

Appetizers

- Bruschetta** ... Toasted Italian bread topped with roasted tomatoes, basil and fresh mozzarella 10
cheese.
- ☉ **Sausage-Stuffed Mushrooms** ... Mushrooms stuffed with Santinoceto's Italian sausage and 10
cheese.
- Sweet & Spicy Breaded Shrimp** ... Breaded shrimp tossed in sweet & spicy sauce. This 10
shrimp is sourced from India.
- Truffle Fries** ... French fries seasoned with truffle salt and truffle oil. Served with parmesan ... 11
& 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 .. 15
or haystack onions, then topped with mozzarella cheese. Gluten-free if you exclude the
French fries. Suggested wine pairing: Soave.
- ☉ **Strawberry Chicken Salad** ... Mixed greens, grilled chicken, fresh strawberries, candied 15
pecans, tomato and mozzarella cheese. Suggested wine pairing: Rosé
- * Available salad dressings: *Balsamic Vinaigrette, our Italian, our Sweet & Sour, our Ranch, Bleu
cheese, French and Raspberry Vinaigrette.*

Chicken

our chicken is sourced in the United States

- Chicken Parmesan** ... Breaded chicken breast topped with mozzarella cheese and our 20
house-made marinara sauce. Served over your choice of pasta. Suggested wine pairing:
Red Blend.
- Creamy Rosemary Chicken** ... Grilled Chicken in a creamy rosemary sauce over your choice 20
of pasta. Suggested wine pairing: Soave
- ☉ **Chicken Sorrento** ... Grilled chicken breast served in a light lemon-parsley sauce. Suggested 20
wine pairing: Pinot Grigio.

Beef & Pork

- Braised Beef Tips** ... Slow-braised beef tips in gravy, served over noodles. Gluten-free if you 20
upgrade to gluten-free pasta. Suggested wine pairing: Merlot. Our beef is sourced in the
United States.
- ☉ **Grilled T-Bone Steak*** ... 12 oz T-Bone Steak. Add compound-butter for no additional 30
charge. Suggested wine pairing: Cabernet Sauvignon. Our beef is sourced in the United
States.

*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.

Seafood

- Breaded Haddock** ... Haddock filet, hand-breaded in house, and deep fried. Suggested wine 22
pairing: Pinot Grigio. Our haddock is sourced in the Scandinavian countries in Europe.
- Honey-Mustard Salmon** ... Baked Atlantic salmon topped with honey-mustard and panko 27
bread crumbs. Suggested wine pairing: Chardonnay. Our salmon is raised and processed
in Norway.
- Pasta Thermador** ... Shrimp, sea scallops and lump crab meat, tossed in a Parmesan cream 35
sauce. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing:
Chardonnay. Sources: Shrimp, Scallops & Crab are all wild-caught in the United States.
- Shrimp Arabbiata** ... Sautéed shrimp in a spicy marinara sauce. Served over your choice of 24
pasta. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Red
Blend. Our shrimp is wild-caught in the United States.

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.

- Florentine Beef Ragù** ... A traditional Tuscan recipe of ground beef simmered for hours in 18
tomatoes, onion, carrots, celery, rosemary and Chianti Classico wine. Served over your
choice of pasta. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing:
Chianti Classico. Our beef is sourced in the United States.
- 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
- Manicotti** ... Cheese-filled pasta tubes topped with our house-made marinara sauce. Suggested .. 16
wine pairing: Red Blend.
- Pasta with Marinara or Alfredo Sauce** ... Your choice of pasta shape. Gluten-free if you 15
upgrade to gluten-free pasta. Add Santinoceto's meatballs for \$2.00 each, broccoli for
\$2.00, grilled chicken breast for \$5.00 or wild-caught American shrimp for \$8.00.