

## Appetizers

- Calamari** ... Lightly breaded squid, served with our house-made marinara sauce. .... 12
- Truffle Fries** ... French fries seasoned with truffle salt and truffle oil. Served with parmesan & rosemary aioli for dipping. .... 12
- Whipped Goat Cheese with Bacon & Dates** ... Served with toasted crostini. .... 12
- Wild Mushroom Tart** ... Puff pastry stuffed with wild mushrooms and garlic-herb cheese. .... 12

## 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 or haystack onions, then topped with mozzarella cheese. Gluten-free if you exclude the French fries. Suggested wine pairing: Soave. .... 16
- Grilled Steak\* Salad** ... Served on a bed of mixed greens with your choice of French fries or haystack onions, then topped with mozzarella cheese. Gluten-free if you exclude the French fries. Suggested wine pairing: Cabernet Sauvignon. .... 20
- ☞ **Strawberry Chicken Salad** ... Mixed greens, grilled chicken, fresh strawberries, candied pecans, tomato and mozzarella cheese. Suggested wine pairing: Rosé. .... 17
- ☞ **Apple-Cranberry Salad** ... Mixed greens topped with apple slices, bacon pieces, dried cranberries, candied pecans and Gorgonzola cheese. Served with a side of our house-made maple vinaigrette dressing, unless you choose another dressing. Suggested wine pairing: Riesling. .... 15

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

## Chicken

- ☞ **Caprese Chicken** ... Grilled chicken breast, shingled with roasted tomatoes, basil and fresh mozzarella cheese. Drizzled with balsamic glaze. Suggested wine pairing: Soave. .... 22
- ☞ **Chicken & Crab Imperial** ... Grilled chicken breast topped with lump crab meat, roasted red peppers and spinach in an herbed cheese sauce. Suggested wine pairing: Chardonnay. .... 30
- Chicken Parmesan** ... Breaded chicken breast topped with mozzarella cheese and our house-made marinara sauce. Served over your choice of pasta. Suggested wine pairing: Red Blend. .... 22

\*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.

## From the Grill

- Coffee-Rubbed Grilled New York Strip Steak\*** ... 12 oz New York Strip steak, seasoned ..... 32  
with a coffee rub. Suggested wine pairing: Merlot.
- Grilled Tuna Steak\* Tacos** ... Tortilla wraps stuffed with grilled tuna steak, shredded red ..... 25  
cabbage, pickled jalapenos, avocado ranch dressing and cilantro. Great with a cold beer!
- Bacon-Pimento Burger\*** ... Grilled Angus Burger topped with bacon, pimento cheese and ..... 17  
candied jalapenos. Served with your choice of plain, rosemary-parmesan or truffle fries.  
Great with a cold beer!

## Seafood

- Breaded Haddock** ... Haddock filet, hand-breaded in house, and deep fried. Suggested wine ..... 24  
pairing: Pinot Grigio. Our haddock is sourced in the Scandinavian countries in Europe.
- ☉ **Grilled Salmon\* with Brown Butter, Capers & Almonds** ... Our salmon is raised and ..... 28  
processed in Norway. Suggested wine pairing: Chardonnay.
- Pasta Thermador** ... Shrimp, sea scallops and lump crab meat, tossed in a Parmesan cream ..... 37  
sauce. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing:  
Chardonnay.
- NEW** ☉ **Shrimp Bowl** ... House-made coconut rice topped with house-made pineapple salsa, cilantro ..... 24  
and shrimp. Suggested wine pairing: Riesling.

## 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 sweet sausage, ground beef, ... 18  
cheeses and our house-made marinara. Suggested wine pairing: Red Blend.
- Pasta with Marinara or Alfredo Sauce** ... Your choice of pasta shape. Gluten-free if you ..... 16  
upgrade to gluten-free pasta. Add Santinoceto's meatballs for \$2.00 each, broccoli for  
\$2.00, grilled chicken breast for \$5.00 or shrimp for \$8.00.
- ⇒ **Pesto Pasta with Roasted Tomatoes & Wild Mushrooms** ... Your choice of pasta topped ..... 22  
with basil pesto, roasted tomatoes, wild mushrooms, and pine nuts. Gluten-free if you  
upgrade to gluten-free pasta. Suggested wine pairing: Soave.
- vegie** **Summer Squash Pasta** ... Your choice of pasta topped with sautéed summer squash, spinach, .... 22  
and ricotta cheese dollops, all served in an olive oil sauce. Topped with parmesan bread  
crumbs. Suggested wine pairing: Pinot Grigio.

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