

APPETIZERS

BRUSCHETTA BREAD ★

Toasted Ciabatta bread generously sprinkled with a marinade of chopped tomato, sweet onion, basil, garlic and olive oil \$8
topped with mozzarella cheese \$9

GARLIC BREAD

Toasted Ciabatta bread rubbed with a herbed garlic butter \$7
topped with mozzarella cheese \$8

ASPARAGUS SPEARS

Garden fresh asparagus wrapped in a delectable combination of herbed Havarti cheese and prosciutto ham, baked to perfection \$11

CRAB AND SPINACH DIP ★

Served piping hot with crispy pita chips...great to share! \$11

CALAMARI RINGS

Fresh calamari prepared in-house with a light dusting, served with handmade garlic mayonnaise sauce for dipping \$10

BAKED BANANA PEPPERS 🌶️

Oven-baked hot peppers filled with a deliciously seasoned blend of finely ground pork and veal, Romano cheese and Italian herbs \$9

CHIFF CHOFF 🌶️

An Italian tradition and a Root River trademark. Seasoned chicken giblets, sautéed with chili pepper and slow cooked with tomatoes and mushrooms \$8

CAJUN MUSSELS

New Zealand mussels drizzled with herbed butter and seasoned with Cajun spices, broiled in the half shell and bursting with flavor \$9

PETTINI FUNGHI

Tender scallops and fresh mushrooms sautéed with red and green peppers in a herbed lemon butter and white wine sauce \$10

SHRIMP SAUTÉE

Pan-fried tiger shrimp in a delicate white wine and lemon butter sauce \$10

★ House Favourite 🌶️ Spicy

HOMEMADE SOUPS

CHICKEN NOODLE

Clear chicken broth with handmade pastina \$4

CAPPELETTI

Pasta stuffed with seasoned ground chicken in a clear broth \$5

SOUP OF THE DAY

Ask your server about our handmade soup of the day \$4

SALADS

GARDEN SALAD

Crisp greens, fresh tomato and cucumbers tossed with your choice of dressing

Appetizer \$5

Entrée \$8

with Grilled Chicken \$12

CAESAR SALAD

Romaine lettuce, croutons and real bacon bits with a creamy Caesar dressing

Appetizer \$5

Entrée \$8

with Grilled Chicken \$12

GREEK SALAD

Crisp greens, Kalmata olives, red onion, fresh tomato, cucumber and feta cheese in our house Greek vinaigrette dressing

Appetizer \$7

Entrée \$11

with Grilled Chicken \$15

CHILDREN'S MENU

CHICKEN FINGERS & FRIES \$8.95

GRILLED CHEESE SANDWICH \$4.50

SPAGHETTI, PENNE, RIGATONI \$5.25

HANDMADE GNOCCHI \$7.25

HANDMADE RAVIOLI \$8.25

Add meatballs to any pasta dish for \$2

★ House Favourite 🌶️ Spicy

SPECIALTY PASTA DISHES

FETTUCCINE "RICARDO"

Tiger shrimp sautéed in white wine, olive oil, fresh garlic and herbs resting on a bed of handmade fettuccine in a spicy cream sauce \$26

RAVIOLI GAMBERI

Pan-fried tiger shrimp resting on a bed of handmade cheese ravioli in a herbed butter sauce \$26

PENNE PRIMAVERA

A colourful combination of garden vegetables sautéed in olive oil with fresh garlic and Italian seasoning tossed with penne pasta \$16
with shrimp or chicken \$25

FRUIT OF THE SEA PASTA

A glorious seafood medley of plump tiger shrimp, succulent sea scallops and mussels prepared in a zesty red sauce served with handmade fettuccine \$27

PASTA

Served in Barsanti's traditional red sauce with choice of soup or salad

PENNE, SPAGHETTI OR RIGATONI \$12

BARSANTI'S HANDMADE FETTUCCINE OR LINGUINE \$15

BARSANTI'S HANDMADE GNOCCHI \$16

BARSANTI'S HANDMADE CHEESE RAVIOLI  \$17

BARSANTI'S HANDMADE MEAT & SPINACH RAVIOLI  \$17

Add meatballs to your favourite pasta dish for \$2 each
Our creamy Alfredo sauce made with real cream, butter and Romano cheese is available for \$3

 House Favourite  Spicy

ENTRÉES

All entrees include choice of potato & vegetable, pasta or creamy risotto served with soup or salad. Upgrade to any of our handmade pasta for \$3.00

BARBEQUE RIB DINNER ★

Put away your knife! These ribs are falling-off-the-bone tender and melt-in-your-mouth delicious. Slow roasted in the oven and finished on the charbroiler with Chef Alfred Caruso's original BBQ sauce

Half Rack \$19 Full Rack \$27

CHICKEN AND RIB COMBO

Roast Chicken served with a half rack of Baby Back Barbecued Ribs \$27

ROAST CHICKEN SUPREME DINNER

Individually roasted chicken breast with the Barsanti family recipe of Italian herbs and spices

1 Piece Dinner \$17 2 Piece Dinner \$21

CHICKEN PARMAGIANA

Seared chicken breast filet delicately seasoned with herbed breadcrumbs, covered in a blanket of melted cheese and topped with Barsanti's red sauce \$20

CHICKEN MARSALA

Sautéed chicken breast filet served in a sweet Marsala wine and fresh mushroom sauce \$20

PORK CUTLET DINNER ★

A Root River staple for four decades! A tenderized pork cutlet in a light savoury breading, quick-fried to a crisp, tasty finish \$16

Parmagiana Style \$19

BABY BEEF LIVER ★

Alfred Caruso's signature preparation of this menu favourite is topped with crisp bacon and sautéed onions and accompanied by our own handmade perogies \$19

GRILLED OR CAJUN CHICKEN BREAST DINNER

A grilled 6 oz. boneless chicken breast seasoned to your liking \$16

★ House Favourite 🌶️ Spicy

CHARBROILED STEAKS AND SEAFOOD

All entrees include choice of potato & vegetable, pasta or creamy risotto served with soup or salad. Upgrade to any of our handmade pasta for \$3.00

6 oz BACON-WRAPPED FILET MIGNON \$26

12 oz PRIME RIB STEAK \$27

12 oz NEW YORK STRIP ★ \$26

8 oz HOUSE SIRLOIN \$20

Sautéed Mushrooms \$3

Sautéed Onions \$2

SURF & TURF

Top off your favourite steak with sauteed tiger shrimp or breaded shrimp for \$10 or with a 5oz Lobster Tail served with drawn butter for \$16

BREADED SHRIMP DINNER

Breaded butterfly shrimp, quick fried and served with seafood sauce \$22

BROILED WHITEFISH DINNER ★

Lake Superior Whitefish, lightly dusted with a breaded seasoning and brushed with garlic butter - market price

BROILED PICKEREL DINNER

Lightly dusted with a breaded seasoning and brushed with garlic butter - market price

LOBSTER TAIL DINNER

A Sweet succulent 5 oz lobster tail, seasoned and broiled and served with drawn butter \$26 with 2 Lobster Tails \$38

★ House Favourite 🌶️ Spicy