



LINEAGE

italian bistro

lin·ea·ge / noun: the line of ancestors from whom a person is descended / synonym: family

SHARED PLATES

MEAT + CHEESE BOARD (GF)

Rotating selection of cured meats, imported cheeses and jams / 12

SHRIMP COCKTAIL (GF)

6 jumbo shrimp with homemade cocktail sauce, horseradish and lemon / 12

FRIED CALAMARI

Tossed in a spicy chipotle sauce or served traditionally with marinara sauce / 12

EGGPLANT STACK

Crispy eggplant layered with fresh tomatoes, mozzarella, house marinara + balsamic drizzle / 8

RISOTTO CAKES (6)

Lightly fried risotto cakes served over a white truffle potato puree / 7

MEATBALL SLIDERS (3)

Homemade meatballs, marinara + mozzarella on soft slider rolls / 10

SOUP & SALAD

SOUP OF THE DAY

Cup / 3 Bowl / 5

TORTELLINI SOUP

Cup / 3 Bowl / 5

ITALIAN WEDGE SALAD (GF)

Romaine wedge, diced tomato, chunky blue cheese dressing, crispy prosciutto crumble + balsamic drizzle / 8

CAESAR (GF)

Romaine Lettuce tossed in Caesar dressing with croutons + shaved parmesan cheese / 8

HOUSE (GF)

A blend of lettuce, tomato, cucumbers, olives, grated carrots, croutons, onions + hardboiled egg / 8

Add grilled chicken / 4 Add grilled jumbo shrimp / 2 each

Dressings: *Ranch, *Italian, *Balsamic Vinaigrette, Blue Cheese + Caesar

*House made dressings

ENTREES

All entrees are served with warm bread, our herb-infused dipping oil + your choice of soup or small house salad

LINGUINE AND MEATBALLS

Linguine tossed with our signature sauce + homemade meatballs / 14

PENNE OR TORTELLINI ALFREDO

Penne or Tortellini tossed in our made from scratch Alfredo sauce / 15
Add fresh broccoli, spinach or roasted red peppers / 1 Add blackened chicken / 3

HOMEMADE LASAGNA

Classic preparation with housemade bolognese sauce / 14

EGGPLANT, CHICKEN OR VEAL PARMESAN

Hand breaded chicken, eggplant or veal topped with our signature tomato sauce + mozzarella.
Served with a side of pasta or vegetable of the day
Eggplant / 15 Chicken / 18 Veal / 20

CHICKEN, SCROD OR VEAL FRANCAISE (GF)

Egg battered chicken, scrod or veal sautéed with white wine, lemon and butter.
Served with a side of pasta or vegetable of the day
Chicken or Scrod / 18 Veal / 20

CHICKEN GORGONZOLA

Chicken sautéed with garlic, spinach + white wine in a light tomato gorgonzola sauce served over linguine / 18

CAJUN CHICKEN

Chicken sautéed with garlic, white wine, scallions + roasted red peppers in a spicy Cajun sauce served over linguine / 18

BAKED SEAFOOD

Scallops, scrod and baked stuffed shrimp with crabmeat stuffing and fresh lemon.
Served with a side of pasta or vegetable of the day / 22

SHRIMP FRA DIAVOLO

Sautéed jumbo shrimp served over linguine in a spiced up version of our signature sauce / 20

SALMON PORTOFINO (GF)

Sautéed in garlic, scallions, sundried tomatoes, roasted red peppers and artichokes.
Served with a side of pasta or vegetable of the day / 22

BLACKENED SALMON (GF)

Simply grilled with extra virgin olive oil and fresh lemon. Served with vegetable of the day / 22

BEEF TENDERLOIN MARSALA (GF)

8 oz. center cut with sautéed mushrooms in a Marsala wine sauce. Served with red bliss mashed potatoes or vegetable of the day / 25 Add gorgonzola cheese / 1

BLACK ANGUS DELMONICO STEAK (GF)

12 oz. Char-broiled Delmonico served with red bliss mashed potatoes or vegetable of the day / 24

Available side substitutions include: Pasta, Vegetable of the day, French Fries or Red Bliss Mashed Potatoes

Pasta options include: Linguine, Angel hair or Penne

Items labeled "GF" can be prepared gluten-free.

Please specify if you would like gluten-free when you place your order.

DESSERTS

TIRAMISU

Richly layered with ladyfingers, espresso, mascarpone and imported cocoa. A house favorite! / 7

ITALIAN NACHOS

Cannoli chips, hand whipped ricotta-mascarpone cream, candied orange peel, grated dark chocolate + crushed pistachios. Perfect for sharing! / 8