

Atalian

Kitchen & Bar

ANTIPASTI

Zuppa Del Giorno	\$8
<i>Made Daily with Fresh Ingredients</i>	
Risotto Cheese Fritters	\$14
<i>Goat Cheese Fresh Herbs Braised Tomato Sauce Basil Pesto</i>	
Chef's Charcuterie	\$18
<i>Assorted Cured Meats Assorted Cheeses Grilled Bread Marinated Vegetables Jam</i>	
Sicilian Style Meatballs	\$14
<i>Fresh House Ground Beef, Pork, and Lamb Fresh Herbs Whipped Lemon Ricotta Assertive Marinara</i>	
Shrimp Fra Diavolo	\$16
<i>Sautéed White Shrimp Fresh Garlic Spicy Roasted Tomato Sauce Grilled Bread</i>	
Roasted Eggplant Bruschetta	\$12
<i>Chilled Roasted Eggplant Basil Ricotta Cheese On House Baked Bread</i>	

INSALATA

Caesar Salad	\$12
<i>Crisp Romaine Garlic Croutons Robust Blended Dressing Anchovies Asiago Cheese</i>	
Burrata Caprice	\$16
<i>Creamy Burrata Cheese Fresh Tomatoes Fresh Basil Olive Oil Balsamic Reduction</i>	
Arugula Salad	\$14
<i>Baby Arugula Roasted Beets Pickled Red Onions Candied Pecans Warm Crispy Goat Cheese White Balsamic Vinaigrette</i>	

PASTAS

Steakhouse Bolognese	\$26
<i>Winter Vegetables Veal Demi-glaze Fresh Herbs Pappardelle Pasta</i>	
Sweet Potato Gnocchi	\$28
<i>Butternut Squash Artichoke Hearts Crispy Brussel Sprouts Italian Sausage Gorgonzola Sage Cream</i>	
Shrimp Scampi	\$28
<i>Pan Roasted Shrimp Linguine Pasta Fresh Garlic Italian Parsley White Wine Cream Sauce Asiago</i>	
Chicken Pesto Penne	\$24
<i>Atalian Pesto Sauce Grilled Chicken Tomatoes Fresh Spinach Roasted Mushrooms</i>	

ENTRATA

Chicken Parmigiana	\$28
<i>Tender Chicken Breast Braised Pomodoro Sauce Mozzarella Cheese Fresh Basil Linguine Pasta</i>	
Traditional Lasagna	\$29
<i>Seasoned Beef Ricotta Cheese Braised Pomodoro Sauce Bechamel Sauce Fresh Basil</i>	
Steak Alla Milanese	\$32
<i>Pounded New York Steak Crispy Fresh Herb Breading Baby Arugula Salad Dijon Lemon Sauce</i>	
Filet Marsala	\$36
<i>Tenderloin Medallions Wild Mushrooms Marsala Sauce Roasted Rosemary Potatoes Spinach</i>	
Baked Salmon Puttanesca	\$28
<i>Salmon Fillet Classic Puttanesca Sauce Mashed Potatoes Sautéed Spinach</i>	
Lamb Shank Osso Bucco Style	\$32
<i>Slow Braised Lamb Shank Fresh Herbs Cabernet Demi Glaze Atalian Polenta Parmesan</i>	

SIDES \$7

Roasted Garlic Mashed Potato	Sautéed Wild Mushroom	Atalian Polenta
Garlic Spinach	Grilled Asparagus	Featured Vegetable

DOLCE

Classic Cheesecake	\$10
<i>Balsamic Glazed Strawberries Whipped Cream</i>	
Tiramisu Cake	\$9
<i>Coffee Infused Ladyfingers Mascarpone Cheese Cocoa</i>	

Please note that 18% gratuity will be added to parties of (6) guests or more.

Consuming under cooked or raw meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical condition