

## Appetizers

- Truffle Fries** ... French fries seasoned with truffle salt and truffle oil. Served with parmesan & rosemary aioli for dipping. .... 12
- Chipotle Chicken Flatbread Pizza** ... Grilled chicken pieces, roasted red peppers, bacon and mozzarella cheese all on a toasted flatbread. And then topped with chipotle ranch dressing and fresh avocado bites. .... 15
- Ⓞ **Watermelon Salsa** ... Fresh diced watermelon, pineapple, red onions, cilantro and cherry peppers. Served with fresh tortilla chips. .... 12
- Ⓞ **Burrata with Marinated Tomatoes and Fresh Basil** ... Creamy Burrata cheese topped with house-marinated tomatoes and fresh basil. .... 14

## 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 omit the French fries. Suggested wine pairing: Pinot Grigio. .... 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 omit 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
- Caesar Grilled Chicken Salad** ... Romaine lettuce, Caesar dressing, diced grilled chicken, croutons and parmesan cheese. Gluten-free if you omit the croutons. Suggested wine pairing: Pinot Grigio. .... 16

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

## Chicken

- 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
- Ⓞ **Caprese Chicken** ... Grilled chicken breast, shingled with roasted tomatoes, basil and fresh mozzarella cheese. Drizzled with balsamic glaze. Suggested wine pairing: Pinot Grigio. .... 22
- Chicken "BLT" Pasta** ... Diced grilled chicken breast, bacon, roasted tomatoes and spinach (instead of lettuce!) 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. .... 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

- © **Grilled New York Strip\* and Skewered Grilled Shrimp** ... Grilled 12 oz New York Strip ..... 45  
steak and a skewer of grilled shrimp. Suggested wine pairing: Cabernet Sauvignon
- Bacon Cheeseburger Bowl** ... 1/4 lb. grilled Angus burger on top of a bed of mixed greens ..... 17  
with tomato slices, pickles, red onions, bacon strips, shredded cheddar cheese, and french  
fries. Served with your choice of BBQ sauce, 1000 island dressing or Chipotle Ranch.  
Gluten-free if you omit the fries.
- NEW California Roll Bowl** ... Sushi rice, carrot sticks, cucumber, avocado, crab, nori, sesame seeds ... 24  
and Yum Yum sauce. Served cold.
- Pesto Mozzarella Burger\*** ... Grilled Angus burger topped with Basil pesto, fresh mozzarella .... 17  
and tomato. Served with your choice of Parmesan-Rosemary fries, Truffle fries or Plain  
fries.

## Seafood

- Breaded Haddock** ... Haddock filet, hand-breaded in house, and deep fried. Suggested wine ..... 24  
pairing: Pinot Grigio.
- Pasta Thermador** ... Shrimp, sea scallops and lump crab meat, tossed in a Parmesan ..... 37  
cream sauce. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing:  
Chardonnay.
- © **Grilled Salmon\* with Dijon-Dill Sauce** ... Suggested wine pairing: Chardonnay. .... 28
- Bloody-Mary Mussels** ... Steamed mussels deglazed with vodka, then served in Bloody Mary .... 24  
sauce, with bacon, celery and Tabasco sauce. All served over your choice of pasta.  
Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Red Blend.

## 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, ..... 20  
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, steamed  
broccoli for \$2.00, grilled chicken breast for \$5.00 or shrimp for \$5.00.
- Caprese Ravioli with Basil Butter Sauce** ... Pasta stuffed with mozzarella cheese, tomato and ... 22  
basil. Suggested wine pairing: Pinot Grigio.
- Deconstructed Pasta Diablo** ... Your choice of pasta topped with fresh banana pepper slices ..... 22  
and Santiceno's Italian sausage in our Homemade marinara sauce. Suggested wine pairing:  
Merlot.

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