

DAL

Renzo's

2022

TRATTORIA E PIZZERIA

LUNCH MENU

ANTIPASTI

BASKET OF GARLIC BREAD 3

Toasted Baguette, garlic butter

BEET CARPACCIO 12

Thinly-sliced roasted beets, arugula, orange & lemon juices, Goat cheese, EVO oil

MEATBALLS 12

Pomodoro sauce, Parmesan cheese

BUFFALO BURRATA 15

Soft Mozzarella, sauteed tomatoes, arugula, EVO oil, basil

PORTOBELLO 8

Roasted mushroom, spinach, Gorgonzola

ZUPPA

NONNA'S SOUP cup 4 / bowl 6

Chef's Soup of the Day

ROASTED TOMATO SOUP cup 5 / bowl 7

Goat cheese, crostini, rosemary sprig



INSALATA

MEDITERRANEAN SALAD 12

Spring mix, cucumber, celery, green onion, tomato, mint, black olives, lemon, Feta cheese

QUINOA TUNA BOWL 18

Quinoa, tuna steak, avocado, cucumber, red peppers, tomatoes, green onion, carrots, soy sauce, balsamic glaze

TUSCAN CHICKEN SALAD 16

Spring mix, spinach, tomato, mushrooms, orrecchiette pasta, bacon, Chipotle dressing

RENZO'S SALAD 14

Spring mix, cherry tomatoes, apples, strawberries, blueberries, nuts, gorgonzola, balsamic dressing

CHOPPED CAESAR* 12

Romaine, Parmesan, croutons, traditional homemade anchovy & egg dressing
add Chicken 16 ~ add Shrimp 18

A 20% service charge will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MENU PRISSE FIXE

Three course menu with choice of tomato soup, house, OR Caesar salad +2, and Chef's dessert selection

SALMON 28

Quinoa, steamed vegetables,
lemon butter sauce

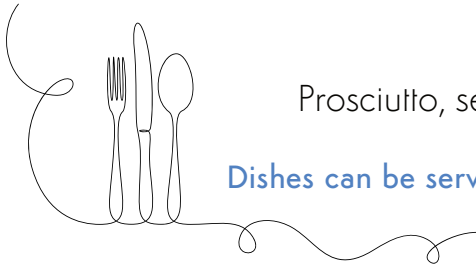
SIRLOIN FILET* 30

Mashed potatoes, steamed vegetables,
mushroom gravy

CHICKEN PARMESAN 30

Prosciutto, seasonal vegetables, creamy Bianca Tagliatelle

Dishes can be served ala carte upon request, please inquire with your server



PANINO

Served with a choice of potatoes, soup,
house salad, OR Caesar salad +2

ITALIAN PANINI 18

Prosciutto, salami, Mozzarella,
Gouda, tomato, arugula

CAPRESE PANINI 14

Tomato, basil, Mozzarella, arugula,
citronette, balsamic glaze, pesto

Add chicken 18

AMERICAN BAGUETTE 15

Smoked ham, bacon, tomato, arugula,
Mozzarella, Gouda, mayo, Dijon

RENZO'S BURGER* 18

Black Angus beef patty, arugula, tomato,
bacon, avocado, basil aioli, Brioche bun



PASTAS

Gluten Free Spaghetti and Vegan Mozzarella
or Parmesan - Available upon request +3

PENNE PESTO 14

Pesto, parmesan

Add chicken 18 ~ Add shrimp 20

SPAGHETTI POMODORO 13

Pomodoro sauce, Parmesan

Add meatball 18

VEGETARIAN ORRECHIETTE 15

Spinach, mushrooms,

Roman pecorino, Bianca sauce

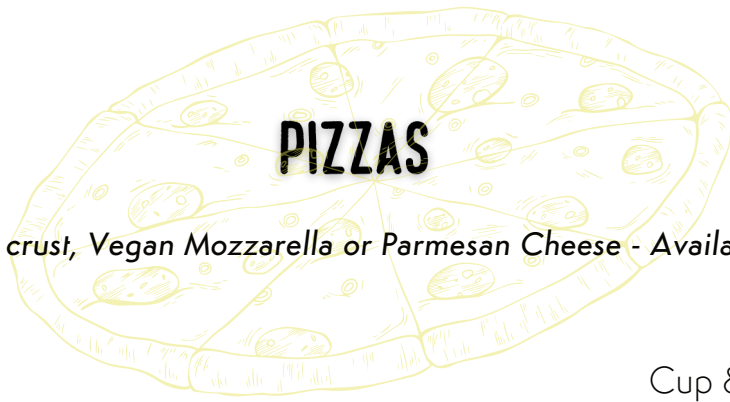
Add chicken 19 ~ Add shrimp 21

LASAGNA BOLOGNESE 17

Classic lasagna, meat sauce

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PIZZAS

~ *Gluten free Cauliflower crust, Vegan Mozzarella or Parmesan Cheese - Available upon request +4* ~

MARGHERITA 15

Tomatoes, basil

MEXICAN 18

Chorizo, red bell pepper, black olives, jalapeno, red onion, avocado

VEGETARIAN 17

Mozzarella, mushrooms, olives, caramelized onion, Goat cheese, artichokes, roasted red bell pepper

PEPPERONI 17

Cup & char pepperoni

FRENCH 19

Mozzarella, apples, Gorgonzola cheese

CAPRI 21

Mozzarella, prosciutto, Cherry tomatoes, figs, shaved Parmesan, EVO oil, arugula, fresh-style

RENZO 22

Canadian bacon, salami, prosciutto, black olives, pepperoni, tomato sauce

R ITALIAN SODAS

Hand-crafted batched mocktails formulated by our Mixologists 7

HIBISCUS

GUAVA

CITRUS

BERRY

TÉ

ICED TEA

HOT TEA

CITRUS Chamomile, JASMINE Green, ENGLISH Breakfast

BEVERAGES



FOUNTAIN DRINKS



CAFFÉ



ESPRESSO ~ single 5 / double 6

CORTADO 6

CAFE LATTE 7

CAPPUCINO 7

Milk substitute available

ESPRESSO ELEGANCE 16

Ketel One vodka, house-made Kahlúa, espresso, vanilla-infused Demerara

CARAJILLO 15

Espresso, Licor 43, rocks



FEVER-TREE
GINGER BEER
TONIC WATER