

Asiago's

TUSCAN ITALIAN

Antipasto Appetizers

Baked Crab Dip - 20

Our blend of jumbo lump crab meat, cheese and spices all baked to a golden brown. Served with garlic crostini.

Asiago Cheese Dip - 18

A delicious blend of sun-dried tomatoes, roasted red peppers and Asiago cheese all blended and baked to a golden brown. Served with garlic crostini.

Baked Ricotta - 18

Creamy ricotta baked to perfection, infused with citrusy orange and a hint of red pepper, drizzled with spicy hot honey, and served with garlic crostini.

Rhode Island Calamari - 20

Cornmeal dusted fresh cut calamari with diced tomatoes, fresh parsley, sautéed in a lemon herb butter with banana peppers and sun-dried tomatoes.

Breaded Mozzarella - 20

Breaded mozzarella fried to a crisp golden finish, served with a rich and spicy vodka sauce.

Crispy Artichoke - 18

Fire-roasted artichoke lightly crusted and fried until crisp, paired with a zesty lemon aioli.

Lemon Basil Burrata - 20

Creamy burrata topped with basil chiffonade, bright lemon zest, crushed red pepper, olive oil, cracked black pepper, and kosher salt, served with crisp crostini.

Baked Pizza Roll - 17

Fresh rolled dough stuffed with an Italian cheese blend and pepperoni. Served with homemade marinara.

Eggplant Tower - 20

Layers of crispy eggplant and fresh mozzarella, drizzled with vibrant pesto and topped with crispy basil.

Breaded Zucchini Planks - 16

Breaded zucchini planks served with marinara.

Mediterranean Bruschetta - 18

Diced tomatoes, onions, feta, black olives, and capers tossed in balsamic vinaigrette. Served on garlic crostini.

Asiagos Arancini - 20

Golden, crispy three-cheese arancini served with a rich pesto cream sauce and topped with delicate crispy arugula.

Artisan Breads Hand Tossed Pizzas

Basil & Tomato Artisan Bread - 17

Hand tossed then topped with our garlic blend, fresh basil, sliced Roma tomatoes and Italian cheeses.

Mediterranean Artisan Bread - 17

Hand tossed then topped with our garlic blend, tomatoes, fresh spinach, onion, mushrooms and feta cheese.

Artichoke & Sun-dried Tomato Artisan Bread - 18

Hand tossed then topped with our garlic blend, artichokes, sun-dried tomatoes and Italian cheeses.

Spicy Artisan Bread - 19

Hand tossed then topped with layers of pepperoni, spicy sausage and hot banana peppers topped with our Italian cheese blend.

Insalata & Zuppa Soup & Salads

Italian Wedding Soup - 10

House made, Italian meatballs, acini di pepe, spinach & Parmesan.

French Onion Soup - 11

House made sweet beef broth, onions, thyme, crispy garlic toast and provolone cheese.

Lobster Bisque Soup - 12

Creamy bisque with a hint of sherry.

House Salad - 11

Mixed greens, diced tomato, purple onion, black olive, pepperoncini, croutons and Asiago cheese tossed in our Italian dressing.

House Caesar Salad - 11

Chopped Romaine, shaved Asiago cheese, bacon and garlic croutons tossed in our egg Caesar dressing.

Asiago Salad - 13

Mixed field greens, purple onion, chopped walnuts and Asiago cheese tossed in our homemade balsamic dressing.

Entrée salad with grilled chicken - 21

Greek Salad - 13

Arugula, tomatoes, cucumber, purple onion, Kalamata olives, feta cheese all tossed in our Greek vinaigrette.

Entrée salad with grilled chicken - 21

Beet Salad - 16

Lemon dressed arugula, roasted red beet, goat cheese, mandarin oranges, pistachio and pomegranate glaze.

Pistachio Glazed Salmon Salad - 24

Mixed greens topped with a pistachio glazed salmon, feta cheese, Mandarin oranges, dried cranberries, purple onions and homemade balsamic dressing.

Goat Cheese and Pear Salad - 22

A fresh mix of field greens, grilled chicken, Bosc pear, Gala apple, dried cranberries, creamy goat cheese, walnuts, and mandarin oranges, tossed in a delicate champagne vinaigrette.

Grilled Chicken Caesar - 21

Chilled Romaine heart, Asiago cheese, crispy bacon and garlic croutons lightly drizzled with our egg Caesar dressing.

Shrimp Caesar salad - 23

Cucina Classico Kitchen Classics Served with fresh baked bread and dipping oil

Spaghetti Bowl - 19

A heaping bowl of angel hair pasta topped with our homemade marinara sauce.

with meatballs - 23

Baked Lasagna - 22

Our in house made lasagna layered with meat and cheese topped with our homemade marinara sauce.

Fettuccine Alfredo - 23

Fettuccine pasta tossed in our creamy Asiago sauce.

Parmesan Crusted Chicken Alfredo - 26

Fettuccine pasta tossed in our creamy Asiago sauce and topped with Parmesan crusted chicken.

Veal Parmesan - 26

Lightly breaded veal cutlet with melted provolone cheese and homemade marinara sauce. Served with a side of angel hair pasta.

Eggplant Parmesan - 23

Hard breaded eggplant fried to a golden brown and topped with provolone cheese and homemade marinara sauce. Served with a side of angel hair pasta.

Chicken Parmesan - 26

Lightly breaded chicken breast, with melted provolone cheese and topped with our homemade marinara sauce. Served with a side of angel hair pasta.

Specialita Della Casa House Specialties Served with fresh baked bread and dipping oil

Jumbo Five Cheese Ravioli - 23

Jumbo ravioli stuffed with a blend of five Italian cheeses. Topped with both our homemade creamy Asiago and marinara sauce.

Caribbean Jerk Pasta - 26

Penne pasta tossed in our homemade cream sauce, seasoned with a spicy jerk seasoning then topped with grilled chicken breast.

Mediterranean Pasta - 23

Penne pasta tossed in our lemon butter, fresh spinach, sun-dried tomatoes and feta cheese.

Roasted Red Pepper Pasta - 23

Cavatappi pasta blended in a creamy roasted red pepper sauce and sautéed mushrooms.

Tortellucci - 25

Cheese filled pasta, artichoke hearts and tender sautéed chicken tossed in garlic herb and butter sauce.

Tomato Vodka Penne - 23

Penne pasta tossed in our homemade vodka sauce with sautéed sausage.

Roasted Red Pepper Pasta With Chicken - 26

Cavatappi pasta blended in a creamy roasted red pepper sauce and sautéed mushrooms.

Mediterranean Pasta With Chicken - 27

Penne pasta tossed in our lemon butter, fresh spinach, sun-dried tomatoes feta cheese and chicken.

Tuscan Chicken - 27

Tender chicken breasts sautéed in lemon garlic sauce, sun-dried tomatoes, capers and topped with feta and Italian cheese. Served with garlic herb pasta.

Pan Roasted Chicken Marsala - 27

Roasted wild mushrooms, sweet Marsala Demi, garlic spinach and smashed crispy Yukon potatoes.

* Wild Mushroom Ravioli - 29

Ravioli stuffed with a blend of wild mushrooms, served with our creamy roasted red pepper and mushroom sauce with tender steak tips.

* Roasted Red Pepper Pasta With Steak Tips - 30

Cavatappi pasta blended in a creamy roasted red pepper sauce and sautéed mushrooms with sirloin steak tips.

* Steak Alfredo Florentine - 32

Fettuccini pasta tossed in our creamy Asiago sauce with sautéed spinach. Topped with Gorgonzola crusted sirloin.

* Rosemary Sirloin - 34

Seasoned and grilled Sirloin topped with a rosemary and mushroom butter. Served with smashed crispy Yukon potatoes and vegetable of the day.

* Marinated Steak Tips - 34

Tender sirloin tips, marinated in Asian influenced oil & spices. Served with smashed crispy Yukon potatoes and vegetable of the day.

Specialita Di Pesce Seafood Specialties Served with fresh baked bread and dipping oil

Caribbean Jerk Salmon - 32

Penne pasta tossed in our homemade cream sauce, seasoned with a spicy jerk seasoning then topped with salmon.

Shrimp Scampi Over Angel Hair - 29

Jumbo shrimp, tomatoes and onion all sautéed in a lemon, garlic and white wine sauce. Served over a bed of angel hair pasta.

Lobster Ravioli - 29

Tender ravioli stuffed with lobster and a blend of cheese and spices. Topped in our homemade creamy basil pesto sauce.

Shrimp and Spinach Fettuccine - 29

Sautéed Shrimp, tomatoes and sautéed onions tossed in a homemade garlic butter sauce. Served over spinach fettuccine pasta.

Crab Fettuccine Alfredo - 29

Fettuccine pasta tossed in our creamy Asiago sauce with jumbo lump crab meat.

Shrimp Alfredo - 29

Fettuccine pasta tossed in Asiago sauce with grilled shrimp skewers.

Mediterranean Shrimp Pasta - 29

Penne pasta tossed in our lemon butter, fresh spinach, sun-dried tomatoes and feta cheese with sautéed shrimp.

Pistachio Glazed Salmon - 32

Norwegian salmon topped with a sweet pistachio glaze. Served with smashed crispy Yukon potatoes and vegetable of the day.

Roasted Red Pepper Shrimp Pasta - 29

Cavatappi pasta blended in a creamy roasted red pepper sauce and sautéed mushrooms with sautéed shrimp.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.