

APPETIZERS

BRUSCHETTA BREAD

Toasted French stick generously sprinkled with a marinade of chopped tomato, sweet onion, basil, garlic and olive oil under a blanket of melted cheese

GARLIC BREAD *with cheese*

ASPARAGUS SPEARS

Garden fresh asparagus wrapped in a delectable combination of herbed Havarti cheese and prosciutto ham and baked to perfection

CHIFF CHOFF

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

BAKED BANANA PEPPERS

Oven-baked hot peppers filled with a deliciously seasoned blend of finely ground pork and veal, Romano cheese and Italian herbs

CALAMARI RINGS

Breaded & rapid-fried to a golden crisp, served with seafood sauce for dipping

CAJUN MUSSELS

New Zealand mussels drizzled with herbed butter, broiled in the half shell and bursting with flavour

SHRIMP SAUTÉE

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

PETTINI E FUNGHI

Tender scallops and fresh mushrooms sautéed in herbed lemon butter

CRAB AND SPINACH DIP

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

HOMEMADE SOUPS

CHICKEN NOODLE

Clear chicken broth with handmade pastina

CAPPELETTI

Pasta stuffed with seasoned ground chicken in a clear broth

ZUPPA DEL GIORNO

Ask your server about our handmade soup of the day

SALADS

GARDEN SALAD

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

CAESAR SALAD

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

GREEK SALAD

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

CHILDREN'S MENU

CHICKEN FINGERS & FRIES

GRILLED CHEESE SANDWICH

SPAGHETTI, PENNE, RIGATONI

HANDMADE GNOCCHI

HANDMADE RAVIOLI

Add meatballs to any pasta dish for

PASTA

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

PENNE, SPAGHETTI OR RIGATONI

BARSANTI'S HANDMADE FETTUCCINE OR LINGUINE

BARSANTI'S HANDMADE GNOCCHI

BARSANTI'S HANDMADE CHEESE RAVIOLI

BARSANTI'S HANDMADE MEAT & SPINACH RAVIOLI

*Add meatballs to your favourite pasta dish for 1.50 each
Our creamy Alfredo sauce made with real cream, butter and Romano cheese is
available for 3.00*

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

RAVIOLI DEL FORMAGGIO CON GAMBERI

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

PENNE PRIMAVERA AGLI E OLIO

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

PASTA DEI FRUTTI DI MARE

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

ENTRÉES

All entrees include choice of soup or salad, potato & vegetable or pasta

ROAST CHICKEN DINNER

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

GRILLED OR CAJUN CHICKEN BREAST DINNER

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

CHICKEN PARMAGIANA

Skillet-seared chicken breast filet delicately seasoned with herbed breadcrumbs, covered in a blanket of melted cheese and topped with Barsanti's red sauce

CHICKEN MARSALA

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

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 **PARMAGIANA STYLE**

BABY BEEF LIVER

Alfred Caruso's signature preparation of this menu favourite accompanied by our own handmade perogies consistently receives rave reviews from our customers. Served with crisp bacon and sautéed onions

BARBEQUE RIB DINNER

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 Alfred Caruso's original barbeque sauce **HALF RACK**
FULL RACK

CHICKEN AND RIB COMBO

A 1/4 Roast Chicken served with a half rack of Baby Back Barbequed Ribs

CHARBROILED STEAKS AND SEAFOOD

All entrees include soup or salad and choice of potato & vegetable or pasta

6 oz BACON-WRAPPED FILET MIGNON

10 oz PRIME RIB STEAK

12 oz NEW YORK STRIP

8 oz HOUSE SIRLOIN

SAUTÉED FRESH MUSHROOMS...

SAUTÉED ONIONS...

SURF AND TURF

*Top off your favourite steak with sautéed tiger shrimp or breaded shrimp
Or with a 5 oz Lobster Tail served with drawn butter*

BREADED SHRIMP DINNER

Breaded butterfly shrimp, quick fried and served with seafood sauce

BROILED WHITEFISH DINNER

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

BROILED PICKEREL DINNER

Lightly dusted with a breaded seasoning and brushed with garlic butter

LOBSTER TAIL DINNER

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

B A R S A N T I ' S
Restaurant at Root River

BREAKFAST MENU

- Barsanti's Breakfast
2 eggs any style with bacon, ham or sausage, toast and home fries4.75
- 1 Egg any style served with toast and an assortment of jams2.75
- 2 Eggs any style served with toast and an assortment of jams.....3.50
- French Toast.....4.25
- 3 Pancakes.....4.25
- Belgian Waffle
*Served with your choice of topping: maple syrup; strawberry coulis
with whipped cream; or raspberries with whipped cream.*5.25
- Omelettes
Basic 3 egg omelette with cheese served with toast and jam.....4.25
Add mushrooms, onions or green peppers to your omelette..... .75
Add ham to your omelette1.50
Add baby shrimp to your omelette.....2.50
- Steak and Eggs
4 oz. steak and 2 eggs any style served with toast and homefries.....9.95

A LA CARTE

- Home fries.....1.50
- 3 strips of crisp bacon or a slice of grilled ham or 2 sausage links.....2.00
- 3 oz. of Peameal Back Bacon or a spicy sausage patty.....2.50
- Toast served with an assortment of jams.....1.90

SOUP AND SALAD

SOUP:

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| <ul style="list-style-type: none"> • Chicken Noodle
<i>Cup</i>.....2.00
<i>Bowl</i>.....3.99 | <ul style="list-style-type: none"> • Soup of the Day
<i>Cup</i>2.00
<i>Bowl</i>....3.99 | <ul style="list-style-type: none"> • Cappelletti Soup...4.99 |
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SALAD:

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| <ul style="list-style-type: none"> • Garden Salad
<i>Small</i>....3.99
<i>Large</i>...6.99 | <ul style="list-style-type: none"> • Caesar Salad
<i>Small</i>....3.99
<i>Large</i>...6.99 | <ul style="list-style-type: none"> • Greek Salad
<i>Small</i>....6.99
<i>Large</i>....9.99 |
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- Grilled Chicken Caesar Salad...11.99
 - Grilled Chicken Greek Salad...14.99

LUNCH MENU

SANDWICHES:

- Grilled Cheese Sandwich.....3.25
*With Bacon or Ham.....4.25
And Tomato.....4.50
Make it a "Vegas Special".....4.75*
- Toasted Western.....4.25
- B.L.T.4.95
- Triple Decker Clubhouse
*with chicken, bacon, lettuce,
tomato & mayo..... 8.25*
- Egg Salad Sandwich.....3.25
- Chicken Salad Sandwich.....4.25
- Ham and Cheese Sandwich.....4.50
- Roast Chicken Sandwich
with lettuce, tomato & mayo.....4.50
- Meatball Sub
with melted mozzarella cheese.....6.25
- Steak Sub
*with sautéed onions, sautéed
sweet peppers and cheese.....7.95*

BURGERS...AND MORE:

- Hamburger.....4.50
- Cheeseburger.....5.50
- Bacon Cheeseburger.....6.50
- Sausage Burger.....5.25
- Grilled Chicken on a Bun.....6.25
- Cajun Chicken on a Bun.....6.25
- Pork Cutlet on a Bun.....6.25
- Chicken Fingers and Fries8.25

Add French Fries or a Cup of Soup to your Sandwich or Burger for an additional 2.00

Add a Lunch-sized Side Salad to your Sandwich or Burger:

Garden Salad...2.00

Caesar Salad...2.00

Greek Salad...2.50

HOT SANDWICHES (served with French Fries and Gravy):

- Hot Chicken...7.50
- Hot Hamburger...7.50
- Hot Pork...7.50

LUNCH PASTA:

- Spaghetti or Rigatoni or Penne in Barsanti's homemade traditional red sauce.....5.25
- Hand-made Fettuccine in Barsanti's homemade traditional red sauce.7.25
- Hand-made Gnocchi in Barsanti's homemade traditional red sauce.7.25
- Hand-made Cheese or Meat and Spinach Ravioli in traditional red sauce.8.25

**Add meatballs to your favourite pasta dish for 1.50 each. For Alfredo Sauce, add 2.25
With _ Roast Chicken, add 4.25. Or top off your pasta with strips of Grilled Chicken
Breast or Grilled Cajun Chicken for 4.75...or with 5 sautéed Tiger Shrimp for 7.50**

MAKE IT A COMBO! ADD A SOUP OR SALAD TO YOUR LUNCH PASTA...

*Add a Cup of Soup or a Lunch-sized Side Garden Salad or
Caesar Salad for an additional 2.00. Add a Side Greek for 2.50*

A LA CARTE:

- French Fries...Small.....2.75
 ...Large.....3.75
- Poutine.....Small.....4.50
 ...Large.....5.50
- Gravy......75
- Extra Cheese.....1.00
- Sautéed Onions.....1.00
- Sautéed Mushrooms.....1.00