

Rino's

Italian Restaurant & Steakhouse

Appetizers

Antipasto

A mouthwatering selection of delicacies, meats, cheeses, and sautéed mushrooms in a port wine sauce. \$12.95

Shrimp Chiara

Four shrimp, gently sautéed with butter, garlic and white wine \$10.95

Artichokes Michelle

Six large artichoke hearts, gently sautéed in butter, garlic and white wine with a hint of lemon \$10.95

Green Chile Calamari

A local favorite! Breaded calamari strips topped with garlic, tomato, onion, spices, and fresh green chile grown in New Mexico. \$10.95

Fried Calamari

"Rhode Island" style. Breaded calamari strips sautéed in a homemade marinara sauce with chopped pepperoncinis and red onion. \$9.95

Rino's Caesar

The classic Caesar \$9.95
with grilled chicken \$12.95
with grilled shrimp \$16.95

- Entrées -

All entrées include a choice of homemade soup or dinner salad.

Steak entrées are served with a baked potato and sautéed vegetables.

Steaks

Steak & Shrimp Ruscetti

A 12 oz. aged, lean steak and shrimp topped with a special Dijon Mustard cream sauce \$26.95

Filet Mignon

An 8 oz. tender steak cooked to your satisfaction \$28.95

Pepper Steak

A tender filet rolled in peppercorn and topped with a brandy mushroom cream sauce \$29.95

Rib Eye

A succulent 12 oz. rib-eye steak gilled to perfection \$26.95

Rib Eye Rino

A succulent 12 oz. aged rib-eye topped with a light port wine and mushroom glaze \$27.95

New York Strip

A 10 oz. aged, choice hand cut lean steak \$25.95

Seafood

Lobster Ravioli

Lobster filled ravioli served in a pink sherry wine cream sauce. \$18.95

Linguine Di Maré

Sautéed shrimp, mussels and clams in a delicate marinara, served over a bed of pasta. \$23.95

Gino's Shrimp Jalapeño

A butter garlic wine sauce with a spicy twist of Jalapeños and mushrooms, served over a bed of pasta \$19.95

Shrimp Basilica

A rich scampi with a hint of parmesan and our own Italian seasoning, served over a bed of pasta. \$19.95

Shrimp & Scallops Alysse

A mix of sautéed shrimp and scallops with capers and mushrooms, in a white wine butter cream sauce, served over a bed of pasta. \$21.95

Shrimp & Chicken Sienna

The perfect combination of sautéed shrimp and grilled chicken in a creamy marinara sauce with a hint of Chipotle seasoning, served over a bed of pasta. A house favorite! \$19.95

Chico's Special

Succulent sautéed shrimp and grilled chicken in a rich cream sauce of blended parmesan and feta cheeses, with a hint of spice. Served over a bed of penne pasta. \$19.95

Salmon

A delicate salmon filet, grilled and served in a white wine lemon butter sauce, with shallots, capers and chopped fresh tomatoes. Served with baked potato and vegetables. \$18.95

Tilapia Di Val

A delicate mild white fish sautéed with spinach, mushrooms, tomatoes & jalapeños in a light cream sauce, served on a bed of pasta. \$19.95

Mahi Mahi

Grilled and glazed with our special mango habañoero sauce. Served with pasta or baked potato and vegetables. \$18.95

Chicken

Chicken Piccata

A tender chicken breast sautéed in a traditional piccata sauce with mushrooms, capers, shallots, white wine and a hint of lemon. Served with a side of pasta. \$17.95

Chicken Florentine

A tender chicken breast sautéed in a sweet basil cream sauce with spinach and red bell peppers. Served with a side of pasta. \$18.95

Chicken Marsala

A tender chicken breast sautéed with mushrooms, shallots, parsley and Marsala wine sauce. Served with seasoned rice and vegetables. \$18.95

Chicken & Eggplant Cardinale

A tender chicken breast sautéed in a sherry wine sauce and layered with eggplant (seasonal), a mild chili pepper, mozzarella cheese and topped with marinara sauce. Served with a side of pasta. \$19.95

Chicken Parmigiana

A tender chicken breast, breaded then baked in our homemade marinara sauce and topped with melted mozzarella cheese. Served with a side of pasta. \$17.95

Pasta

Wild Mushroom Ravioli

Topped with your choice of sauce...a light Alfredo or Garlic & Oil. \$17.95

Pasta Primavera

Linguine noodles tossed in a light homemade cream sauce with mixed vegetables. \$15.95

Penne Rustica

Penne pasta with Italian sausage, red bell peppers, onions and mushrooms in a spicy marinara cream sauce. \$17.95

Spaghetti with Homemade Marinara \$12.95

Spaghetti with Homemade Meatballs \$16.95

Fettuccini Alfredo

A traditional favorite. Fettuccini pasta topped with a rich homemade cream sauce. \$15.95

With grilled chicken \$17.95

Bambini

Children's Menu

\$7.95

12 and under

Buttered Noodles

A small portion of pasta with melted butter and parmesan cheese.

Spaghetti with Homemade Marinara

A small portion of pasta, homemade marinara sauce and topped with parmesan cheese.

Spaghetti with Homemade Meatballs

A small portion of pasta, homemade marinara sauce and topped with one meatball & parmesan cheese.

Fettuccine Alfredo

A small portion of pasta topped with our homemade cream sauce and parmesan cheese.

House Salad

A traditional house salad with mixed lettuce and seasonal vegetables. Choice of Homemade Ranch, Italian or Bleu Cheese dressing. \$2.95

Bottled Beer

Domestic

Budweiser
Bud Light

Coors
Coors Light

Premium

Peroni
Heineken

Corona

Amber Boch
Fat Tire

Please see our Drink/Dessert Menu for a wide variety of specialty drinks, wines and desserts.

- 20% gratuity added to all parties of six or more -
Additions/substitutions may be subject to an additional charge