



RESTAURANT 89

SALADS

Panzanella Caprese

Chopped tuscan salad of tomatoes, mozzarella, cucumbers and homemade croutons in red wine vinaigrette 15

Half Grilled Caesar

Halved romaine heart grilled and topped with homemade dressing and croutons 15

Spinach Salad

Baby spinach with blueberries, feta and candied walnuts tossed in raspberry vinaigrette 15

Italian Chopped Salad

Bib lettuce with bacon, cherry tomatoes, pickled onions and balsamic glaze topped with gorgonzola dressing 15
shrimp 3 each / chicken 8 / steak 15

ANTIPASTI

Calamari Classico

Classic golden fried calamari and peppers 16

Champagne Mussels

Champagne and mascarpone steamed mussels 18

Arancini Florentine

Spinach and mozzarella stuffed risotto balls, golden fried and served over sun-dried tomato pesto 18

Pistachio Lamb Chops

Lollipop lamb crusted with pistachio served with fig glaze 25

Scampi Al Vino Bianco

Pan seared shrimp in lemon, white wine garlic 20

Chef's Octopus

Fresh cooked octopus prepared to the chef's liking (ask your server for details) 25

Chef's Board

Hand picked artisanal meats and cheeses served with assorted homemade sundries
Two person 20 Four person 35

CLASSICS

Eggplant Parmigiana

Traditional eggplant parmigiana with choice of pasta 25

Chicken Parmigiana

Deep-fried chicken parmigiana with choice of pasta 26

Veal Parmigiana

Deep-fried veal parmigiana with choice of pasta 28

Chicken Marsala

Sautéed chicken breast with mushrooms in a Marsala wine sauce 26
Add pasta - 5

Veal Marsala

Sautéed veal medallions with mushrooms in a Marsala wine sauce 28
Add pasta - 5

Chicken Piccata

Sautéed chicken breast finished in a white wine lemon caper sauce 26
Add pasta - 5

Veal Piccata

Sautéed veal medallions finished in a white wine lemon caper sauce 28
Add pasta - 5

PASTAS

All of our pasta is made fresh daily and is not available as a gluten-free option

Pappardelle Bolognese Al Filo

Braised ragu tossed with fresh pappardelle and mozzarella cheese 28

Bucatini Rosso

Handmade bucatini pasta in marinara (add meatball for 3 per) 22

Alfredo

Creamy homestyle alfredo sauce with choice of pasta 24

Rigatoni Vodka

Rigatoni pasta in a creamy vodka-style marinara shrimp 3 each / chicken 8 24

Cavatelli Portobello

Sautéed portobello mushrooms in a brandy cream sauce with fresh cavatelli 26

Before placing your order, please inform your server if a person in your party has a food allergy

RESTAURANT 89

89 DELICACIES

Filet 89

6 oz. gorgonzola and onion stuffed filet wrapped
in bacon, peppercorn crusted and
served over arugula salad
45

Grilled Pork Tenderloin

Grilled pork tenderloin over asian style cauliflower
rice with peas, carrots, asian pickle and miso glaze
35

Steak Frites

12 oz. grilled sirloin served with hand-cut truffle fries
topped with smoked bone-marrow butter
38

Cod Al Forno

Fresh cod loin in bruschetta tomatoes and
marinara over fried polenta
32

Shrimp Pesto

Sautéed shrimp tossed with bucatini pasta, blistered
cherry tomatoes and homemade pesto
32

Pan Seared Lime Mahi Mahi

Mahi-Mahi filet pan seared and served
atop black lime risotto
32

Duck Confit

Slow-roasted twin duck legs served
with white bean cassoulet
35

A' LA CARTE

Carne

Filet - 6 oz. - 30
Sirloin - 12 oz. - 30
Rib-Eye - 14 oz. - 45
Half Rack of Lamb - 30

Additions- 3

Cabernet Butter
Bone Marrow Butter
Red Wine Demi
Au Poivre
Peppercorn Crusted
Caramelized Onions
Gorgonzola
Caramelized Onions & Gorgonzola
Fried Egg
Shrimp - (each)
Bacon Wrapped (filet only)

Sides - 8

Potato of the day
Vegetable of the day
Regular French Fries
Truffle Fries
Risotto
Asian Cauliflower Rice
Fried Polenta
Pasta
Cassoulet

If you are interested in a private function, ask for details
Catering platters available for any occasion

Cift Certificates Available

*Menu prices subject to change without notice
All items subject to meals tax
All major credit cards accepted

Consuming raw or undercooked foods may increase
your risk of food borne illness