[“MONDELLO RISTORANTE”]

*Se non mangi con gusto non hai affatto a tuo vantaggio. Chi mangia con gusto allora i piaceri del mangiare e’ come affettato, dissintesa* ~ A. Camilleri

- **GLI ANTIPASTI** -

  **ANTIPASTO MISTO**
  Selection of cured Italian meats, cheeses & olives. 16

  **BRESAOLA**
  Cured painted hills beef with EVO, arugula & Parmigiano cheese. 14

  **BRUSCHETTA CLASSICA**
  Tomatoes, garlic, basil & EVO on toasted bread. 10

  **INSALATA RESISTORANTE**
  Beets, $2

  **INSALATA DEI MISTA**
  Lentils, meatballs & cheeses - Gorgonzola

- **LE ZUPPE E LE INSALATE** -

  **INSALATA TRICOLORE**
  Arugula, mozzarella, cherry tomatoes tossed with EVO & balsamic reduction. 11

  **INSALATA DI SPINACI**
  Spinach, crispy pancetta & hard-boiled egg & balsamic reduction. 12

  **INSALATA CESARE**
  Crispy romaine, croutons, homemade Caesar dressing, grated Parmigiano cheese & anchovy. 10

  **INSALATA MISTA**
  Mixed green & cherry tomatoes tossed in EVO & balsamic reduction. 9

- **PRIMI E SECONDI PIATTI** -

  **RAVIOLI AL MARSALA**
  Three cheeses homemade ravioli in a rich Porcini mushroom Marsala sauce. 19

  **LA PUTTANESCA**
  Homemade pasta, Kalamata olives, capers, anchovy & roasted garlic in a spicy tomato basil sauce. 18

  **GNOCCHI AL GORGONZOLA**
  Homemade ricotta gnocchi, tossed in a creamy gorgonzola cheese sauce, Parmigiano & walnuts. 19

  **LINGUINE ALLE VONGOLE**
  Manila clams steamed in white wine & garlic. 21

  **LASAGNA**
  Homemade pasta sheets, layered with black angus meat tomato sauce, béchamél & Parmigiano. 18

  **FETTUCCINE CON SALSICCIA**
  Homemade Italian sausage braised in tomato sauce, topped with ricotta cheese. 19

  **FETTUCCINE CON POLPETTE**
  Homemade veal meatballs with tomato sauce, Parmigiano cheese & basil. 19

  **SPAGHETTI ALLA BOLOGNESE**
  Beef ragù, sweet peas and grated Parmigiano cheese. 18

  **SPAGHETTI ALLA CARBONARA**
  Pancetta, grated Parmigiano, black pepper & egg yolk. 19

  **SPAGHETTI AI GAMBERONI**
  5 jumbo tiger prawns sautéed with garlic, white wine, tomatoes and Chili flakes. 24

  **POLLO AL FORNO**
  Roasted free range dark meat chicken served with potatoes, and mixed vegetables. 21

  **CARTOCCIO**
  Chicken breast topped with Italian ham, mozzarella, Parmigiano in a white wine butter sauce. 21

  **VITELLO SALTAMBOCCA**
  Veal scaloppine topped with Prosciutto crudo, sage & black pepper in white wine sauce served with mixed vegetables. 22

  **PESCE DEL GIORNO**
  Ask your server for our “fish of the day”. (market price)

- **CONTRONI** -

  **PATATE AL FORNO**
  Oven roasted potatoes tossed with EVO. 8

  **SPINACI AL BURRO**
  Fresh spinach sautéed with butter. 9

- **MENU DEI BAMBINI** –

  **KID CAESAR**
  5

  **MAC & CHEESE**
  9

  **FETTUCCINE CON POLPETTE**
  9

*Notice: consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*extra bread table for two $2
*Parties of six or more: 20% gratuity included

*gluten free pasta $4 *gluten free pasta $4