



# THE LANDING

REYNOLDS

## Antipasto

- Burrata & Bruschetta Tomatoes** GF 5  
Basil | Olive Oil
- Calamari Marinara** 9
- Crispy Parmesan Artichokes** 6  
Lemon Aioli
- Prosciutto & Melon** GF 8  
Pistachios

## Entrees

**Includes:** Your Choice of Salad, Weekly Plated Dessert, & Focaccia Bread Basket

*\*Substitute any pasta dish with gluten free pasta.*

**Caesar Salad** GF, ask for no croutons.  
Focaccia Croutons

**Chopped Italian Salad** GF  
Red Onion | Tomato | Pepperoncini | Olives  
Parmesan Cheese | Italian Vinaigrette

- Eggplant or Chicken Parmesan** 16  
Angel Hair Pasta | Pomodoro Sauce |  
Mozzarella Cheese
- Baked Gnocchi & Mushroom Casserole** 17  
Spinach Parmesan Cream Sauce
- Spaghetti Bolognese** 19  
Italian Sausage | Ground Beef |  
Hearty Tomato Sauce | Fennel
- Chicken Fettuccine Alfredo** 17  
Broccoli | Parmesan Cheese Sauce
- Baked Ziti** 16  
Pomodoro Sauce | Mozzarella | Italian Sausage

- Shrimp or Chicken Piccata** 18  
Lemon | Garlic Butter | Capers | Angel Hair Pasta
- Steamed Italian Mussels** GF  18  
Garlic | White Wine | Tomato | Parsley | Lemon
- Slow Cooked Pork & Mushroom Ragu** 18  
Pappardelle Pasta | Parmesan | Peas | Marsala
- Seared Atlantic Salmon\***  21  
Vodka Sauce | Orzo Pesto Pasta | Tomato |  
Artichoke | Olive | Spinach | Caper
- Baked Lasagna** 18  
Ground Beef | Italian Sausage | Tomato |  
Fennel | Ricotta

## Individual Pizzas \$12


- Meatball & Sausage**  
Peppers | Onions
- Spinach & Artichoke**  
Spinach | Ricotta | Crispy Parmesan  
Artichokes
- Cheese or Pepperoni**
- Wild Mushroom**

### Kids Selections \$10

- Grilled Cheese & Fries**
- Chicken Fingers & Fries**
- Chicken Marinara & Pasta**
- Chicken Alfredo & Broccoli**

## Dessert

### Weekly Featured Dessert

 indicates heart-healthy meal

*\*Advisory: The consumption of raw or undercooked foods, such as meat, fish, and eggs, which may contain harmful bacteria, could cause serious illness or death. As a courtesy to other patrons, please refrain from cell phone use in the restaurant.*



Whites

|  |        |
|--|--------|
| NV BENVOLIO PROSECCO<br><i>Italy</i>                   | 8   31 |
| 2018 RIFF PINOT GRIGIO<br><i>Venezia</i>               | 9   34 |
| 2019 SILVERADO SANGIOVESE ROSATO<br><i>Napa Valley</i> | 35     |
| NV BISOL DESIDERIO JEIO CUVEE ROSE<br><i>Veneto</i>    | 42     |
| 2016 PIPOLI GRECO-FIANO BLEND<br><i>Basilicata</i>     | 42     |

Reds

|  |         |
|--|---------|
| 2016 MASI CAMPOFIORIN ROSSO DEL VERONESE<br><i>Veneto</i>              | 9   35  |
| 2018 SAN FELICE CHIANTI CLASSICO<br><i>Tuscany</i>                     | 11   43 |
| 2018 PIETRADOLCE ETNA ROSSO<br><i>Sicily</i>                           | 14   55 |
| 2011 ALLEGRINI "LA POJA" MONOVITIGNO CORVINA VERONESE<br><i>Veneto</i> | 92      |
| 2014 RENATO RATTI "CONCA" BAROLO<br><i>Piedmont</i>                    | 92      |
| 2016 RENATO RATTI "ROCCHES DELL' ANNUNZIATA" BAROLO<br><i>Veneto</i>   | 104     |
| 2014 VIETTI BAROLO<br><i>Castiglione</i>                               | 110     |

Dessert

|   |    |
|---|----|
| 2014 QUERCETO VIN SANTO<br><i>Tuscany</i> | 12 |
|---|----|