

An unforgettable dining experience

in the heart of Louisville, Kentucky.

Classic Italian menu, inspired by

the traditions of Italy and Family.



Antipasto \$16

Genoa salami, mortadella, Bauarian ham, pepperoni, prosciutto, provolone cheese, olives and roasted peppers, drizzled with Nana's Italian dressing.

Calamari \$14

Breaded and fried with sweet peppers. Served with Silvio's marinara.

Rice Ball \$4 each

Arborio rice, stuffed with fresh mozzarella and Parmigiano Reggiano, fried and topped with Silvio's marinara.

Mussels \$16 Mussels steamed in a white wine cream sauce.

Shrimo Scamoi \$16 Shrimp sautéed with garlic butter, olive oil and wine.

Bruschetta \$10

Toasted garlic bread served with diced marinated tomatoes, cheese and onions with fresh basil.

Salads & Soup

Our Dressings: Nana's Italian, Romano Cheese and Ceasar

Melillo Salad

Crisp Romaine with tomatoes, cucumbers and red onions, with Parmigiano Reggiano. Dinner - \$6 Large - \$9

Caesar Salad

Romaine lettuce, Parmigiano Reggiano, Caesar Dressing and house made croutons. Ninner - \$6 Large - \$9

Grilled Romaine Salad \$7

Grilled Roma Crunch lettuce, Gorgonzola, crispy Prosciutto and choice of dressing.

Caprese Salad \$7

Ripe tomatoes, fresh mozzarella, basil and drizzled with extra uirgin olive oil.

Pasta fagiole

Chicken broth, white beans, tomatoes, pasta, topped with Parmigiano Reggiano. Cup - \$3 Boul - \$6

Beets and Baby Kale Salad \$7

Sous uide red beets with baby kale, orange slices and gorgonzola with Nana's dressing.



Pastas

Pasta with Seafood \$25

Angel hair pasta tossed with shrimp, mussels and scallops in a white wine cream sauce.

Bolognese \$22

Traditional Italian Bolognese made with 4 meats served on Rigatoni.

Baked Ziti \$19

Ziti with spicy Italian sausage and ricotta, topped with Silvio's marinara and mozzarella.

Cheese Lasagna \$18

Nonna's cheese lasagna, layered with ricotta, mozzarella, and Parmigiana Reggiano.

Primauera \$18

A medley of vegetables sautéed in olive oil, garlic and comes with your choice of pasta.

Rauioli \$18

Ravioli stuffed with 5 cheeses served topped with Silve's marinara served with meatball or sausage.

fettuccini Alfredo\$16fettuccini tossed with $5i[\sqrt{6}s]$ Alfredo sauce

Ziti ala Uodka \$16 Ziti tossed with \$11/50's creamy tomato vodka sauce.

Aglio e Olio \$15 Garlic and olive oil with red pepper flakes tossed with angel hair pasta.

Pasta with Silvio's Marinara Sauce Your choice of pasta – \$13 Served with meatball or Itilian Sausage – \$17

Entrees

Isle of Skye Salmon \$25 Scottish salmon topped with lemon and dill. Served with sautéed baby kale and risotto.

Grilled Pork Chop \$25

Grilled pork chop with a fig glaze served with risotto and vegetable medley.

Shrimp and Polenta \$25

A fragrant dish of grilled shrimp topped with capers, sundried tomatoes and lemon zest, served with polenta and grilled broccolini.

Ueal Parm \$23

Lightly breaded tender ueal topped with provolone, Parmigiano Reggiano and Silstois marinara. Served with your choice of pasta.

Chicken Parm \$19

Lightly breaded chicken breast topped with provolone, Parmigiano Reggiano and ζ_{1} and marinara. Served with your choice of pasta.

Eggplant Parm \$17

Crispy eggplant topped with provolone, Parmigiano Reggiano and ζ_{1} and ζ_{2} marinara. Served with your choice of pasta.

Chicken Silvio's \$18

Grilled chicken breast topped with provolone, onions, red and green peppers. Served with broccoli and risotto.

Polenta \$18

Gently fried Polenta with your choice of meatball or sausage.

Add a dinner Ceasar or Mellilo salad - \$4

There will be a \$4 split plate fee charge.

Your choice of pasta: angel hair, fettucine, ziti, rigatoni or spaghetti.

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Meatball \$4 – Spicy Italian Sausage \$4 – Sweet Italian Sausage \$4 – Seared Shrimp \$6 – Grilled Chicken \$4 Broccoli \$3 – Degetable Medley \$3 Capers \$3 – Risotto \$3 – Diauolo Sauce \$4 – Add Pasta \$4

Silvio's Deserts

Italian Cream Cake \$10

Triple layered homemade Italian cream cake, with pecans, coconut topped with cream cheese icing.

Canolis \$5 New York canoli shells filled with our housemade filling.

Tiramisu \$6 Lady fingers dipped in coffee layered with custard marscapone cheese, flavored with cocoa.

Lemoncello Cake \$8

Lemon cake layered with marscapone cheese, lemon icing topped with shavings of lemon chocolate.

Carmel Salted Cheesecake \$7

Cheesecake topped with carmel and seasalt.

Chocolate Tuxedo Cheesecake \$8

Chocolate cheesecake topped with chocolate moose.

Spumoni Italian Ice Cream \$6

Pistachios, cherry and chocolate ice cream.

*Ask server about seasonal desserts

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