

## WHITE WINE

glass / bottle

### Italian Whites & Sparkling

Zonin, Prosecco	split 9
Banfi, Le Rime, Pinot Grigio	8/28
Saracco, Moscato D'Asti	10/36

### Sauvignon Blanc, Chardonnay, Etc.

Chateau Ste. Michelle, Riesling	8/28
Simi, Sauvignon Blanc	9/32
Excelsior, Chardonnay	8/28
Alexander Valley VY, Chardonnay	11/40
Sonoma-Cutrer, Chardonnay	12/44

## RED WINE

glass / bottle

### Chianti

Banfi, Chianti Superiore	8/28
Borgo Scopeto, Chianti	10/36

### Other Italian Reds

La Valentina, Montepulciano	8/28
Stemmari, Nero D'Avola	8/28
Santi, Valpolicella	10/36
Masi, Campofiorin	12/44

### Pinot Noir

Hahn	8/28
La Crema	10/36
Belle Gloss, Meoimi	13/48

### Cabernet

Line 39	8/28
Freakshow	11/40
Oberon	13/48

### Other Reds

Astica, Malbec	9/32
Petite Petit, Petite sirah	11/40
Dreaming Tree, Red Blend	11/40

## SPECIALTY COCKTAILS

— all 11.00 —

### Italian Stallion (AKA Moscow Mule)

Maker's Mark, ginger beer, lime

### Texas Spicy Margarita

Cazaadores, agave nectar, lemon juice, orange juice, jalapeno, lime, Grand Marnier

### Homage to "Sam"

Kenny's Hand Selected Knob Creek 9 yr bourbon, lemon, honey, ginger beer

### Kenny's Paloma

Kenny's Select Patron Reposado, fresh grapefruit juice, salted rim

## SPECIALTY MARTINIS

— all 11.00 —

### Bellini

Bacardi Peach, peach schnapps, orange, prosecco

### Frenchie

Grey Goose, Chambord, pineapple, prosecco

### Peartini

Grey Goose la'poire, St Germaine, lemon juice

### Foo-Tini

Effen cucumber, lemon juice, jalapenos

### Sapphire 75

Bombay Sapphire, lemon juice, prosecco

# KENNY'S ITALIAN KITCHEN

## DINNER MENU

Do you remember a time when there were restaurants without "BS" split charges, 18% gratuity added or ridiculous statements like "I'm sorry that's our policy?" Welcome to Kenny's Italian Kitchen. A restaurant reminiscent of the way things used to be. A place where we make it our policy to have no policy! Thank you very much for coming, we really appreciate it! If there is absolutely anything we can do to make your experience more enjoyable, please let us know.

Joey Logue is our Managing partner and is here most of the time. Bob is usually at the office (because Bob's the smart one), Mike is in one of our dining rooms and I'm in one of our kitchens. We would all love to meet you when we are here! Have a wonderful time and remember, at Kenny's Restaurants . . .

"EVERY DAY IS A HOLIDAY AND EVERY MEAL A FEAST"!

 Kenny Bowers
  Bob Stegall
  Mike Hutchinson
  Joey Logue



(The lawyers made us do it)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may be dangerous to your health especially if you have certain medical conditions (duh). But so can driving on 635 at rush hour, going for a walk, playing golf, and so on. Oh by the way, we'll cook the food to your specs. Also, please excuse any spelling, punctuation or grammatical errors.

We Proudly Serve **GREY GOOSE** Vodka on tap at 28 Degrees.

## APPETIZERS

Kenny's Garlic Bread	4.99	with cheese	5.99
Bruschetta, tomatoes, fresh basil, kalamata olives, roasted garlic, balsamic vinegar	6.99		
Prosciutto Wrapped Fried Mozzarella, marsala wine sauce, red sauce	7.99		
Kenny's "Midnight" Meatballs, mozzarella, red sauce	7.99		
Fried Calamari, red sauce, spicy lemon garlic aioli	9.99		
Mussels, steamed, red sauce or garlic butter & white wine	9.99		
Clams, italian sausage, roasted tomato, basil, garlic white wine sauce	11.99		

## SALADS

Caesar, shaved parmesan, polenta croutons	4.99
Tomato & Burrata Mozzarella, basil pesto, aged balsamic, olive oil	5.99
Gorgonzola, iceberg, tomato, onion, genoa salami, creamy gorgonzola dressing	4.99
Italian Chopped, iceberg, hearts of palm, artichoke, tomato, red onion, genoa salami, provalone, Italian dressing	5.99
Milanese, crispy chicken, spinach, romaine, roasted peppers, tomatoes, bacon, parmesan, creamy Italian dressing	13.99

## PASTA

Spaghetti & "Midnight" Meatballs or Sausage, red sauce	12.99
Kenny's Four Cheese Ravioli, red sauce or alfredo	13.99
Fettuccini Alfredo	12.99
Fettuccini Carbonara, smoked bacon, fresh egg, parmesan, romano, cream	12.99
Gnocchi Asiago, chicken, artichokes, mushrooms, tomatoes, asiago cream, basil pesto	14.99
Mushroom Ravioli, smoked gouda cream, ham, white truffle oil	14.99
Baked Ziti, meatballs, sausage, ricotta, mozzarella, red sauce & alfredo	14.99
Lasagne, ground beef, ricotta, parmesan and mozzarella cheeses, red sauce	14.99
Sausage & Peppers, sausage, roasted peppers, onions, provalone, red sauce, ziti	13.99

(all entrees served with spaghetti, olive oil & garlic unless otherwise noted)

## CHICKEN

Chicken or Eggplant Parmigiana, mozzarella, red sauce	16.99
Chicken Marsala, sautéed mushrooms, marsala wine sauce	16.99
Chicken Picatta, white wine, lemon butter caper sauce	16.99
Chicken Scaloppini, artichokes, mushrooms, capers, smoked bacon, white wine lemon butter sauce, angel hair	17.99

## VEAL & STEAK

Veal Marsala, sautéed mushrooms, marsala wine sauce	19.99
Veal Picatta, white wine, lemon butter caper sauce	19.99
Kenny's Favorite "Bone In" Veal Parmigiana, mozzarella, red sauce	22.99
Veal Osso Bucco, braised veal shank, natural jus, mushrooms, parmesan risotto	24.99
Filet Mignon, marsala mushroom sauce, gorgonzola-prosciutto butter, parmesan risotto	24.99

## SEAFOOD

Linguini & Clams, italian sausage, roasted tomato, basil, garlic white wine sauce	18.99
Salmon, artichokes, tomatoes, mushrooms, lemon butter, basil pesto, angel hair	19.99
Shrimp Scampi, garlic butter, white wine, mushrooms, tomatoes, angel hair	19.99
Polenta Crusted Trout, gnocchi green bean saute, lemon butter caper sauce, tomato basil salad garnish	24.99
Seafood Fra-diavlo, sea scallops, shrimp, clams, mussels, white wine, spicy garlicky red sauce	27.99

Most of our dishes can be prepared lite or modified upon request – our pleasure!

Gluten Free

Whole Wheat

Vegetarian