



GLAVISTO

MODERN ITALIAN CUISINE

◆ 412-374-1800 ◆

Appetizers

Beans and greens: white cannellini beans, potatoes, roasted roma tomatoes, spinach, olive oil, and garlic \$10

add chicken \$4 add sausage \$5 add shrimp \$8

Crispy eggplant parmigiana: ricotta cheese, fresh mozzarella, tomato-basil sauce \$9

Grilled dandelion sausage: with a roasted pear, melted gorgonzola, balsamic \$9

Bruschetta: three pieces of grilled Tuscan bread served with:

- tomato and fresh mozzarella, fresh basil, and balsamic
- herbed ricotta cheese and spinach
- chef's choice \$10

Spinach Portabello: roasted roma tomatoes, spinach, and feta cheese \$9

Cheese and meat plate: artisanal cheeses and charcuterie with house made accompaniments \$12

Entrée Salads

Salmon Romaine: canadian *salmon fillet, *grilled* romaine lettuce, house-made caesar dressing, polenta croutons, kalamata olives, and tomatoes \$19

Toasted Farro and Kale salad: with spring mix, beets, oranges, dried cherries walnuts, goat cheese, and mustard vinaigrette \$13

add shrimp \$8

*add *salmon \$9*

add Genova tuna \$6

*The consumption of raw or undercooked egg, meat, poultry or seafood product may increase your risk of food borne illness

Soups and Side Salads:

Soup of the day or Italian wedding

cup \$3.95 bowl \$4.95

House Salad: mixed greens, tomatoes, roasted hazelnuts, gorgonzola, golden raisins \$4.95

Dressings: *white balsamic vinaigrette, gorgonzola vinaigrette, or tomato vinaigrette*

House Caesar: romaine lettuce, tomatoes, olives, and romano cheese \$4.95

House-made dog treats \$2

Each meal is made to order; please allow time for the kitchen to prepare

your meal and fulfill special requests.



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Create Your Own Pasta:

Choice of **penne** or **spaghetti**

with **tomato-basil sauce** or **aglio e olio** \$15

with **roasted red pepper sauce**, **vodka sauce**, or **romano cream sauce** \$16

with **meat bolognese** \$17

Add \$2 for fresh Rigatoni, Three Cheese Ravioli, or Ricotta Gnocchi

add chicken \$4 add two meatballs \$4 add sausage \$5

*add shrimp \$8 add *salmon \$9 add genova tuna \$6*

Entrees

served with your choice of cup of soup, mixed green, or Caesar salad or farro and kale salad for \$2 extra

Pesto Three Cheese Ravioli: basil pesto cream sauce, broccoli, and fresh peppers \$19

Farfelle and Shrimp: capers, red peppers, olives, basil, tomato basil sauce \$24

Pasta Visto: penne, chicken, roasted romas, garlic, spinach, feta cheese \$20

Add Toasted Pinenuts \$1.50

Ricotta Gnocchi al Forno: braised pork shoulder, pickled hot cherry peppers, tomato-basil sauce, and smoked mozzarella \$19

Lamb Bolognese served with fresh rigatoni \$19

Pappardelle & Shrimp: white wine cream sauce, mushrooms, and spinach \$24

Soprano-Style Farfalle: aglio olio, sautéed peppers, onions, zucchini
roasted tomatoes, and sweet sausage \$21

House-Made Crabcakes served with spaghetti aglio olio and baby carrots \$29

Romano Crusted Chicken Breast served with spaghetti tomato-basil sauce \$20

Sautéed Haddock: spinach, banana peppers, roasted roma tomatoes
served over spaghetti aglio olio \$19

Seared *Sea Scallops with roasted red peppers and brown butter
served over sweet pea risotto \$28

Grilled Canadian *Salmon served over tuscan bean salad, spinach, and tomato jam \$28

Grilled *Filet with pancetta goat cheese potatoes, spinach, and salsa verde \$30

Chicken Picatta served with steamed broccoli and baby carrots \$23

***The consumption of raw or undercooked egg, meat, poultry, shellfish, or seafood items may increase the risk of food borne illness*

Menu items may contain or come in contact with wheat, dairy, and nuts