
STARTERS

MEATBALLS 8

House made beef and sausage meatballs served with marinara and baguette slices

PEPERONATA & GOAT CHEESE 11

Stewed peppers, onions and tomatoes over goat cheese cream with capers and chives. Served with sourdough bread.

CARPACCIO 14

Thinly sliced beef tenderloin with arugula, capers, and parmesan. Served with olive oil and lemon.

BURRATA 10

Fresh mozzarella and cream with olive oil and a balsamic reduction. Served with sourdough bread.

MUSHROOMS GRATIN 12

Wild mushrooms baked in roasted garlic cream sauce. Topped with parmesan and focaccia crumbs.

CHARCUTERIE BOARD 15

An assortment of seasonal gourmet meats and cheeses.
- Please ask your server for details -

SALADS

PRIMAVERA 9.5

Baby arugula and apple with walnuts, and parmesan. Served with lemon vinaigrette.

DATE NITE 10

Local mixed greens and shaved fennel with dates and pistachios. Served with gorgonzola dressing.

CAESAR 9

Romaine and parmesan with focaccia croutons and Caesar dressing.

COBB 11

Romaine and radicchio topped with pancetta, provolone, tomato, focaccia croutons, and a boiled egg. Served with gorgonzola dressing.

KALE & BEETS 10

Kale and roasted beets with pecorino cheese and a citrus vinaigrette.

INSALATA MISTA 4/7

Local mixed greens with tomato and red onion. With your choice of dressing.

BEVERAGES

SOFT DRINKS 2 (free refills)

HARNEY + SONS ICED TEA 2 (free refills)

SPRECHER ROOT BEER (draft) 2

SAN PELLEGRINO SPARKLING WATER 2

STUMPTOWN COFFEE 2.5

★ ASK FOR KID SELECTIONS - 12 and under ★

PIZZA

 (Suggested Wine Pairing)

PROSCIUTTO 16

Prosciutto di Parma with mozzarella, parmesan and Pomodoro sauce. Dressed with baby arugula.  (Grenache / Syrah Blend)

FUNGHI 16

Wild mushrooms, sautéed spinach and red onion with mozzarella over olive oil. Garnished with truffle oil.  (Pinot Noir)


TUSCAN RAGU 16

Hearty red wine and beef sauce with fresh mozzarella and chives.  (Corbières)

PANCIETTA WITH EGGS 17

Cured pork belly with smoked chiles, farm fresh eggs, pecorino and mozzarella over olive oil. Dressed with baby arugula.  (Zinfandel)

SALSICCIA 16

House made fennel sausage with peppadew peppers, mozzarella and Pomodoro sauce.  (Merlot)

SHRIMP & PINE NUTS 17

Shrimp and pine nuts with mozzarella and a pesto cream sauce.  (Chardonnay)

PEPPERONI 15

Pepperoni with mozzarella and provolone cheese over Pomodoro sauce.  (Malbec/Zinfandel Blend)

QUATRO 13

Mozzarella, pecorino, provolone, and parmesan over Pomodoro sauce.  (Grenache/Syrah Blend)

SANDWICHES

all sandwiches come with a small insalata mista

MEATBALL 10

House made beef and sausage meatballs in a fresh baguette with marinara sauce and mozzarella cheese.

ITALIAN BEEF 11

Slow braised beef roast with provolone cheese and pepperoncini peppers served on a baguette and au jus.

CHICKEN PESTO 10

Roasted chicken combined with house made pesto on focaccia with spring mix and red onion.

PORTABELLA 11

Roasted Portabella mushroom and red peppers with provolone; dressed with pesto and served on focaccia

HERO 10.5

Ham, Pepperoni, sopressata salami and provolone cheese served cold on a traditional hoagie with pepperoncini peppers, red onion and a tangy Dijon sauce

DESSERTS SEASONAL

- Ask your server for details

RADUNO

BRICK OVEN & BARROOM

/ˈrɑ-dū-nō/

In Italy, the word -Raduno- refers to a gathering of people coming together for a common goal or passion. For us, that passion is neighbors like you coming together for fine food, great drinks and good times.

www.radunolr.com
1318 S Main Street
501.374.7476

