

Appetizers

- ☒ **Carmelized Onion, Rosemary & Tomato Flatbread** ... Naan flatbread topped with 14
carmelized onions, rosemary and tomatoes.
- ⊕☒ **Shrimp Cocktail** ... Chilled shrimp served with cocktail sauce. 12
- ☒ **Soft Pretzel Sticks with Beer-Cheese Dip** 12
- ☒ **Truffle Fries** ... French fries seasoned with truffle salt and truffle oil. Served with parmesan 14
& rosemary aioli for dipping.

Soup and Salads

- Soup of the Day** 4 cup -- 5 bowl
- Grilled Chicken Salad** ... Served on a bed of mixed greens with your choice of French fries .. 16
or haystack onions, then topped with mozzarella cheese. Gluten-free if you omit the
French fries. Suggested wine pairing: Pinot Grigio.
- Grilled Steak* Salad** ... Served on a bed of mixed greens with your choice of French fries 20
or haystack onions, then topped with mozzarella cheese. Gluten-free if you omit the
French fries. Suggested wine pairing: Cabernet Sauvignon.
- ☒ **Grilled Chicken or Shrimp Caesar Salad** ... Romaine lettuce, parmesan cheese, croutons, 16
Caesar dressing and your choice of grilled chicken or shrimp. Suggested wine pairing:
Pinot Grigio. Gluten-free if you exclude the croutons.

* Available salad dressings: *Balsamic Vinaigrette, our Italian, our Sweet & Sour, our Ranch, Bleu
cheese, French and Raspberry Vinaigrette.*

Chicken

- Chicken Parmesan** ... Chicken breast, breaded in-house, topped with mozzarella cheese and 23
our house-made marinara sauce. Served over your choice of pasta. Suggested wine
pairing: Red Blend.
- Chicken with Artichokes & Roasted Tomatoes** ... Diced grilled chicken, artichokes, spinach ... 23
and roasted tomatoes in a garlic-white wine sauce, served over your choice of pasta.
Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Pinot Grigio.
- ⊕☒ **Chicken Cacciatore** ... Grilled chicken breast topped with peppers, onions, mushrooms and 23
tomatoes. Suggested wine pairing: Chianti Classico

***May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness. Moena cannot guarantee the tenderness of meat ordered medium-well or well-done.**

☒ **Lenten friendly option**

From the Grill

- ☉ **Smoked Pork Chop** ... Tender brined and smoked pork chop, grilled. Suggested wine pairing: Red Blend. . 28
- Cuban Burger*** ... Grilled Angus burger topped with ham, Swiss cheese, pickles and Dijonnaise. Served with your choice of Parmesan-Rosemary French Fries or Truffle Fries. 18
- ☉ **Filet* Medallions with Gorgonzola Cream Sauce** ... Grilled 8 oz center-cut filet mignon medallions topped with gorgonzola-cream sauce. Suggested wine pairing: Cabernet Sauvignon. 48

Seafood

- ☒ **Pasta Thermador** ... A Moena Classic! Shrimp, sea scallops and lump crab meat, tossed in a Parmesan cream sauce. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Chardonnay. 40
- ☒ **Parmesan-Crusted Haddock** ... Haddock filet coated in-house with parmesan cheese and bread crumbs, then deep-fried. Suggested wine pairing: Pinot Grigio. 25
- ☉☒ **Blackened Salmon*** ... Atlantic salmon blackened with Cajun seasonings. Suggested wine pairing: Merlot. 30
- ☒ **Salmon Burger** ... Broiled Salmon burger topped with arugula, tomato relish and avocado. Served with your choice of plain, Parmesan-Rosemary or Truffle Fries. Suggested wine pairing: Pinot Noir. 18

Pasta

Pasta shapes available: Angel Hair, Penne and Fettuccine

☉ *Gluten-Free Pasta available for an additional \$3. (This pasta requires extra cooking time.)*

Fresh house-made pasta (ask your server for today's shape) available for an additional \$3.

- Lasagna** ... Pasta sheets layered with ricotta cheese, Santinoceto's sausage, ground beef, cheeses and our house-made marinara. Suggested wine pairing: Red Blend. 22
- ☒ **Pasta with our House-Made Marinara or Alfredo Sauce** ... Your choice of pasta shape. Gluten-free if you upgrade to gluten-free pasta. Add Santinoceto's meatballs for \$2.00 each, steamed broccoli for \$2.00, grilled chicken breast for \$5.00 or shrimp for \$5.00. 16
- ☒ **Breaded Eggplant Parmesan** ... Lightly breaded and fried eggplant served over your choice of pasta with our house-made marinara sauce. Suggested wine pairing: Chianti. 20
- ☒ **Seafood Lasagna** ... Pasta sheets layered with shrimp, scallops, ricotta cheese and tomato cream sauce. Suggested wine pairing: Rose. 28

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