Name of Restaurant:

Silvana’s Authentic Italian

<https://en.wikipedia.org/wiki/List_of_Italian_dishes>

<https://www.barlagrassa.com/dinner/>

<https://locations.bucadibeppo.com/us/mn/maple-grove/12650-elm-creek-blvd>

<https://www.biaggis.com/>

**Salads**

* **Italian Bread Salad with Strawberries and Tomatoes:** Cubes of homemade Italian bread, fresh sliced Strawberries, diced red onions and Roma tomatoes sprinkled with Feta Cheese.
* **Spicy Italian Salad-** Fresh thyme and dried mustard mixed with artichoke hearts, carrots, red bell peppers, red onions, black and green Olives, cucumbers and Romaine lettuce. Topped with Romano Cheese.
* **Antipasto Salad-** Genoa Salami and Sopressata Salami is mixed with provolone cheese, mozzarella cheese, tomatoes, artichokes, roasted red peppers, chopped Kalamata Olives, chopped green olives. Basil and Olive Oil are topped to finish it off.
* **Italian Leafy Green Salad-** Romaine Lettuce, Escarole and Red Leaf Lettuce are all mixed with chopped green onions, roasted red and green bell peppers, Cherry Tomatoes and fresh Basil. Grapeseed Oil and Balsamic Vinegar top it off as the dressing.
* **Italian Confetti Pasta Salad-** Rotini Pasta Noodles are paired up with fresh Basil, chopped tomatoes, yellow bell peppers and sliced black olives. Our homemade Italian dressing is mixed in to finish it off.

**Soups:**

* **Roasted Garlic Potato Soup**- Chucks of baked Potatoes, minced garlic and onions are cooked with whole milk and chicken broth to make our creamy soup.
* **Rich Italian Sausage and Potato Soup:** Our homemade Italian Sausage, chopped onions, Pancetta Bacon, potatoes and Kale mix together with chicken bouillon and heavy cream to create our favorite type of soup.
* **Italian Wedding Soup:** This special soup doesn’t have to be eaten at a wedding to enjoy it! Ground Beef and dried bread crumbs pair up with grated parmesan cheese, dried Basil, sliced Escarole, carrots and Orzo Pasta cooked in Chicken broth.
* **Pasta Faggioli**: Olive Oil, Celery, Onions, tomatoes, Spinach Pasta, Cannellini Beans, Chicken broth and Italian spices make up this wondrous soup.

**Pastas:**

* **Pasta Carbonara**: Our best Pasta dish consists of our home made spaghetti noodles, bacon, Parmesan cheese and Olive oil. Add Extra cheese for $1.50!
* **Lasagna:** Our homemade Lasagna is four layers of pasta sheets, our homemade pasta sauce and Mozzarella cheese.
* **Spaghetti and Meatballs**: Homemade Spaghetti noodles is paired with pasta sauce and three beef meatballs. Extra meatball for $1.
* **Ravioli**: Our homemade Ravioli noodles are paired with our pasta sauce. Choice of Beef or Cheese.
* **Fettuccine Alfredo**: Homemade fettuccine noodles are paired up with our cream cheese based Alfredo sauce. Add Chicken for $1.50 or Shrimp for $2.
* **Rigatoni**: Our fresh made Rigatoni noodles can be paired up with our pasta sauce or our Alfredo sauce. Don’t want either? Buttered Rigatoni noodles are possible! Add two meatballs for $2!

**Entrées**

* **Stuffed Chicken Valentino**- One chicken breast with Parmesan Cheese, roasted red bell peppers, Mozzarella cheese and Italian seasonings are baked together to create this great dish! Add Alfredo sauce for $1.50.
* **Chicken Marsala Florentine**- This wonderful dish is created with our Italian seasoned chicken, Portobello mushrooms, sun-dried tomatoes, fresh spinach and Marsala wine. It’s great by itself or add some homemade spaghetti noodles for $1.50!
* **Garlic Cheddar Chicken**- One Chicken breast dipped in garlic butter and dried bread crumbs with cheddar and Parmesan Cheese. Parried with a side of roasted vegetables.
* **Gourmet Mushroom Risotto**- Our Authentic Italian risotto is cooked with Portobello mushrooms, white Mushrooms, Arborio rice, and a mixture of white wine and chicken broth. Parried up with roasted vegetables.
* **Four Cheese Margherita Pizza**- This Italian classic is created with our homemade pizza crust, sliced Roma tomatoes, Mozzarella, Fontina, Feta and Parmesan Cheese with dried basil to top it off!
* **Italian Rib Eye**- Our Boneless Rib eye steak is grilled and then glazed with our favorite Italian herbs. Comes with a side of roasted vegetables. Want something other than roasted veggies? Upgrade to our favorite baked Potato for $1!
* **Tilapia Scampi**- Three tilapia fillets are dipped in our garlic butter and lemon juice, topped off with dried parsley. A side of roasted asparagus comes with.

**Desserts**

* **Tiramisu**- This Italian favorite is a Mascarpone custard layered with homemade whipped cream and coffee soaked ladyfinger cookies. Add a side of homemade Gelato for $1.50!
* **Brownie Biscotti**- The chocolate version of this Italian style cookie has a delicate chocolate flavor. Goes great with a scoop of homemade Gelato for $1.50.
* **Silvana’s Homemade Gelato-** This Italian ice-cream is a recipe right from Silvana’s own home! Flavors include Vanilla, Chocolate, Strawberry, Mango, Strawberry Banana and Raspberry.
* **Italian Cream Cake**- A slice of our Cream Cake is unlike any other! Three layers of our coconut cake is paired up with homemade cream icing. Fresh pecans are layered along the side and finally topped off with a cherry! Add a scope of homemade Gelato for $1.50.
* Cannoli- These Cannoli’s are freshly made every day! Choice of the Original cannoli (Chocolate), or Strawberry. During fall try our Pumpkin Cannoli!

**Wine List**

* Beringer Cabernet Sauvignon – Glass ($7) Bottle ($15)
* California Zinfandel- Glass ($6) Bottle ($17)
* Columbia Valley Merlot- Glass ($7) Bottle ($18)
* Fox Glove Chardonnay – Glass ($8) Bottle ($20)
* Pine Ridge Chenin Blanc and Viognier – Glass ($6) Bottle ($17)
* Napa Valley Fume Blanc – Glass ($8) Bottle ($20)
* Bodega Norton Malbec – Glass ($6) Bottle ($17)
* Peter Zemmer Pinot Grigio – Glass ($7) Bottle ($18)
* Oyster Bay Pinot Noir – Glass ($7) Bottle ($18)
* Birchino California Vingris – Glass ($8) Bottle ($20)
* Josh Cellars Cabernet Sauvignon – Glass ($6) Bottle ($17)