

## **LE PRIME (Starters)**

**STEAMED MUSSELS \$ 8.95**

*Prince Edward island mussels sautéed with garlic, thyme, butter and pinot grigio*

**FRIED CALAMARI \$ 6.95**

*Served with balsamic vinaigrette field greens and spicy Italian marinara*

**COLUMBO'S SHRIMP COCKTAIL \$ 9.95**

*Succulent large shrimp cooked to perfection and served with a tangy cocktail sauce*

**NACHOS ITALIANOS \$ 7.95**

*Fresh flour tortilla chips smothered with Asiago cream sauce, Italian sausage, tangy Italian marinara, diced tomatoes, black olives and topped with melted mozzarella cheese*

**CHEESE STICKS ALLA ITALIANA \$ 7.95**

*Soft jack cheese bars breaded with spicy Italian crumbs and served with spicy marinara*

**ILL REUBEN ROLLATO (REUBEN ROLLS) \$ 8.95**

*Corned beef, Swiss cheese and sauerkraut hand rolled in spring roll wrap. Served with thousand island dressing*

**HALF ORDER OF FETTUCINNE ALFREDO \$ 6.95**

**HALF ORDER OF PASTA ALLA ANTONIO \$ 7.95**

*Tri color bow-tie pasta, pancetta, bell peppers, chicken strips, artichoke hearts, green onions and asiago cream sauce*

**HALF ORDER OF SPAGHETTI AND MEATBALLS \$ 7.95**

## **Delle Insalate I Zuppa (Salads & Soups)**

**CAESAR SALAD \$ 4.95**

*Romaine hearts and shaved red cabbage tossed with home-made Caesar dressing. With fresh grilled shrimp \$ 10.95 or grilled chicken breast \$ 9.95*

**MARTINI SALAD \$ 5.95**

*Our house specialty! Fresh romaine hearts, grape tomatoes, toasted pecans and gorgonzola cheese crumbles SHAKEN table-side with a citrus vinaigrette*

**BLUE AND RED \$ 5.95**

*Fresh micro-greens tossed with red grapes, blue cheese crumbles, crunchy pecans and a champagne vinaigrette*

**MIXED GREEN COLUMBO SALAD \$ 4.95**

*Baby greens tossed with extra virgin olive oil, and garlic-Chianti wine vinaigrette. Topped with toasted pistachios*

**SPICY CHICKEN SOUP OR CHEF'S SOUP DU JOUR**

*\$ 3.00 a cup or \$ 4.00 a bowl*

## **DELLE PASTE (PASTAS)**

**FIVE CHEESE LASAGNA \$ 12.95**

*Romano, Parmesano, Asiago, ricotta and mozzarella cheeses baked with flat pasta and fresh home-made marinara*

**PASTA ALLA ANTONIO \$ 12.95**

*Tri color bow-tie pasta tossed with pancetta, tri-colored peppers, grilled chicken strips, artichoke hearts, green onions and asiago cream sauce.*

**LINGUINI WITH CLAMS \$ 16.95**

*Chopped clams tossed with linguini pasta in extra virgin olive oil, garlic and white wine. Low cholesterol and low fat choice.*

**LOBSTER RAVIOLI ALLA CAPRESE \$ 19.95**

*Cognac lobster cream sauce and garlic shrimp garnish*

**SPINACH AND CHICKEN CANELLONI \$ 14.95**

*Fresh pasta rolled with sautéed spinach, grilled chicken and mozzarella cheese topped with asiago cream sauce and tomato aioli*

**CLASSIC FETTUCCINE ALFREDO \$ 11.95**

*With grilled chicken \$ 13.95 or sautéed large shrimp \$ 14.95*

**TRADITIONAL SPAGHETTI AND MEATBALLS \$ 12.95**

## **SPECIALITA DAL CHEF (FROM THE CHEF'S CORNER)**

**UCCELETTI DEL FILET MIGNON \$ 24.95**

*Large morsels of filet mignon delicately sautéed with red Bermuda onions, prosciutto, mushrooms, extra virgin olive oil and a touch of marsala wine demi-glace. Swirl of angel hair pasta*

**ATLANTIC SALMON WITH SPINACH AND GARLIC \$ 24.95**

*Pan seared Atlantic cold water salmon filet served with fresh sautéed spinach, diced tomatoes, roasted garlic and a swirl of angel hair pasta*

**CHICKEN PARMIGIANA \$ 14.95**

*A classic Italian dish served with angel hair pasta swirl. Junior portion available for \$13.95*

**TUNA OR VEAL MARSALA \$ 19.95**

*Served with a smooth mushroom marsala demi and pasta swirl*

**LARGE SHRIMP WITH SAFFRON BROTH \$ 20.95**

*Jumbo shrimp sautéed in a saffron-tomato broth and served with fried Asiago polenta cake*

**TORTELLONI WITH MEAT SAUCE AND ITALIAN SAUSAGE \$ 14.95**

*Large triple cheese stuffed pasta served with meat ragu and Italian sausage*

## **PIATTI STAGIONALI (SEASONAL DISHES)**

**SWORD FISH SICILIANO \$ 21.95**

*Fresh sword fish pan seared and served atop Sicilian roasted potatoes with tomato/caper relish*

**TRADITIONAL CIOPINNO \$ 21.25**

*Mussels, shrimp, scallops and catch of the day sautéed with fresh tomatoes, basil, garlic in fresh fish stock*

**BRAISED BONE-IN LAMB SHANK \$ 18.95**

*Super tender bone-in lamb shank served with sautéed vegetables and orzo pasta. Rich Chianti demi-glace*

**OVEN ROASTED PORK TENDERLOIN \$ 17.95**

*Roasted with Italian spices, served with mushroom risotto and topped with caramelized apples*

## DELLA GRIGLIA (FROM THE BROILER)

**RARE** / Very red, cool center. **MEDIUM RARE** / red, warm center. **MEDIUM** / Pink center. **MEDIUM WELL** / Slightly pink center. **WELL** / Broiled throughout

**UPPER CHOICE BONE IN RIB-EYE** \$ 33.95

*Twenty two ounce cut with Au jus and tumbleweed onions*

**PRIME FLANK STEAK** \$ 19.95

*Twelve ounce cut Au jus and fried potato skin garnish*

**BLACK ANGUS FILET MIGNON**

*Six ounce cut \$ 24.95 , Nine ounce cut \$ 28.95, Twelve ounce cut \$ 36.95*

**PRIME NEW YORK STRIP** \$ 33.95

*Fourteen ounce cut*

**PRIME TOP SIRLOIN STEAK** \$ 28.95

*Twelve ounce cut. Au jus and tumbleweed onions*

**BONE-IN CENTER CUT PORK CHOP** \$ 20.95

*A fourteen ounce cut of the best pork chop available. Natural Au jus*

**SIDES** \$ 4.95

*Garlic mashed potatoes*

*Broccoli floret*

*Baked potato*

*Blanched asparagus*

*Roasted garlic sautéed spinach*

*Cream cognac mushrooms*

*Polenta cake with spicy marinara*

The Radisson logo is written in a black, cursive script font. A thick, lime-green horizontal brushstroke underline is positioned beneath the letters 'Radisson'.

### Tasteful • Choices

**ROASTED SALMON WITH CHEDDAR GRITS** ▼◆

*Oak Planked Salmon on White Cheddar Grits with a Fresh Tomato Endive Vinaigrette \$ 14.95*

**GRILLED MARINATED FLAT IRON STEAK** ▼◆

*Greens, Caramelized Onion & Artisan Blue Cheese \$19.95*

**SCALLOP AND CHICKEN RED CURRY STIR FRY** ▼◆

*Thai Style Stir Fry with Scallops, Chicken, Snow Peas, Scallions & Peppers in a Spicy Coconut Curry Sauce \$12.95*

**MEDITERRANEAN FRITTATA** ▼◆

*Italian Style Open Faced Omelette with a Fresh Apple-Pecan Salad \$9.95*

▼  
Reduced Calories

●  
Lower Fat

◆  
Reduced  
Carbohydrates

Recipes developed by The Culinary Institute of America as an industry service to  
Carlson Hotels Worldwide. Nutrition information available upon request.



## LUNCH

*Monday through Friday from 11:00 until 2:00*

## DINNER

*Served Sunday through Thursday – 5:00pm – 10:00pm  
Friday and Saturday 5:00pm – 11:00 pm*

## PRIME RIB

*Friday, Saturday, Sunday, Night **\$16.95***

## SUNDAY BRUNCH

*11:30 until 2:00 **\$16.95***

## **COLUMBO'S FAMOUS PASTA BAR**

*Monday – Friday 11:30am– 2:00pm  
Friday and Saturday 5:00pm – 9:00pm*

803-744-2200