



GLAVISTO
MODERN ITALIAN CUISINE
◆ 412-374-1800 ◆

Insalata

Chicken Caesar: romaine, polenta croutons, tomatoes, and olives 10.95

Chicken Pear: candied walnuts and dried gorgonzola cheese with a Gorgonzola Vinaigrette 10.95

Kale & Farro: beets, citrus, dried cherries, walnuts, and goat cheese, with a mustard Vinaigrette 12
with chicken 16 *with *salmon* 21 *with shrimp* 20

Shrimp Caprese: spring mix, sautéed shrimp, roasted roma tomatoes, fresh mozzarella, olives, and a balsamic glaze with a pesto vinaigrette 14.95

Romano Crusted Chicken: spring mix, tomatoes, black olives, red onions, mozzarella 14.95

Pizza

Margherita: crushed Tomatoes, Fresh Mozzarella, Fresh Basil 9.25

Cheese: Tomato Sauce 8.50

Pepperoni 9.50

Sicilian White: olive oil, herbs, fresh roma tomatoes, and mozzarella 9.00

Bacon Mushroom: olive oil, spinach, and caramelized onions 9.95

Harvest Vegetable: eggplant, fresh peppers, red onion, zucchini, squash, spinach, and tomato basil sauce 9.95

Soup & Salad

Soup of the Day Or Italian Wedding

Cup 3.95 *Bowl* 4.95

House Salad: mix greens, tomatoes, roasted hazelnuts, gorgonzola cheese, golden raisins
Small 4.95 ***Large*** 8.95

Dressings: Honey White Balsamic Vinaigrette, Gorgonzola Vinaigrette, and Tomato Vinaigrette

House Caesar: romaine, olives, tomatoes, romano cheese 4.95

*****Add polenta croutons \$1.00***

Beverages

Coke, Diet Coke, Raspberry Tea, Ginger Ale, Root Beer, Dr. Pepper, Lemonade \$2.50

Fresh Brewed Iced Tea \$2.50

Large San Pellegrino \$6.25 *Small San Pellegrino or Limonata* \$3

Hot Tea and Coffee 2.50

Corking Fee \$4 per bottle

Doggie treats: 3 house-made all natural dog treats \$2



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Panini

Marinated Tuna: roasted red peppers, black olives, tomatoes, provolone on ciabatta 9.95

Grilled Chicken: sautéed spinach, banana peppers, provolone on baguette 9.25

Sweet Italian Sausage: sautéed onions, roasted red peppers, provolone on ciabatta 9.95

***Grilled Steak:** sautéed mushrooms, onions, tomato jam, and provolone on baguette 10.95

Grilled Cheese: sharp white cheddar, bacon, fig, caramelized onions 9.95

House-made Meatball: tomato basil sauce and provolone on baguette 9.95

Entrées

Creamy Risotto with grilled chicken, romano cheese, asparagus 9.95

Beans and Greens: white cannellini beans, spinach, potatoes, roasted tomatoes, garlic 10
with **Chicken** 14.00 with **Sausage** 14.00 with **Shrimp** 17.00

Creamy Polenta with **Meat Bolognese Or Tomato Basil, Spinach, and Mushrooms** 9.95

***Salmon** served over tuscan bean salad, sautéed spinach, and salsa verde 13.95

Crispy Eggplant Parmigiana over spaghetti with tomato basil sauce 11.95

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

Specialty Pasta

Pasta Visto: penne with chicken, roasted tomatoes, spinach, garlic and feta 12.95

Farfalle Sweet Sausage: white cannellini beans, spinach, and a splash of tomato basil 10.95

Penne Tuna: sautéed banana pepper, roasted roma tomato, olive oil and garlic 10.95

Lamb Shoulder Bolognese: fresh rigatoni pasta with Jamison Farm lamb 12.95

Create your own pasta:

Choice of **Penne or Spaghetti**

with **Roasted Red Pepper Sauce** 8.95

with **Romano Cream Sauce or Vodka Sauce** 8.95

with **Tomato Basil Sauce** 7.95

with **Meat Bolognese** 9.95

with **Aglio e olio** 7.95

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