéed with red and green peppers in a herbed lemon butter and white wine sauce \$10

### SHRIMP SAUTÉE

Pan-fried tiger shrimp in a delicate white wine and lemon butter sauce  
\$9

### HOMEMADE SOUPS

#### CHICKEN NOODLE

Clear chicken broth with handmade pastina \$4

#### CAPPELETTI

Pasta stuffed with seasoned ground chicken in a clear broth \$5

#### SOUP OF THE DAY

Ask your server about our handmade soup of the day \$4

### SALADS

#### GARDEN SALAD

Crisp greens, fresh tomato and cucumbers tossed with your choice of dressing

Appetizer \$5                      Entrée \$8                      with Grilled Chicken \$12

#### CAESAR SALAD

Romaine lettuce, croutons and real bacon bits with a creamy Caesar dressing

Appetizer \$5                      Entrée \$8                      with Grilled Chicken \$12

#### GREEK SALAD

Crisp greens, Kalmata olives, red onion, fresh tomato, cucumber and feta cheese in our house Greek vinaigrette dressing

Appetizer \$7                      Entrée \$11                      with Grilled Chicken \$15

### CHILDREN'S MENU

CHICKEN FINGERS & FRIES \$8.95

GRILLED CHEESE SANDWICH \$4.25

SPAGHETTI, PENNE, RIGATONI \$5.25

HANDMADE GNOCCHI \$7.25

HANDMADE RAVIOLI \$8.25

Add meatballs to any pasta dish for \$2

★ House Favourite    🌶️ Spicy

## SPECIALTY PASTA DISHES

### FETTUCCINE “RICARDO”



Tiger shrimp sautéed in white wine, olive oil, fresh garlic and herbs resting on a bed of handmade fettuccine in a spicy cream sauce \$23

### RAVIOLI GAMBERI

Pan-fried tiger shrimp resting on a bed of handmade cheese ravioli in a herbed butter sauce \$24

### PENNE PRIMAVERA

A colourful combination of garden vegetables sautéed in olive oil with fresh garlic and Italian seasoning tossed with penne pasta with shrimp \$23 \$16

### FRUIT OF THE SEA PASTA

A glorious seafood medley of plump tiger shrimp, succulent sea scallops and mussels prepared in a zesty red sauce served with handmade fettuccine \$25

## PASTA

Served in Barsanti's traditional red sauce with choice of soup or salad

PENNE, SPAGHETTI OR RIGATONI \$11

BARSANTI'S HANDMADE FETTUCCINE OR LINGUINE \$14

BARSANTI'S HANDMADE GNOCCHI \$15

BARSANTI'S HANDMADE CHEESE RAVIOLI ★ \$16

BARSANTI'S HANDMADE MEAT & SPINACH RAVIOLI ★ \$16

## ENTRÉES

All entrees include choice of potato & vegetable, pasta or creamy risotto served with soup or salad. Upgrade to any of our handmade pasta for \$3.00

### BARBEQUE RIB DINNER ★

Add meatballs to your favourite pasta dish for \$2 each  
Our creamy Alfredo sauce made with real cream, butter and

Put away your knife! These ribs are falling-off-the-bone tender and melt-in-your-mouth delicious. Slow roasted in the oven and finished on the charbroiler with Chef Alfred Caruso's original barbeque sauce

Half Rack \$18      Full Rack \$25

### CHICKEN AND RIB COMBO

A 1/4 Roast Chicken served with a half rack of Baby Back Barbecued Ribs  
\$25

### ROAST CHICKEN DINNER

Succulent roast chicken au jus seasoned with the Barsanti family recipe of Italian herbs and spices

Quarter Chicken \$17    Half Chicken \$21

### CHICKEN PARMAGIANA

Seared chicken breast filet delicately seasoned with herbed breadcrumbs, covered in a blanket of melted cheese and topped with Barsanti's red sauce  
\$19

### CHICKEN MARSALA

Sautéed chicken breast filet served in a sweet Marsala wine and fresh mushroom sauce \$19

### PORK CUTLET DINNER ★

A Root River staple for four decades! A tenderized pork cutlet in a light savoury breading, quick-fried to a crisp, tasty finish \$16

Parmagiana Style \$19

### BABY BEEF LIVER ★

★ House Favourite    🌶️ Spicy

Alfred Caruso's signature preparation of this menu favourite is topped with crisp bacon and sautéed onions and accompanied by our own handmade perogies \$18

#### GRILLED OR CAJUN CHICKEN BREAST DINNER

A grilled 6 oz. boneless chicken breast seasoned to your liking \$16

### CHARBROILED STEAKS AND SEAFOOD

All entrees include choice of potato & vegetable, pasta or creamy risotto served with soup or salad. Upgrade to any of our handmade pasta for \$3.00

6 oz BACON-WRAPPED FILET MIGNON \$24

12 oz PRIME RIB STEAK \$25

12 oz NEW YORK STRIP ★ \$25

8 oz HOUSE SIRLOIN \$16

Sautéed Mushrooms \$3

Sautéed Onions \$2

#### BREADED SHRIMP DINNER

Breaded butterfly shrimp, quick fried and served with seafood sauce \$17

#### BROILED WHITEFISH DINNER ★

Lake Superior Whitefish, lightly dusted with a breaded seasoning and brushed with garlic butter \$19

#### BROILED PICKEREL DINNER

Lightly dusted with a breaded seasoning and brushed with garlic butter \$20

#### LOBSTER TAIL DINNER

A Sweet succulent 5 oz lobster tail, seasoned and broiled and served with drawn butter \$24 with 2 Lobster Tails \$35